

# BISTRO 1979

## COLD APPETIZER

Caprese Salad with Basil Pesto  
意大利水牛芝士番茄沙律配香草醬


## HOT APPETIZER

Sweet Squash Agnolotti with Roasted Vegetable Reduction  
南瓜意大利雲吞配雜菜汁

## MAIN COURSES

Pan Seared Grouper with Gremolata and Italian Herbs  
香煎斑塊配意大利香草

OR或

 Impossible Meatballs with Parmesan and Italian Herbs  
Impossible 植物肉丸配巴馬臣芝士及意大利香草

## DESSERTS

Macedoine of Fruits a l'Anglaise  
鮮果沙律配吉士醬

OR或

Affogato with Homemade Vanilla Gelato,  
Bitter Chocolate Chards  
自家製意式特濃咖啡雪葩配朱古力脆片

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

Please indicate to our team of any food allergies or dietary restrictions  
如閣下有任何食物敏感或其他膳食要求，請通告本餐廳員工以作安排