

# BISTRO 1979

SCHOOL OF HOTEL AND TOURISM MANAGEMENT

(AMUSE BOUCHE) MUSHROOM & TRUFFLE CAPPUCINO (餐前小吃) 野菌松露泡沫湯



**SMOKED SALMON ROULADE 煙三文魚卷**

Flaked Crab Leg, Crisp Capers, Red Onion Cream  
蟹柳紅洋蔥水瓜榴



**CRISPY SKINNED CHICKEN BREAST 脆皮烤雞**

Pearl Onions, Roasted Potatoes, Basil, Roast Tomato Jelly  
配小洋蔥、烤薯、羅勒、烤蕃茄啫喱



**LEMON CITRUS SORBET 檸檬雪芭**



**MUSTARD CRUSTED LAMB RACK (MEDIUM) 芥末香烤羊架(五成熟)**

Potato & Apple Puree, Seasonal Greens, Red Wine Jus  
配薯仔、蘋果蓉、時蔬、紅酒汁



**FOIE GRAS PATE 鵝肝醬**

Crisp Lavoche, Quince Chutney  
配薄脆片及榲桲果醬



**COMPRESSED WATERMELON 冷縮西瓜片**

Yoghurt Ice-cream, Glace Ginger, Crisp Raspberries, Fennel Foam  
配乳酪雪糕、甜薑糖、紅桑子脆脆、茴香泡沫



**COFFEE / 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)

**HKD\$150 per person**

每位**HKD\$150**

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12:30pm

Last orders 最後點餐時間: 下午12:35pm

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