

Bistro NTT

by *Althea*

LUNCH EVENT MENU

APPETIZER

巴馬火腿，哈密瓜

PARMA HAM & MELON

OR



意式水牛芝士沙律

ITALIAN MOZZARELLA SALAD



SOUP

是日餐湯

SOUP OF THE DAY

MAIN COURSE



意式黑松露雜菌手打意粉

HANDMADE PASTA WITH MIX MUSHROOM IN TRUFFLE SAUCE

OR

印度天多利烤雞, 烤餅, 牛油汁

TAJ DOORI CHICKEN, ROTI, BUTTER SAUCE

OR

香煎紐西蘭西冷牛扒 (300G)

PAN-FRIED NZ SIRLOIN STEAK (300G)

DESSERT

焗芝士蛋糕

BAKED CHEESE CAKE

BEVERAGE

咖啡或茶

COFFEE OR TEA

\$268/PER ONE

10% SERVICE CHARGE



Bistro NTT

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LUNCH EVENT MENU

APPETIZER

法式牛肉他他

FRENCH BEEF TARTARE

OR



意式水牛芝士沙律

MOZZARELLA GARDEN SALAD

SOUP

是日餐湯

SOUP OF THE DAY

MAIN COURSE



水牛芝士意式蕃茄意大利飯

RISOTTO WITH MOZZARELLA CHEESE IN ITALIAN TOMATO SAUCE

OR

鴨白湯手打意粉,慢煮鴨胸

HANDMADE LINGUINE WITH SLOW-COOKED DUCK BREAST IN

CONCENTRATED DUCK SOUP

OR

香烤西班牙伊比利亞黑毛豬梅肉

GRILLED SPANISH IBERICO PORK COLLAR

OR

西京燒鱈魚

SAIKYO MISIO YAKI COD FISH

DESSERT

伯爵茶奶凍

EARL GREY PAFFA COTTA

BEVERAGE

咖啡或茶

COFFEE OR TEA

\$338/PER ONE

10% SERVICE CHARGE



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CATERING MENU

MIXED FRUIT SALAD WITH POTATO

鮮果薯仔沙律

CHICKEN WINGS WITH GARLIC & HONEY

蒜香蜜糖雞翼

BAKED BROCCOLI WITH CHEESE

芝士焗西蘭花

PORK HERB SAUSAGE

香烤香草腸

PARMA HAM, ROCKET PIZZA

巴馬火腿薄餅

THOUSAND ISLAND SAUCE PIZZA

夏威夷千島醬薄餅

SPAGHETTI WITH BACON IN TOMATO SAUCE

煙肉茄汁意粉

GREEDY PLATTER

雜錦炸物拼盤(咖哩角、春卷)

WALNUT CHOCOLATE TART

合桃朱古力撻

LEMON CHEESE TART

芝士檸檬撻

\$158/PER ONE



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DINNER EVENT MENU

APPETIZER



普羅旺斯燉菜

RATATOUILLE

OR

法式牛肉他他，胡椒薄脆

FRENCH BEEF TARTARE WITH PAPADUM

OR

法式海鮮千層酥盒

SEAFOOD VOL-AU-VENT

SOUP



黑松露什菌湯

CREAMY TRUFFLE MIX MUSHROOM SOUP

MAIN COURSE



水牛芝士意式青醬意粉

MOZZARELLA PESTO HANDMADE PASTA

OR

香煎比目魚，帶子慕斯，法式馬賽魚海鮮汁

PAN-FRIED HALIBUT, SCALLOP MOUSSE, BOUILLABASSE SAUCE

OR

48小時慢煮美國頂級牛小排

48 HOURS SLOW-COOKED U.S. PRIME BEEF SHORT RIBS

OR



印度菠菜燴芝士咖喱

PALAK PANEER

DESSERT

伯爵茶奶凍

EARL GREY PANNA COTTA

OR

烏龍茶奶凍

OO LONG PANNA COTTA

BEVERAGE

咖啡或茶

COFFEE OR TEA



\$388/PER ONE

10% SERVICE CHARGE

Bistro NTT

by

Alto

DINNER EVENT MENU

APPETIZERS

法式牛肉他他，胡椒薄脆

FRENCH BEEF TARTARE WITH PAPADUM
OR

意大利雲吞，紅蝦慕斯，龍蝦牛油汁

RED PRAWN MOUSSE RAVIOLONE, LOBSTER BUTTER SAUCE
OR

昆布漬油甘魚, 生薑蘋果JEL, 柚子胡椒泡沫

KOMBU MARINATED AMBERJACK, GINGER GRAPEY SMITH JEL, YUZU PEPPER FOAM
OR

香煎法國鵝肝，日式醬油漬塘心蛋黃多士，醋漬青提子，青蘋果蓉

SEARED FOIE GRAS, JAPANESE-STYLE MARINATED EGG YOLK TOAST,
VINEGAR INFUSED GRAPES, APPLE PURÉE

SOUP

藏紅花茴香忌廉湯

SAFFRON AND FENNEL CREAM SOUP

PRE-MAIN

海膽醬手打扁意粉

HANDMADE LINGUINE WITH SEA URCHIN PURÉE

MAIN COURSE

香煎比目魚，帶子慕斯，法式馬賽魚海鮮汁

PAN-FRIED HALIBUT, SCALLOP MOUSSE, BOUILLABaisse SAUCE
OR

香烤澳洲M7和牛肩里背肉，普羅旺斯燴菜
西芹頭蓉

ROASTED AUSTRALIAN M7 WAGYU ZABUTON, RATATOUILLE, CELERIAC
PUREE

OR

法式雞卷釀栗子蓉，蘑菇蓉，牛肝菌汁

FRENCH STUFFED CHICKEN ROLL, CHESTNUT PUREE, DUXELLES, CEPES
CREAM SAUCE

DESSERT

朱古力慕絲蛋糕

CHOCOLATE MOUSSE CAKE

BEVERAGE

咖啡或茶

COFFEE OR TEA

\$498/PER ONE

10% SERVICE CHARGE

