

BISTRO 1979

APPETIZER 頭盤

 **MINISTRONE SOUP** Gruyere Cheese Croutons

意大利雜菜湯配格魯耶爾芝士麵包粒

Or 或

SMOKED SALMON, CREAM CHEESE, DILL AND CHIVE ROULADE

Pickled Vegetables, Mixed Baby Greens, Crispy Shallots

忌廉芝士刁草香蔥煙三文魚卷配醃菜、雜沙律菜、脆乾蔥

MAIN COURSE 主菜

PISTACHIO CRUSTED HALIBUT FILLET

Cauliflower Puree, Baby Vegetables, Citrus Butter Sauce

開心果比目魚柳配椰菜花茸、雜錦蔬菜、檸檬牛油汁

Or 或

MUSTARD CRUSTED ROASTED AUSTRALIAN LAMB RACK

Creamy Potato & Apple Mash, Green Beans, Red Wine Jus

芥末香烤澳洲羊架配忌廉薯仔、蘋果薯茸、青豆、紅酒汁

Or 或

PENNE PASTA, SHREDDED BRAISED BEEF CHEEK

Baby Carrots, Asparagus, Mushrooms, Shaved Parmesan

燴牛面頰長通粉配小甘筍、露筍、香菇、巴馬臣芝士

DESSERT 甜品

 **COCONUT PANNA COTTA** Poached Pineapple & Lime Sugar

椰子意式奶凍配菠蘿、青檸糖

Or 或

 **DATE TOFFEE PUDDING** Caramel Sauce, Sweet Potato Ice-cream

椰棗拖肥布甸配焦糖醬、蕃薯雪糕

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 HKD\$150 per person

頭盤、主菜及甜品 每位 HKD\$150

 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