

BISTRO1979

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、水瓜柳及紅洋蔥忌廉

Crispy Skinned Chicken Breast

pearl onions, roasted potatoes, basil, tomato jelly

脆皮雞胸配小洋蔥、烤薯仔、羅勒及番茄啫喱

Blood Orange Sorbet

血橙雪芭

Chargrilled Beef Tenderloin

beef short rib, pumpkin puree, baby vegetable,

red wine jus, tarragon butter

炭燒牛柳配小牛仔骨、南瓜茸、小蔬菜、紅酒汁及香草牛油

Compressed Watermelon with Yoghurt Ice-cream

glace ginger, crisp raspberries, fennel foam

西瓜乳酪雪糕、薑糖、紅桑子脆脆及茴香泡沫

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\$220 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

Opening hours for lunch 午餐供應時段: 中午 12:00noon - 下午 2:00pm

Last seating 最後入座時間: 下午 12:45pm, Last orders 最後點餐時間: 下午 1:00pm

To avoid food waste, all food menu items are only available on a first-come first-served basis,
excluding reservations of 11 pax or above (with pre-ordered menus)

為免浪費食物，除十一位或以上客人於訂枱時預訂食物，所有餐牌食物以先到先得形式提供