

BISTRO 1979

☛ Mushroom & Truffle Cappuccino
松露野菌泡沫忌廉湯

Smoked Salmon Roulade
flaked crab leg, crisp capers, red onion cream
煙三文魚卷配蟹柳、脆酸瓜柳及紅洋蔥忌廉

Crispy Skinned Chicken Breast
pearl onions, roasted potatoes, basil, tomato jelly
脆皮雞胸配珍珠洋蔥、烤薯仔、羅勒及番茄啫喱

Blood Orange Sorbet
血橙雪葩

Mustard-crusteD Lamb Rack (served medium)
potato, apple puree, romanescO, asparagus, snap peas, red wine jus
芥末香烤羊架(五成熟)配薯仔、蘋果茸、寶塔花菜、露荀、甜豆及紅酒汁

Orange Pie
vanilla sauce, rhubarb caramel, raspberry coulis
香橙批配雲呢拿汁、焦糖大黃及紅桑子醬

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\$200 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 4