

BISTRO 1979



HUNGARIAN SEMI-BUFFET MENU

APPETIZERS FROM BUFFET TABLE

POTATO BREAD, RYE BREAD WITH WHIPPED BUTTER 薯仔麵包、黑麥麵包
 HUNGARIAN MIXED VEGETABLE AND OLIVE SALAD 雜菜橄欖沙律
 EGG SALAD, CUCUMBER SALAD, POTATO SALAD 雞蛋沙律、青瓜沙律、薯仔沙律
 CAULIFLOWER SOUP 椰菜花湯

CHOICES OF MAIN COURSE

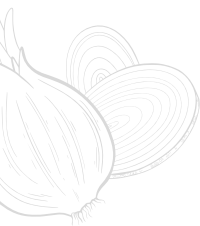
‘MARHAPORKOLT’ MILDLY SPICED BEEF AND VEGETABLE BRAISE,
 CREAMED GARLIC POTATO MASH, GREEN BEANS
 香料燉牛肉配燴蔬菜、蒜香忌廉薯蓉及青豆

OR 或

CHICKEN PAPRIKASH, ‘LETCHO’ RICE
 ASPARAGUS, CONFIT VINE TOMATOES
 紅椒粉燴雞配露筍及油漬番茄燴飯

OR 或

‘HALUSKA’ FRIED CABBAGE AND NOODLES
 GRILLED EGGPLANT, EROS PISTA
 辣醬蔬菜炒麵配烤茄子



DESSERTS FROM BUFFET TABLE

‘MAKOS GUBA’ POPPY SEED BREAD PUDDING 罌粟籽麵包布甸
 ‘RAKOTT TESZTA’ BAKED NOODLES 甜品千層麵
 ‘ALMAS PITE’ APPLE CAKE 蘋果蛋糕
 FRUIT PLATTER 雜果拼盤

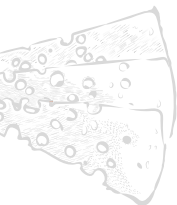
COFFEE OR TEA WITH ‘LEKVAROS PAPUCS’ HUNGARIAN COOKIES
 咖啡或茶配曲奇

+HK\$15 UPGRADE TO CHOCOLATE OR MOCHA (HOT/ICED)
 +HK\$15 轉配朱古力或朱古力咖啡(熱/凍)



每位 HK\$160 PER PERSON

LUNCH SERVING HOURS 午餐時段: 上午11:45AM - 下午2:00PM
 LAST SEATING 最後入座: 下午12:45PM, LAST ORDERS 最後點餐: 下午1:00PM



Please indicate to our team of 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