



BISTRO 1979

Appetizer

 Rocket Leaves, Cherry Tomatoes, Pine Nuts,
Roasted Pumpkin Cubes, Feta, Dijon Mustard Chive Dressing
田園沙律配火箭菜車厘茄、松子、烤南瓜粒、希臘羊奶芝士、香蔥芥末汁

Soup

 Potato & Leek, Bagel Crisp, Dill Cream
薯仔大蒜湯配脆貝果、刁草忌廉

Main Course

Seared Salmon Fillet, Creamed Garlic Spinach,
Cherry Tomatoes, Grilled Polenta
香煎三文魚柳配蒜茸忌廉菠菜、車厘茄、烤粟米茸
Or 或

Grilled Pork Loin, Apple Potato Mash,
Buttered French Beans, Cider Jus
烤豬柳配蘋果薯茸、牛油法邊豆、蘋果酒汁
Or 或

Chargrilled Beef Sirloin (served medium), Asparagus Tips,
Roasted Potatoes, Peppercorn Cream Sauce
炭燒牛柳(五成熟)配露筍尖、烤薯仔、黑椒忌廉汁

Dessert

 Banana Caramel Peanut Butter Cheesecake, Chantilly Cream
香蕉焦糖花生醬芝士餅配鮮奶油

Coffee or Tea 咖啡或茶
+HK\$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 main course is available upon request

Please indicate to our team any food allergies or dietary restrictions prior to arrival

請向餐廳員工查詢素食主菜選擇。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