



Bistro 1979 Menu

APPETIZER

Baked Portobello Mushroom

blue cheese, roast bell pepper, cherry tomato, arugula, caramelized onion, pinenuts, cauliflower cream
焗波特菇 配藍芝士、烤甜椒、車厘茄、火箭菜、焦糖洋蔥、松子、忌廉椰菜花

Or 或

Roast Pumpkin and Honey Cream Soup

sundried tomato cream, garlic croutons
蜜糖焗南瓜忌廉湯 配日曬番茄忌廉、蒜蓉麵包粒

MAIN COURSE

Herb Roasted Australian Lamb Rack (served medium)

crushed baby potatoes, minted peas, baby carrots, red wine jus
香草焗澳洲羊架 配薯蓉、薄荷青豆、小甘荀、紅酒汁

Or 或

Pan Seared Cod Fillet

saffron rice pilaf, roast vine tomato, asparagus, citrus butter
香煎銀鱈魚柳 配番紅花調味飯、焗串茄、蘆筍、檸檬牛油

Or 或

Linguine Carbonara

caramelized tempeh, fresh eggs, parmesan cheese, black pepper, pecorino crisp
卡邦尼扁意粉 配焦糖豆乾、雞蛋、巴馬臣芝士、黑胡椒、綿羊芝士薄脆

DESSERT

Fresh Fruit Cocktail

passionfruit cointreau syrup, coconut sorbet, crispy pineapple
時令生果 配熱情果橙酒糖漿、椰子雪芭、菠蘿脆片

Or 或

Malteser Cheesecake

raspberry coulis, mango jelly, mixed berries, sugared sweet potato crisps
麥提莎芝士蛋糕 配紅莓果醬、芒果啫喱、雜莓、番薯脆片

Coffee or Tea 咖啡 或 茶

+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

