

Bistro 1979

Degustation Menu

Amuse Bouche 餐前小點

Seared Sesame Sashimi Tuna 煎芝麻刺身吞拿魚

wasabi mayonnaise, pink ginger, tempura nori, micro herbs
日式芥末蛋黃醬、醃紫薑、炸紫菜、香草沙律

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

chive foam 細香蔥泡沫

Roasted Corn Fed Chicken Supreme 焗粟飼法式雞胸

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

Passion Fruit Sorbet 熱情果雪芭

Herb Roasted Australian Lamb Rack 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

Brie Cheese 布里芝士

quince paste, dry currants, fresh pear, lavoche 榲桲果醬、葡萄乾、鮮梨、烤脆餅

Caramelized Lemon Tart 焦糖檸檬撻

clotted cream, mixed berries, raspberry jelly, blueberry coulis
凝脂奶油、雜莓、紅桑子啫喱、藍莓果醬

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)

8-course tasting menu 八款菜式品嚐菜單 每位 HKD\$150 per person

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 12:45pm

Last orders 最後點餐時間: 下午 12:50pm

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: 8, 10, 12, 15-17, 19, 23 Nov