

FOOD

Bistro NTT
by *Attic*



DINNER PARTY MENU (1)

Starter

生蠔

OYSTER

& 及

煙三文魚COCKTAIL 沙律

SMOKED SALMON COCKTAIL SALAD

& 及

63 C 溫泉蛋配黑松露忌廉汁炒雜菌

63 C EGG WITH SAUTE MUSHROOM IN TRUFFLE CREAM SAUCE

Soup

精選餐湯

SOUP OF THE DAY

Main Course

黑松露大啡菇忌廉手打意粉

HAND MADE LINGUINE WITH PORTOBELLO IN TRUFFLE CREAM SAUCE

OR

香煎比目魚，鮮帶子香檳忌廉汁

PAN-FRIED HALIBUT, SCALLOP WITH CREAM CHAMPAGNE

OR

慢煮48小時美國頂級牛小排

48 HOUR SLOW -COOKED US PRIME SHORT RIBS

OR

香烤西班牙伊比利亞黑毛豬，

黑醋砵酒燴梨，醋漬青提子

GRILLED SPANISH IBERICO PORK COLLAR, POACHED PEAR

IN BALSAMIC & PORK WINE GRAPES INFUSED VINEGAR

Dessert

SELECTION OF CAKE OR OOLONG PANNA COTTA

精選蛋糕 或烏龍茶奶凍

Beverage

咖啡或茶

COFFEE OR TEA

BOOKING
NOW

\$558/PER ONE
10% SERVICE CHARGE

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DINNER PARTY MENU (2)

Starter

巴馬火腿COCKTAIL 沙律
PARMA HAM COCKTAIL SALAD
& 及

63 C 溫泉蛋配黑松露忌廉汁炒雜菌
63 C EGG WITH SAUTE MUSHROOM IN TRUFFLE CREAM SAUCE

Soup

精選餐湯
SOUP OF THE DAY

Main Course

黑松露大啡菇忌廉手打意粉
HAND MADE LINGUINE WITH PORTOBELLO IN TRUFFLE CREAM SAUCE

OR

香煎比目魚, 香檳忌廉汁
PAN-FRIED HALIBUT, WITH CREAM CHAMPAGNE

OR

美國頂級安格斯西冷
U.S PRIME ANGUS SIRLOIN

OR

香烤西班牙伊比利亞黑毛豬,
黑醋砵酒燴梨, 醋漬青提子
GRILLED SPANISH IBERICO PORK COLLAR, POACHED PEAR
IN BALSAMIC & PORK WINE GRAPES INFUSED VINEGAR

Dessert

CHOCOLATE CAKE
朱古力蛋糕

Beverage

咖啡或茶
COFFEE OR TEA

BOOKING
NOW

\$448/PER ONE
10% SERVICE CHARGE

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DINNER PARTY MENU (3)

Starter

鮮蝦凱撒沙律
SHRIMP CAESAR SALAD

Soup

精選餐湯
SOUP OF THE DAY

Main Course

黑松露大啡菇忌廉手打意粉
HAND MADE LINGUINE WITH PORTOBELLO IN TRUFFLE CREAM SAUCE

OR

香煎比目魚, 香檳忌廉汁
PAN-FRIED HALIBUT, WITH CREAM CHAMPAGNE

OR

美國肉眼牛扒
U.S RIB EYES STEAK

OR

美國斧頭豬扒, 風味薯條田園沙律
PAN-FRIED U.S TOMAHAWK GRAIN FED PORK CHOP
WITH CAJUN FRENCH FRIES & GARGEN SALAD

Dessert

MINI CUP PUDDING
迷你布丁杯

Beverage

咖啡或茶
COFFEE OR TEA

BOOKING
NOW

\$338/PER ONE
10% SERVICE CHARGE

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CATERING MENU

FOOD

HAM & CHEESE PLATTER
(PARMA HAM & SALAMI & PARMESAN CHEESE)

火腿芝士拼盤
(巴馬火腿/沙樂美腸/巴馬臣芝士)

FRESH SHRIMP COCKTAIL SALAD
鮮蝦COCKTAILS 沙律

SMOKED SALMON WITH CAPERS
煙三文魚配水瓜柳

MUSSELS WITH WHITE WINE CREAM SAUCE
白酒煮青口

FRENCH FRIES WITH TRUFFLE MAYONNAISE
粗切薯條黑松露蛋黃醬

DEEP-FRIED CHICKEN DRUMPSTICKS WITH MENTAICO
酥炸雞鎚明太子醬

MARGHERITA PIZZA
蕃茄水牛芝士薄餅

AGLIO OLIO WITH CHORIZO
西班牙辣肉腸香蒜辣椒意粉

BEVERAGE

ICED PASSION FRUIT JASMINE TEA
凍熱情果茉莉花茶

ICED LYCHEE FRUIT JASMINE TEA
凍荔枝茉莉花茶

ICED OR HOT COFFEE
凍/熱咖啡

FRUIT PUNCH
雜果賓治

DESSERT

BLUEBERRY & MANGO MACARON
藍莓及芒果馬卡龍

BOOKING
NOW

\$250/PER ONE

FOOD

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LUNCH EVENT MENU |

Starter

凱撒沙律
CAESAR SALAD

Soups

南瓜湯
PUMPKIN SOUP

Main Course

胡麻蕃茄素菜意粉
SPAGHETTI WITH VEGGIES IN SESAME
TOMATO SAUCE

OR

香煎紐西蘭西冷牛扒,風味薯條及沙律
PAN-FRIED N.Z SIRLOIN STEAK WITH CAJUN FRENCH FRIED & SALAD

OR

水牛芝士薄餅
MARGHERITA PIZZA

OR

印度天多利烤雞,配飯牛油汁
TANDOORI CHICKEN WITH RICE ,ROTI BUTTER SAUCE

Dessert

朱古力蛋糕
CHOCOLATE CAKE

Beverages

咖啡或茶
COFFEE OR TEA

**BOOKING
NOW**

\$198/PER ONE
10% SERVICE CHARGE

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LUNCH EVENT MENU 2

Starter

鮮蝦煙三文魚 COCKTAIL沙律
SHRIMP & SMOKED SALMON COCKTAIL SALAD

Soups

南瓜湯
PUMPKIN SOUP

Main Course

胡麻蕃茄素菜意粉
SPAGHETTI WITH VEGGIES IN SESAME
TOMATO SAUCE

OR

肉眼牛扒,風味薯條及沙律
PAN-FRIED RIBS EYES STEAK WITH WITH CAJUN FRENCH FRIED & SALAD

OR

香煎比目魚,香檳忌廉汁
PAN-FRIED HALIBUT, WITH CREAM CHAMPAGNE

OR

美國斧頭豬扒,風味薯條田園沙律
PAN-FRIED U.S TOMAHAWK GRAIN FED PORK CHOP
WITH CAJUN FRENCH FRIES & GARGEN SALAD

Dessert

朱古力蛋糕
CHOCOLATE CAKE

OR

OOLONG PANNA COTTA

烏龍茶奶凍

Beverages

咖啡或茶
COFFEE OR TEA

**BOOKING
NOW**

\$288/PER ONE
10% SERVICE CHARGE