

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**

Roasted Bell Pepper & Tomato Soup 燒燈籠椒及番茄湯  
carrot cream & basil chips 配甘筍忌廉及羅勒香草片

Or 或

Crab Claw Meat Spring Rolls 蟹钳肉春卷  
waldorf salad, crispy lotus chips, lemon chili jam, frisée & radicchio lettuce  
配華道夫沙律、蓮花脆片、檸檬辣椒果醬、法國生菜及菊苣生菜

Or 或

'Bistro 1979' Style Chicken Quesadillas 'Bistro 1979' 墨西哥薄餅  
chargrilled corn kernals, spring onion, mozzarella cheese, jalapeno foam, bitter chocolate sauce  
配烤粟米花、香蔥、水牛奶芝士、墨西哥辣椒泡沫、黑朱古力汁

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### **Main Course 主菜**

Grilled Skate Fish Fillet 烤魔鬼魚柳  
mizuna, cabbage, Japanese sesame seeds, wasabi, julienne nori, shichimi mayonnaise  
配水菜、椰菜、日本芝麻籽、山葵、紫菜條、七味蛋黃醬

Or 或

Tamarind Chili Spiced Pork Neck 羅望子香辣豬頸肉  
coconut sticky rice, mango jam, okra, toasted coconut shreds, pineapple wafers  
配椰子糯米飯、芒果果醬、秋葵、烤椰子碎、菠蘿片

Or 或

Crispy Skinned USA Duck Breast 脆皮美國鴨胸  
soft polenta, citrus butter sauce, romanesco, orange mango compote  
配粟米、柑橘牛油醬、羅馬西蘭花、蜜餞香橙及芒果

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### **Dessert 甜品**

Rhubarb Custard & Apple Puff Pastry Scrolls 大黃吉士醬及蘋果酥皮卷  
cinnamon maple syrup ice-cream, golden macerated sultanas  
配玉桂楓糖漿雪糕、提子乾

Or 或

Lemon Mousse 檸檬慕斯  
chunky mixed berry compote, minted jelly, toasted almonds, rose water dressing  
配蜜餞雜莓、薄荷果凍、烤杏仁片、玫瑰水汁

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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: 23 to 27 September & 28 October to 1 November 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。