BELLAVISTA

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STARTER
前菜

S1. Soup of the day $68
Chef selection

是日精選餐湯

S2. Bacon Cheese Fries $85
French fries baked with mozzarella cheese, crispy bacon

培根芝士薯條
馬蘇里拉起司焗炸薯條，脆培根

S7. Calamari Frites $118
Lemon pepper seasoning & tartar sauce

魷魚薯條
檸檬胡椒&他他醬

S8. Mozzarella Cheese Sticks $88
Filled with cheese and dunked in marinara sauce

S4. Chicken Wings $88
Homemade sweet & sour, sesame seed

自家製酸甜醬雞翼
搭配自製糖醋和芝麻

S5. Chicken Nuggets $88
Sweet chili sauce & blue cheese

炸雞塊配甜椒醬&藍芝士
甜辣醬和藍紋乳酪

S6. Garlic Loaf $78
Butter, garlic, parmesan, parsley, sea salt, olive oil

香蒜麵包
奶油、大蒜、帕瑪森芝士、蕃茜、海鹽、橄欖油

馬蘇裡起司棒
加入芝士並配有意式番茄醬

S9. Mexican Nachos $140
Beef/ Prawns/ Chicken
Sour cream, guacamole, tomato salsa

墨西哥玉米片（牛肉/蝦/雞肉）
酸忌廉・牛油果醬・番茄沙律

S10. Mexican Tacos $135
Beef/ Chicken

墨西哥玉米卷（牛肉/雞肉）

S11. Mexican Quesadillas $145
Chicken/ Prawn
Sour cream, guacamole, tomato salsa

墨西哥玉米餅 （雞肉/蝦 ）
酸忌廉・牛油果醬・番茄沙律

•加10%服務費•10% service charge•

S3.NZ Mussels & Clams Bucket $175
Fresh clams, NZ mussel, white wine sauce

紐西蘭青口&貝殼桶
新鮮蛤蜊、紐西蘭青口、白葡萄酒醬

•加10%服務費•10% service charge•

B4.Prawn Mango Avocado Salad $158
Fresh garden salad, prawn, mango, avocado & honey mustard dressing

芒果配大蝦牛油果沙律
田園沙拉・蝦・芒果・牛油果和蜂蜜芥末醬

沙律 SALAD

B1. Caesar Salad $140
Crunchy romaine with bacon, croutons, Caesar dressing

凱撒沙律
羅馬生菜佐培根、麵包丁、凱薩沙律醬

B3. Thai Beef Salad $155
Fresh green papaya, carrot, grape, tomato, grilled beef, fresh mint, bean sprout & Thai dressing

泰式牛肉沙律
青木瓜、胡蘿蔔、葡萄、番茄、烤牛肉、新鮮薄荷、豆芽菜和泰式醬料

B5. Pesto Chicken Salad $148
Grilled chicken, peanuts, fresh basil pesto sauce

香蒜雞肉沙律
烤雞・花生・羅勒葉香蒜醬

B6. Smoked salmon salad
Fresh garden salad, cherry tomato, onion, bell pepper, caper, smoked salmon

煙三文魚沙律
田園沙拉・櫻桃番茄・洋蔥・甜椒・刺山柑・煙燻三文魚

B2. Greek Salad $148
Feta cheese, kalamata olives, cucumber, bell pepper, onion, cherry tomato & vinegar dressing

希臘沙律
希臘起司、黑橄欖、黃瓜、甜椒、洋蔥、櫻桃番茄和醋汁

ADD ON 另外加配 $30
Chicken/ Beef/ prawn/ smoked salmon
雞肉 / 牛肉 /大蝦 / 煙三文魚

•加10%服務費•10% service charge•

CHEF' S SELECTION
大廚精選

C1. NZ Grain Fed Rib Eye $ 288
Portobello mushroom, wine, tomato, parmesan, rocket & rosemary sauce

紐西蘭谷飼肋眼牛排
大啡菇、紅酒、番茄、帕瑪森起司、火箭菜和迷迭香醬

C2. NZ Grain Fed Beef Tenderloin $328
Portobello mushroom, wine, tomato, parmesan, rocket

谷飼菲力牛排
大啡菇、紅酒、番茄、帕瑪森起司、火箭菜和迷迭香醬

C3. Roasted Chicken Half/ Full $178/$268
Slow oven roasted chicken, cajun fries' sticks, black pepper sauce

半隻 / 整隻烤雞
慢烤箱烤雞、卡津薯條、黑胡椒醬

C5. BBQ Pork Ribs Half/ Full $178/$298
Tender ribs racks with cajun fries sticks

燒烤豬肋排半份 / 整份
豬肋排配卡津薯條

C7. Lamb Rack $328
Grilled lamb chop with roasted vegetables & rosemary sauce

烤羔羊排
配烤蔬菜和迷迭香醬

C8. Mexican Fajitas $178
Chicken/ Beef/ Mix
Served with 4pcs tortilla bread, Guacamole, Sour cream & tomato salsa

墨西哥烤肉
雞肉 / 牛肉 / 雞牛混搭配
配上 4 片玉米餅麵包、牛油果醬、酸奶油和番茄莎莎醬

•加10%服務費•10% service charge•

C4. Chicken Parmigiana $168
Crumbled chicken filet topped with tomato sauce, mozzarella cheese & fries sticks

帕瑪森雞
碎雞肉片・淋上番茄醬・配馬蘇里拉起司和薯條

C6. Fish & Chips $ 168
Served with fries & Tarter sauce

炸魚薯條
配薯條和他他醬

C9. Bacon Cheese Burger $165
Prime beef patty with cajun fries

培根芝士漢堡
有牛肉餅和卡津薯條

自家製披薩餅
HOMEMADE PIZZA

H1. Margherita $160
Fresh basil, mozzarella cheese
& tomato sauce

瑪格麗塔披薩
新鮮羅勒葉、馬蘇里拉起司和番茄醬

H2. Pepperoni $ 165
Slice of pepperoni, tomato sauce
and cheese

意大利辣香腸披薩
義大利辣香腸片、番茄醬和起司

H3. Truffle Mushroom $165
Mix mushroom, truffle oil & rocket on top

松露披薩
雜菇，松露油&火箭菜

H4. Parma Ham $165
Slice Parma ham, rocket &
parmesan cheese

巴馬火腿披薩
帕瑪火腿、芝麻菜和帕瑪森起司切片

H5. BBQ Chicken $165
Grilled chicken, bbq sauce, onion,
capsicum & jalapenos

烤雞披薩
烤雞、燒烤醬、洋蔥、辣椒和墨西哥辣椒

H6. Tropicana $165
Fresh pineapple, ham, mozzarella
cheese and thousand island sauce

雜果火腿起司披薩
新鮮鳳梨、火腿、馬蘇里拉起司和千島醬

H8. Greek Pizza $160
Kalamata olives, bell pepper, onion,
cherry tomato & Feta cheese

希臘披薩
卡拉馬塔橄欖、甜椒、洋蔥、櫻桃番茄和羊乳酪

H7. Salmone Pizza $165
Salmon, onion, caper,
rocket & pesto sauce

三文魚披薩
鮭魚、洋蔥、酸豆、火箭菜和香蒜醬

•加10%服務費•10% service charge•

漢堡
BURGER

C1. Chicken Avocado Burger $ 165
Grilled chicken, avocado,
tomato, onion & pickle

雞肉牛油果漢堡
烤雞、[illegible]、番茄、洋蔥和泡菜

C2. Fish Fillet Burger $ 160
Crumbled fish, onion, slice tomato, pickle & tomato sauce

魚柳漢堡
碎鱈、洋蔥、番茄片、[illegible]和番茄醬

C3. Chicken Breast $ 165
Grilled chicken breast, roasted potato, grilled pepper & black pepper sauce

烤雞胸
烤雞胸肉，烤土豆，烤胡椒和黑胡椒醬

•加10%服務費•10% service charge•

HOMEMADE PASTA
自家製意粉

P1. Seafood Risotto Rice
Fresh cooked rice in
light tomato sauce

海鮮意大利飯
靚米飯配淡番茄醬

$155

P2. Spaghetti Carbonara $145
Rich creamy sauce, bacon, egg yolk,
parmesan cheese

卡邦尼意粉
濃郁的奶油醬，培根，蛋黃，帕瑪森起司

P4. Spaghetti Pesto Chicken $140
Tender chicken, pesto sauce &
parmesan cheese

香蒜雞意粉
嫩雞肉、香蒜醬和帕瑪森起司

P7. Linguini Vongole $ 148
Sauteed clams in olive oil &
garlic with white wine sauce

白酒蜆肉扁意粉
加上橄欖油大蒜炒蛤蜊佐白酒醬

P8. Porcini Risotto Rice $ 145
Dried porcini mushroom, risotto rice,
creamy parmesan cheese & truffle oil

牛肝菌意大利飯
乾燥牛肝菌、燴飯、奶油帕瑪森起司和松露油

P9. Spaghetti Salmon $ 140
Creamy parmesan cheese &
smoked salmon on top

三文魚意粉
加入軟熟帕瑪森起司和煙燻三文魚

P5. Crab Linguini $145
Fresh crab meat & basil pesto sauce

蟹肉意粉
新鮮蟹肉和羅勒香蒜醬

**P10. Chicken Mushroom
Risotto Rice $145**
Mix mushroom, tender chicken, truffle
mushroom pasta & parmesan cheese

雞肉蘑菇意大利飯
混合蘑菇、嫩雞肉、松露蘑菇意粉和帕瑪森芝士

P6. Truffle Mushroom Ravioli $155
(cream sauce/ Tomato sauce)
Creamy mushroom ravioli pasta, truffle paste & parmesan cheese

松露意大利餃（忌廉醬 / 番茄味）
奶油菇餛飩配義粉、松露醬和帕瑪森起司

P3. Spaghetti Bolognese
Classic Italian spaghetti Bolognese

肉醬意粉

$140

甜品 DESSERT

D1. Chocolate Brownie $68
Served with vanilla ice cream

朱古力布朗尼
搭配雲呢拿雪糕

D2. Red Velvet Cake $68
Served with chocolate ice cream

紅絲絨蛋糕
搭配朱古力雪糕

D3. Chocolate Sundae $68
Chocolate brownie, vanilla ice cream & chocolate ice cream

朱古力聖代
搭配朱古力布朗尼，
雲呢拿雪糕 & 朱古力雪糕

•加10%服務費•10% service charge•

DRINKS MENU

SIGNATURE COCKTAILS

1.Bourbon Old Fashion $88
Angostura bitter, brown sugar, bourbon whisky, orange twist

2. NEGRONI $88
Gin, Campari, sweet vermouth, orange peel

3. Mojito $78
Mint leaves, white rum, lime juice, syrup, club soda

4. MARGARITA $78
Silver tequila, orange liqueur, lime juice, lime wedge

5. DIRTY MARTINI $78
Gin, dry vermouth, olive brine, garnish olive

6. PINACOLADA $98
Pineapple juice, white rum, coconut cream, wedge of pineapple

7. BLOODY MARY $98
Vodka, tomato juice, lemon wedge, tabasco, celery, salt, Worcestershire sauce

12. ESPRESSO MARTINI $88
Vodka, single origin espresso, premium coffee liqueur

11. LONG ISLAND $98
Vodka, tequila, light rum, gin, triple sec and splash of cola

13. GIN FIZZ $78
Gin, lemon juice, syrup, egg white, soda

14. MEXICAN MULE $78
Tequila blanco, triple sec, lime juice, ginger beer

15.THE OLS CUBAN $78
Aged dark rum,lime juice,simple syrup, angostura bitters,dry sparkling wine

8.COSMOPOLITAN
Lemon vodka, triple sec, cranberry juice, lime juice
$88

9. APEROL BOURBON FIZZ
Aperol, bourbon, simple syrup, orange peel
$88

10. SANGARIA(RED/ WHITE)
Fruit Spanish wine, brandy, triple sec,fruit juice, sugar, mix fruits
$110

MOCKTAILS

1.VIRGIN MOJITO $75
Mint, lime juice, soda, fizzy, mint sour

2. FRUIT PUNCH $75
Cranberry juice, pineapple juice, orange juice, lime juice, ginger ale

3.MANGO MULE $75
Slice cucumber, honey syrup, mango puree, lime juice, ginger beer

4.BERRY BURLESQUE $75
Lime juice, honey syrup, mint leave, ginger beer

5. ROSEMARY BLUEBERRY SMASH $75
Fresh blueberry, rosemary spring, honey syrup, lemon juice, sparkling water

6. VIRGIN COLADA $68
Blend pineapple juice, coconut cream, splash of cream

WHISKEY

	HH	NH
ARDBEG	100	110
GLENMORANGE	88	98
TALISKAR	100	118
WILO TURKEY	78	88
WOODFOOD RESERVE	110	120
MACALLAN 12 YRS	108	115
GLENFIDDICH 12 YRS	85	95
HOUSE WHISKEY	75	85

GIN

	HH	NH
HENDRICK	98	105
TANQUERAY	80	90
GORDAN'S	75	85
BOMBAY SAPPHIRE	75	85
HOUSE GIN	48	60

TEQUILA

	HH	NH
PATRON ANEJO	78	89
PATRON SILVER	68	78
HOUSE TEQUILA	55	65

VODKA

	HH	NH
GREY GOOSE	85	95
ABSOLUTE	65	75
HOUSE VODKA	55	65

RUM

	HH	NH
BACARDI BLANC	65	75
MALIBU	65	75
OLD MONK	65	75
HOUSE RUM	55	65

BEER

	HH	NH
GUINNESS Ireland, charcoal bitter	78	88
SAPPORO BREWERIES Japan, refreshing, sour	68	78
KRONBOURG 1664 BLANC France, citrus fruits	68	78
CORONA (BTL) Mexico	55	65
PERONI (BTL) Italy	55	65

RED WINE

	GL Happy hour/Normal hour	BTL Happy hour/Normal hour
TRAPICHE PINOT NOIR 2021 Medium body, raspberry, oak, earthy	70/80	300/320
TRAPICHE OAK CASK MALBEC 2021 Full body blackberry, oak, leather	70/80	300/320
TRAPICHE BROQUEL CABERNET SAUVIGNON 2020 Full body, cherry, blackberry, oak	80/90	300/350
TRAPICHE BROQUEL MALBEC 2020 Full body blackberry, oak, leather		420
TORBRECK OLD WINES GSM 2019 Full body, plum, savory, oak		520
TORBRECK WOODDUTTER'S SHIRAZ 2021 UNFILTERED Full body oak, chocolate, pepper		570
WHITEHAVEN PINOT NOIR Full body blackberry, oak, leather		680

WHITE WINE

	GL Happy hour/Normal hour	BTL Happy hour/Normal hour
MANSION HOUSE BAY SAUVIGNON BLANC 2020 Light body grass, grapefruit, peach	70/80	300/320
ARDECHE CHARDONNAY 2020 Medium body, peach, pears, apple	70/80	300/320
WHITEHAVEN RIESLING 2022 Medium body, lime, honey, lemon	80/90	300/350
TORBRECK CUVEE JUVENILES BLANC 2020 Medium body cream, banana, ginger		630
LOUIS LATOUR CHABLIS 2021 Medium body minerals, stone, apple		980

ROSE

	GL Happy hour/Normal hour	BTL Happy hour/Normal hour
SANTA CRISTINA CIPRESSETO ROSATO IGT 2020 Medium body strawberry, raspberry, apricot	70/80	320/350
CALAFURIA ROSATO SALENTO IGT 2020 Medium body melon, watermelon, citrus	80/90	420/450

SPARKLING

	GL Happy hour/Normal hour	BTL Happy hour/Normal hour
ROEDERER ESTATE 'QUARTER' BRUT NV- ANDERSON VALLEY Medium body, toast biscuit, lemon	88/98	700/720
LOUIS ROEDERER BRUT VINTAGE 2014		2050

SOFT DRINKS

COKE	40
COKE ZERO	40
SPRITE	40
SODA	40
TONIC	40
GINGER BEER	40
LIME SODA	45
LEMON TEA	45
APPLE JUICE	35
ORANGE JUICE	35
AQUA PANNA	45
SAN PELLEGRINO	45

COFFEE

ESPRESSO	30
DOUBLE ESPRESSO	35
AMERICANO	35/40
CAPPUCCINO	40
MOCHA	40
LATTE	40

MILKSHAKES

MANGO SMOOTHIE	75
BERRIES SMOOTHIE	75
STRAWBERRY SMOOTHIE	75
CHOCOLATE MILKSHAKE	75
VANILLA MILKSHAKE	75

TEA

SPARKLING DARJEELING ICE LEMON TEA	45
JASMINE TEA	45
ENGLISH BREAKFAST TEA	45