BISTRO 1979

3-Course Menu

Bell Pepper & Tomato Soup, Basil Pesto, Feta Crumble, Garlic Croutons
甜椒番茄湯配羅勒香草醬、希臘羊奶芝士碎、蒜香麵包粒

Leek & Onion Tart, Goat's Cheese Curd, Mixed Lettuce
大蒜洋蔥撻配山羊奶芝士、雜菜沙律

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Mustard Lamb Rack, Creamy Potato, Mint & Parsnip Mash, Green Beans, Red Wine Jus
芥末羊排配忌廉薯仔、薄荷芹菜蘿蔔茸、四季豆、紅酒汁

Pistachio Halibut Fillet, Cauliflower Puree, Baby Vegetables, Citrus Butter Sauce
開心果比目魚柳配椰菜花茸、雜菜、柑橘牛油汁

Penne Puttanesca, Chili, Anchovies, Olives, Tomatoes, Garlic, Fresh Basil
辣番茄醬長通粉配橄欖、番茄、蒜頭、羅勒

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Coconut Panna Cotta, Pineapple, Lime Sugar
椰子奶凍配菠蘿、青檸糖

Date Pudding, Sweet Potato Ice-cream, Caramel Sauce
椰棗布甸配番薯雪糕、焦糖醬

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$185 per person

Vegetarian option is available upon request
Please indicate to our team any food allergies or dietary restrictions
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