



BISTRO 1979

Appetizer

Romaine Lettuce Salad 羅馬生菜沙律

parmesan, bacon, anchovy mayonnaise, bagel chips
配巴馬臣芝士、煙肉、銀魚柳蛋黃醬及貝果脆餅

or 或

🍄 Mushroom & Truffle Soup 松露野菌湯

garlic croutons and tarragon cream 配蒜茸麵包粒及他拉根香草忌廉

or 或

Beef Carpaccio Rocket Lettuce 生牛肉薄片配火箭沙律菜

mustard dressing, pecorino shavings, roasted cherry tomatoes
芥末汁、羊奶芝士片及烤車厘茄

Main Course

🍄 Orecchiette Pasta 貓耳意粉

cherry tomatoes broccoli, chive cream sauce
配車厘茄、西蘭花及香蔥忌廉汁

or 或

Roasted Pork Loin, Coffee Rubbed 咖啡烤豬柳

apple puree, corn three ways, goat cheese foam, cider jus
配蘋果茸、粟米、山羊奶芝士泡沫及蘋果酒汁

or 或

Chargrilled Beef Tenderloin (served medium) 炭燒牛柳(五成熟)

braised beef short rib, baby vegetables, pumpkin celeriac puree,
tarragon butter, beef jus

配小牛仔骨、小蔬菜、南瓜西芹頭茸、他拉根香草牛油及牛肉汁
or 或

🍄 Impossible Meat Spaghetti Bolognese 植物肉醬意粉

parmesan cheese 配巴馬臣芝士

Dessert

Vanilla Frozen Parfait 雲呢拿配芭菲

poached stone fruits, pistachio foam 糖醬水果及開心果泡沫
or 或

Baked Cheesecake, Mango Sorbet 焗芝士餅配芒果雪芭

chantilly cream, pineapple crisps, rum syrup
鮮奶油、菠蘿脆脆及秣酒糖醬

or 或

Sticky Date Pudding 椰棗蛋糕

caramel sauce, clotted cream, raspberry compote
配焦糖醬、濃縮奶油及糖漬紅桑子

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)

🍄 Vegetarian 素菜

每位 HKD\$180 per person

2024-25 Sem 1 Menu 3

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