

# BISTRO 1979

## DEGUSTATION

Duck Confit Cannelloni, Micro Herbs, Gruyere Veloute, Plum Sauce  
油封鴨腿意大利捲麵配香草、法國藍芝士白醬、梅子汁

★★★★

Lobster Bisque, Balsamic Cream  
法式龍蝦湯配忌廉黑醋

★★★★

Halibut Fillet, Pistachio Crust, Baby Vegetables, Sliced Radish,  
Cauliflower Puree, African Berry Butter Sauce  
比目魚配開心果碎、雜菜、蘿蔔片、椰菜花茸、非洲黑莓牛油汁

★★★★

Passionfruit & Pink Peppercorn Sorbet  
熱情果配粉紅胡椒雪芭

★★★★

Beef Medallion (served medium), Romanesco Flowerets,  
Caramelized Onion & Leek, Potato Gratin, Cabernet Jus  
牛菲力排(五成熟)配羅馬椰菜花、焦糖洋蔥和大蒜、法式千層焗薯、紅酒汁

★★★★

Roasted White Chocolate Parfait, Raspberry Sorbet,  
Ginger Snap Lace, Mango Sauce  
烤白朱古力芭菲配紅桑子雪芭、薑餅、芒果汁

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\$200 per person**

Vegetarian option is available upon request

Please indicate to our team any food allergies or dietary restrictions prior to arrival

請向餐廳員工查詢素食主菜選擇。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