


Bistro 1979



Salad

 Tomato and Mozzarella Salad
mixed leaves, balsamic dressing, pickled red onion
番茄水牛芝士沙律配雜菜、意大利黑醋及醃漬紅洋蔥

Soup

 Cream of Beetroot, Cauliflower and Blue Cheese
with thyme crumble
紅菜頭椰菜花藍芝士濃湯配百里香脆脆

Main Course

Crispy Skinned Salmon Fillet
fennel cream, fennel pickle, baby carrot, butter sauce
脆皮三文魚柳配茴香奶醬、醃茴香、小甘荀及牛油汁

Or 或

 Impossible Plant-based Meat Lasagna
béchamel sauce and parmesan cheese
植物肉千層闊麵配白汁及巴馬臣芝士


Dessert

Caramelized Apple and Cinnamon Roulade
rum and raisin ice-cream, whipped cream
焦糖蘋果肉桂卷配葡萄乾寐酒雪糕及淡忌廉

Coffee or Tea 咖啡或茶

+HKD\$15 upgrade to Chocolate or Mocha (Hot/Iced)
轉配朱古力或朱古力咖啡(熱/凍)

每位 HK\$180 per person

 Vegetarian 素菜

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