

# Bistro 1979

## Lunch Menu

### Appetizer 頭盤 **Baked Portobello Mushroom** 焗波特大磨菇

blue cheese, roast bell pepper, cherry tomato, arugula, caramelized onion, pine nuts, cauliflower cream  
藍芝士、烤甜椒、車厘茄、火箭菜、焦糖洋蔥、松子仁、椰菜花忌廉

Or 或

### **Cream of Roast Pumpkin and Honey** 蜜糖焗南瓜忌廉湯

sundried tomato cream, garlic croutons  
日曬番茄忌廉、蒜蓉麵包粒

### Main 主菜

### **Herb Roasted Australian Lamb Rack (served medium)** 香草焗澳洲羊架

crushed baby potatoes, minted peas, baby carrots, red wine jus  
薯蓉、薄荷青豆、甘荀、紅酒汁

Or 或

### **Pan Seared Cod Fillet** 香煎銀鱈魚柳

saffron rice pilaf, roast vine tomato, asparagus, citrus butter  
番紅花飯、焗番茄、蘆筍、檸檬牛油

Or 或

### **Linguine Carbonara** 白汁芝士扁意粉

caramelized tempeh, fresh eggs, parmesan cheese, chives, black pepper, pecorino crisp  
焦糖豆乾、蛋、巴馬臣芝士、細香蔥、黑胡椒、綿羊奶芝士薄脆

### Dessert 甜品

### **Fresh Fruit Cocktail** 新鮮生果

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

Or 或

### **Maltesers Cheesecake** 麥提莎芝士蛋糕

raspberry coulis, mango jelly, mixed berries, sugared sweet potato crisps  
紅桑子果醬、芒果啫喱、雜莓、糖焗番薯片

### **Coffee or Tea** 咖啡 或 茶

+HKD\$15 upgrade to Chocolate or Mocha (Hot/Iced) 轉配朱古力 或 朱古力咖啡(熱/凍)

### **Appetizer, Main Course & Dessert** 頭盤、主菜及甜品 每位 HKD\$150 per person

#### **Vegetarian item** 素食選項

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

Opening hours for lunch 午餐供應時段: 中午 12:00noon - 下午 2:00pm

Last seating 最後入座時間: 下午 1:15pm

Last orders 最後點餐時間: 下午 1:30pm

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，除十一位或以上客人於訂枱時預訂食物，所有餐牌食物以先到先得形式提供  
Lunch Menu: 4-6, 8, 11-13, 15, 21 Oct