

Bistro 1979

Lunch Menu

Appetizer 頭盤 Roast Pumpkin Salad 烤南瓜沙律

mixed lettuce, cherry tomatoes, pepitas, roast pepper, goat's cheese, herb vinaigrette
沙律生菜、車厘茄、南瓜籽、烤甜椒、羊奶芝士、香草油醋汁

Main 主菜

Pan Seared Salmon Fillet 香煎三文魚柳

Or 或

Roasted Corn Fed Chicken Supreme 焗粟飼法式雞胸

with ratatouille vegetables, balsamic cream, haricot beans, baby potatoes, chives
配法式燴菜、義大利黑醋忌廉、法邊豆、馬鈴薯、細香蔥

Dessert 甜品

Dessert Trio 精選甜品

mango panna cotta, chocolate walnut brownie, vanilla cheesecake
芒果奶凍、合桃朱古力蛋糕、雲尼拿芝士蛋糕

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: 20-21, 24, 27-29 Sep; 20, 22 Oct