

BISTRO 1979

MENU

COLD APPETIZER

Bocconcini Caprese, Pesto
水牛芝士番茄沙律配香草汁



HOT APPETIZER


Mushroom Agnolotti, Sage Parmesan Butter
雜菌意式雲吞配鼠尾草芝士牛油



MAIN COURSE

Salmon Caponata, Orzo Pasta
香煎三文魚配米粒意大利麵

OR 或

 Impossible Lasagna, Tomato Sauce, Basil Pesto
Impossible 植物肉千層闊麵配番茄羅勒香草醬



DESSERT

Panna Cotta, Crisp Almond Biscotti,
Candied Chestnuts, Citrus Gelee
意大利奶凍配杏仁脆餅、糖漬栗子及檸檬啫喱

OR 或

Affogato, Homemade Vanilla Gelato,
Bitter Chocolate Shards
意式雲呢拿雪糕咖啡配黑朱古力碎

Coffee or Tea 咖啡或茶
+HK\$15 upgrade to Chocolate or Mocha (Hot/Iced)
轉配朱古力 或 朱古力咖啡(熱/凍)

每位 HK\$160 per person

Please indicate to our team of any food allergies
or dietary restrictions prior to arrival
如閣下有任何食物敏感或其他膳食要求,
請於訂座時通告本餐廳員工以作安排

Opening hours for lunch 午餐供應時段:

上午11:45am - 下午2:00pm

Last seating 最後入座時間: 下午12:45pm,

Last orders 最後點餐時間: 下午1:00pm

 Vegetarian 素菜