

BISTRO 1979

SCHOOL OF HOTEL AND TOURISM MANAGEMENT

APPETIZER 頭盤

Cream of Beetroot and Cauliflower Soup

Blue Cheese and Thyme Crumble

紅菜頭椰菜花忌廉湯

配藍芝士百里香脆脆

MAIN 主菜

Soy and Brown Sugar Glazed Salmon Fillet

Steamed Lime Leaf & Lemon Grass Rice, Baby Corn & Choy Sum

豉油黃糖煎三文魚柳

配香茅青檸葉蒸飯、粟米芯、菜芯

Or 或

Crispy Skinned Corn Fed Chicken Supreme

Caramelized Pearl Onions, Duck Fat Roasted Potatoes, Basil Pesto, Roast Tomato

脆皮粟飼法式雞胸

配焦糖小洋蔥、鴨油烤薯、羅勒香草醬、烤蕃茄

DESSERT 甜品

Trio of Desserts

Chocolate Walnut Brownie, Vanilla & Rhubarb Cheesecake, Apple Crumble

甜品三重奏

合桃朱古力布朗尼、雲尼拿大黃芝士餅、蘋果脆脆

Coffee or Tea 咖啡 或 茶

+HKD\$15 upgrade to Chocolate or Mocha (Hot/Iced)

+HKD\$15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 11pax 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