

Opening hours for lunch are 12:00noon - 2:00pm with our last seating at 1:15pm and our last orders at 1:30pm.
午餐供應時段為中午十二時至下午二時;最後入座時間為下午一時十五分;最後點餐時間為下午一時三十分。



Appetizer Course 頭盤

Creamed Celeriac Soup 忌廉芹菜根湯

poached vegetables, tarragon & rye croutons 配水煮蔬菜、龍蒿香草及炸麥麵包粒
Or 或

Crispy Soft Shell Crab 香脆軟殼蟹

brioche, horseradish cream, butter lettuce, shaved fennel, crispy shallots, cucumber ribbons
配奶油麵包、辣根忌廉、牛油生菜、茴香脆干蔥、青瓜絲
Or 或

Green Tomato & Mozzarella Salad 青番茄及水牛奶芝士沙律

pancetta foam, bagel chips, rocket leaves, olive oil caviar, balsamic glaze
配意大利煙肉泡沫、脆麵包圈、火箭菜、橄欖油粒、陳醋汁

Main Course 主菜

Halibut Fillet 煎焗比目魚柳

pumpkin puree, asparagus tips, charred sweetcorn, black peppercorn jus 配南瓜茸、露筍尖、燒粟米條、黑胡椒汁
Or 或

Crispy Skinned Chicken Supreme 脆皮雞胸

sautéed baby spinach, green olive tapenade, fire roasted vegetables, tomato butter
配炒菠菜、青橄欖醬、烤蔬菜、番茄牛油
Or 或

Chargrilled Bone Marrow 燒牛骨髓

grilled prawns, Jerusalem artichoke puree, truffle cream, crispy leek & parmesan cheese
配烤大蝦、耶路撒冷朝鮮薊茸、松露忌廉、香脆大蔥及巴馬芝士

Dessert 甜品

Black Forest Cake 'Bistro 1979 Style' Bistro 1979 黑森林蛋糕

Or 或

Yuzu Cheesecake 柚子芝士餅

green tea air, lime & mango salsa
配綠茶氣泡, 青檸及芒果莎莎醬

Coffee or Tea 咖啡或茶

Appetizer & Main Course 頭盤及主菜 港幣 HK\$130

Appetizer, Main Course & Dessert 頭盤、主菜及甜品 港幣 HK\$150

\$5 off for Members of the

Catering Studies Dining Society

****Vegetarian Option Available Upon Request** 蔬菜餐單根據要求提供選擇**

Lunch Menu: 16 – 20 September & 21 – 25 October 2019

In order to avoid food waste, all food menu items are only available on a first-come first-served basis, excluding reservations of 11 pax or above (with pre-ordered menus).

為免浪費食物，所有餐牌食物以先到先得形式提供，除十一位或以上客人於訂枱時預訂食物。