

BISTRO 1979

SCHOOL OF HOTEL AND
TOURISM MANAGEMENT

STARTER Salads & Soups

Romaine Lettuce Salad 羅馬生菜沙律

Parmesan & Bacon Cream Dressing,
White Anchovies
配巴馬臣芝士煙肉忌廉汁、白銀魚柳

Seared Sesame Crusted Sashimi Tuna

香煎芝麻吞拿魚刺身
Japanese Sesame Dressed Iceberg Lettuce
拌日式芝麻醬沙律

Mushroom and Truffle Soup 松露雜菌湯

Garlic Croutons
配蒜茸麵包粒

Tomato Bruschetta 意式番茄烤麵包

Roma Tomato, Basil, Red Onion, Olive Oil Garlic
配羅馬番茄、羅勒、紅洋蔥、油浸蒜片

MAIN COURSE Hearty Meals

Orecchiette Pasta 羅勒香草醬貓耳意粉

Basil Pesto, Pine Nut, Roasted Tomatoes
配松籽、烤蕃茄

Oven Baked Boneless French Chicken Thigh

焗去骨法國雞柳
Fennel, Tomato, Green Beans
配茴香、蕃茄、青豆

Steamed Cod Fillet 蒸鱈魚柳

White Asparagus, Chickpea Braise
配白露筍、燴鷹嘴豆

Baked Portobello Mushroom 焗波特菇

Balsamic Onions, Feta Cheese,
Candied Walnuts, Rocket Leaves
配意大利黑醋洋蔥、羊奶芝士、甜合桃、火箭菜

Roasted Pork Loin 香烤豬扒

Coffee Rubbed, Apple Puree,
Corn Three Ways, Buttermilk Foam
配蘋果蓉、粟米、牛油奶泡沫

DESSERT Cakes & Sweets

Assorted Sliced Fruits with Mixed Berries

時令水果及雜莓

Vanilla Frozen Parfait with Poached Stone

Fruits in Red Wine Syrup
雲尼拿芭菲配水果及紅酒糖漿

Baked Cheesecake 焗芝士餅

Mango Coulis, Whipped Chantilly Cream
拌芒果醬及忌廉

Chocolate Mint Mousse 薄荷朱古力慕絲片

Orange Crisps & Strawberries
配香橙脆及草莓

Vegetarian item 素食選項

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)

One Appetizer, One Main Course & One Dessert

一款頭盤、一款主菜及一款甜品

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 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