

BISTRO 1979

Appetizer

🌿 Crystal Pear & Brie Vol-au-vent, Beetroot Salsa, Micro Herbs

梨子芝士酥皮撻配紅菜頭莎莎、香草

Or 或

🌿 Fennel Panna Cotta, Frisée Lettuce, Honey Mustard Dill Dressing, Mandarin Segments

茴香意式奶凍配九芽生菜、蜜糖芥末香草汁橘子

Soup

🌿 Cream of Cauliflower & Almond

杏仁椰菜花忌廉湯

Main Course

Herbed Australian Rack of Lamb (served medium),
Roasted Plum Tomatoes, Sweet Potato Mash, French Beans, Minted Jus

香草澳洲羊架(五成熟)配烤番茄、烤番薯茸、法邊豆、薄荷汁

Or 或

Pan Seared Seabass Fillet, Baby Vegetables,
Roasted Cauliflower, Couscous, Citrus Butter Sauce

香煎鱸魚柳配雜菜、烤椰菜花、中東米、柑橘牛油汁

Or 或

Crispy Skinned Corn Fed Chicken Supreme, Thyme Crumble,
Truffle Mushroom Risotto, Parmesan Crisp

脆皮粟飼雞胸配百里香金寶、黑松露雜菌意大利飯及巴馬臣芝士脆片

Dessert

🌿 Cherry Clafoutis, Clotted Cream, Pistachio Ice-cream

法式櫻桃批配濃縮奶油、開心果雪糕

Or 或

🌿 Chocolate Brownie, Raspberry Compote, Anglaise Sauce

朱古力布朗尼糖煮紅桑子英式忌廉醬

Or 或

🌿 Strawberry & Custard Tart, Matcha Mousse, Mango Coulis

士多啤梨吉士撻配抹茶慕絲、芒果茸

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