

Appetizer 頭盤

Slow Cooked Pear

with Blue Cheese and Chili Honey Dressing

藍芝士香梨配辣椒蜜糖汁

or

Soup of the Day

時日精選餐湯

Main Course 主菜

Australian Sirloin Steak

with Red Wine and Onion Marmalade,

served with Mashed Potato and Seasonal Vegetables

澳洲西冷米翁扒配紅酒洋蔥醬配薯蓉及時蔬

\$228

or

Saltimbocca-Style Snapper Fillet

with Lemon and Caper Sauce,

served with Quinoa Rice and Seasonal Vegetables

香煎意式巴馬火腿鼠尾草鱸魚柳

配檸檬水瓜柳牛油汁, 藜麥飯及時蔬

\$188

or

Confit Duck Leg

with Citrus Dressing, served on a Creamy Farro,

Cannellini Bean and Spinach Stew

油封鴨腿配橘子醋汁伴忌廉穀物白豆菠菜雜燴

\$168

or

Indian-Spiced Pork Kebab with Pita Bread

served with a Fresh Peach and Cucumber Salad, 🌶️

Coriander Chutney and Mango Chutney

印式豚肉串標配口袋包伴時令水果蔬菜沙律配芫茜醬及芒果醬

\$168

or

Vegetable Spaghetti with Creamy Avocado Sauce 🌿

牛油果忌廉汁素菜意粉

\$168

Dessert 甜品

Daily Dessert

時日精選甜品

(additional 另加 \$38)

Tea or Coffee





the bistro

at Hong Lok Yuen

