

Bistro 1979

Appetizer

🌿 Minestrone Soup with Gruyere Cheese Crostini
意大利雜菜湯配格魯耶爾芝士薄麵包

OR 或

Smoked Salmon Cream Cheese Dill and Chive Roulade
pickled vegetable, mixed greens, crisp shallots
忌廉芝士刁草煙三文魚卷配醃漬蔬菜、雜菜沙律及脆乾蔥

Main Course

Pistachio Crusted Halibut Fillet
cauliflower puree, baby vegetable, tomato butter sauce
開心果脆皮比目魚配椰菜花茸、雜菜及番茄牛油汁

OR 或

Penne Braised Beef Short Rib
button mushrooms, green peas, carrot dice, shaved parmesan
燴牛仔骨長通粉配草菇、青豆、甘荀粒及巴馬臣芝士

OR 或

Pancetta Wrapped Chicken Breast
garlic butter, creamy potato puree, French beans, tomato ragout
意大利煙肉雞胸卷配蒜茸牛油汁、忌廉薯茸、法邊豆及番茄醬

OR 或

🌿 Impossible Plant-based Meat Wellington
mushroom stuffing, potato puree 植物肉威靈頓釀蘑菇及薯茸

Dessert

Coffee Panna Cotta
chocolate sauce, vanilla cream & brandy snap crisp
咖啡奶凍配朱古力汁、雲呢拿忌廉及白蘭地小脆餅

OR 或

Raspberry Swirl Cheesecake
white chocolate and mixed berries 紅桑子芝士餅配白朱古力及雜莓

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 HKD\$180 per person

Please indicate to our team 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

🌿 Vegetarian 素菜

2024/25 Sem 1 Menu 2