

THE LIVING ROOM

BY THE GLASS

CHAMPAGNE	
Veuve Clicquot, 'Yellow Label'	40
Perrier-Jouët, Blanc de Blancs	50
WHITE WINE	
Sauvignon Blanc, Aperture, Sonoma Valley, 2022	25
Chardonnay, Far Niente, Napa County, 2022	40
RED WINE	
Pinot Noir, DuMOL, Sonoma County, 2022	30
Cabernet Sauvignon, Caymus, Napa Valley, 2021	50
SOMMELIER SELECTION	
Champagne, Dom Pérignon, Brut, Epernay, France, 2015	110
Riesling, Domaine Weinbach, Schlossberg, Cuvée Ste Catherine, Grand Cru, France, 2021	70
Bordeaux, Château Rauzan-Ségla. 2ème Grand Cru Classé Margaux, France, 2014	85

COCKTAILS

PLAYBOY	26
Basil Hayden Rye Whiskey, Grand Marnier, Carpano Antica Sweet Vermouth	
INGÉNUE	26
Angel's Envy Bourbon, Fresh Pear, Maple Syrup, Cinnamon, Ginger Beer	
SOCIALITE	26
Tito's Vodka, 400 Conejos Mezcal, Campari, Fresh Tangerine Juice, Lime Juice	
STARLET	26
Leblon Cachaça Rum, Fresh Pineapple	
FASHIONISTA	26
Casamigos Jalapeño Tequila, Lime Juice, Agave Nectar	
THE COLDEST MARTINI IN TOWN	30
Served Tableside	

CAVIAR SERVICE

Royal Siberian	185*	N25 Aged Osetra	350*
Royal Kaluga	205*	N25 Aged Kaluga	375*
Royal Osteria	305*		

10Z CAVIAR TINS, SERVED WITH LEMON-HERB BLINIS, TOASTED BRIOCHE AND TRADITIONAL ACCOUTREMENTS

LIGHT BITES

Oysters on the Half Shell Beausoleil Oysters Red Wine Mignonette	Half Dozen 39 Dozen 75
Aged Portugese Preserved Sardines Toasted Baguette Normandy Butter Tomato Confit Parsley Salad	36
Bel-Air BLT Sandwich Neuske's Bacon Butter Lettuce Tomato White Cheddar Cheese Avocado	
Garlic Aioli Toasted Sourdough Bread Crispy Fries	38
HBA Grilled Cheese Sandwich Country Sourdough Gruyere Cheese Shallot Marmalade	29
Caesar Salad Creamy Garlic Dressing Toasted Brioche Spanish White Anchovies	34
Add: Chicken \$28 Shrimp \$21 Steak \$33 Salmon \$34	
Vegetable Crudites Vegan Coconut Yogurt Tzatziki Extra Virgin Olive Oil Dill	45
Chicken Quesadilla Pico de Gallo House-made Guacamole Sour Cream	36
Seasonal Cheesecake	20

AFTERNOON TEA

Served Friday, Saturday and Sunday, in a single sitting at 3pm

This time-honoured tradition is carefully respected, yet given our own interpretation. Indulge in sweet and savoury treats, served Friday, Saturday and Sunday at 3pm.

AFTERNOON TEA

Served Friday, Saturday and Sunday, in a single sitting at 3pm

House-Made Buttermilk and Currant Scones | Devonshire Cream | Fresh Mixed Berry Jam
Applewood-Smoked Faroe Island Scottish Salmon | Herb Cream Cheese | Garden Chives | Ikura
Organic Jidori Chicken Salad | Golden Raisins | Crisp Celery | Toasted Walnut Bread
Japanese Cucumber | Italian Capers | Dill | Meyer Lemon
Chino Valley Organic Egg Sandwich | Sweet Paprika | House-Made Pickles
Imperial Kaluga Caviar | New Potato | Crème Fraîche
Key Lime Tartlette
Swan Cream Puff
Chocolate Hazelnut Mille-Feuille
Princess Cake
Strawberry Pavlova

TEA SELECTION

GREEN

MATCHA TEA

Traditional ceremonial grade matcha powder tea

JASMINE DOWNY PEARLS

Hand-rolled, scent of night-blooming jasmine

HOTEL BEL-AIR SWAN SONG

Blend of guayusa, white tip jasmine, hibiscus, green rooibos

HERB

FRESH MINT

Spearmint leaves from Scarborough Farms

HBA REJUVENATION BLEND

Apricot essence, lemon myrtle, rooibos, rosehips

EGYPTIAN CHAMOMILE

Hand-picked dried chamomile flowers from the Nile River Delta

FRESH CUT GINGER TEA

Raw cut ginger slices

BLACK

DARJEELING

Muscat grape character, floral notes

EARL GREY WITH BERGAMOT

Yunnan tea blend, Sicilian bergamot oil

ASSAM

Malty organic golden infusion

TALI'S MASALA CHAI

Aromatic spice fusion of cardamom, cinnamon, and ginger

OOLONG

SACRED ORCHID

Lilac and gardenia scent

BLOSSOMING TEA

SEVEN SONS CONGRATULATING

A central red flower surrounded by a crown of jasmine flowers

HALO

Flowering tea infused with blueberry and white peach essence

CHAMPAGNE SELECTION

TRADITIONAL BEL-AIR AFTERNOON TEA WITH A GLASS OF CHAMPAGNE

Moët & Chandon Impérial, Brut, France or French Bloom, Le Blanc, Alcohol-Free Sparkling Wine	140
Ruinart, Brut Rosé, France	160
Krug, Grand Cuvée Brut, France	195

EXECUTIVE PASTRY CHEF ANDY JIN

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
A 20% service charge will be added to the bill for parties of six or more. *We will accommodate requests for checks to be split up to three ways.