



Bistro NTT

by *Attic*

Dinner Menu

DINNER SERVICE
FROM 18:00 (21:00 LAST ORDER)

20% off for the Staff & Student of Hong Kong Baptist University
浸會大學職員及學生享有8折優惠

MEAL SET

Upgrade any Main Course, Pizza, Risotto, Pasta to a Set Meal
for the following prices:

凡惠顧主菜、薄餅、義大利燴飯、意粉
可以以下價錢升級為套餐:



\$188

Upgrade to a Set meal including a Daily Soup,
an Appetizer, and a Drink

以\$188可升級為套餐

(包括每日精選餐湯、頭盤及餐飲)

\$248

Upgrade to a Set Meal including a Daily Soup,
an Appetizer, and a Drink

以\$248可升級為套餐

(包含每日精選餐湯、頭盤及餐飲)

\$188

and **\$248** 套餐

(包含每日精選餐湯、頭盤及餐飲)

客人選擇 **\$188** and **\$248**

可因應不同顏色點 ● ● 選擇類別



Enjoy a 20% Discount on any Dessert if you purchase the Set Meal

凡惠顧套餐可享甜品8折優惠



All Set Meal & 20% discount Dessert Are Not Applicable to the Discount
for Staff and students of Hong Kong Baptist University
浸會大學員工及師生優惠不適用

需加收10%服務費 (以原價計算)
Subject to a 10% service charge on the original price

Photo is for reference only
圖片只供參考

Seared Foie Gras Toast, Caramelized Fig, Fig Jam

香煎法國鵝肝多士，焦糖無花果，無花果醬



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— by *Attic*

A P P E T I Z E R

- | | |
|--|--|
| <i>Daily Soup</i>
是日餐湯 | \$48 |
| ● <i>Caesar Salad</i>
凱撒沙律 | \$78  |
| <i>\$18 Extra for Add-on Smoked Salmon/Parma Ham/Salami</i>
加\$18 配煙三文魚/巴馬火腿/沙樂美腸 | \$18 |
| ● <i>Escargots de Bourgogne, Potato Mashed</i>
法式焗田螺, 薯蓉 | \$88 |
| ● <i>Spanish Bacon Tortilla, Aioli</i>
西班牙煙肉薯仔蛋餅, 香蒜蛋黃醬 | \$88 |
| ● <i>Mussels in White Wine Tomato Sauce</i>
白酒蕃茄煮青口 | \$98 |
| ● <i>Ham Platter (Parma Ham, Salami)</i>
火腿拼盤(巴馬火腿, 沙樂美腸) | \$78 |
| ● <i>Seared Foie Gras Toast, Caramelized Fig, Fig Purée</i>
香煎法國鵝肝多士, 焦糖無花果, 無花果蓉 | \$148 |

\$188

\$248

套餐項目分類

Select your preferred Set Meal type

若閣下對某種食物有過敏反應，請與我們聯絡，以便作出妥善安排

If you have any concerns regarding food allergies, please contact us for better arrangements.

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SIDE DISHES

Japan Ako Crystal Blanc (each)
日本兵庫縣赤穗生蠔 (每隻)

\$32

Japan Ako Crystal Blanc (6 pcs)
日本兵庫縣赤穗生蠔 (6 隻)

\$188

Japan Ako Crystal Blanc (12 pcs)
日本兵庫縣赤穗生蠔 (12 隻)

\$368

Deep-Fried French Fries with Truffle Mayonnaise
粗切薯條配松露蛋黃醬

\$68

Deep Fried Chicken Wings with Mentaiko
Mayonnaise/Truffle Mayonnaise(6 Pieces)
酥炸雞翼配明太子蛋黃醬/松露蛋黃醬 (6 隻)

\$78

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PIZZA



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PIZZA

9" PIZZA

- *Margherita Pizza*
蕃茄水牛芝士薄餅

\$108



- *Pepperoni Pizza*
辣肉腸薄餅

\$128



- *Hawaii Thousand Island Sauce Pizza*
夏威夷千島醬薄餅

\$128

- *Parma Ham, Rocket, Pizza*
巴馬火腿, 火箭菜薄餅

\$138



\$10 Extra for Double Cheese
另加\$10增量雙重芝士

\$10

\$188

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RISOTTO

Risotto with Mix Mushroom in Truffle Sauce
意式黑松露雜菌意大利飯



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RISOTTO



Risotto with Mix Mushroom in Truffle Sauce
意式黑松露雜菌意大利飯

\$148



Risotto with Deep-fried Soft Shell Crab in Black Garlic Puree
酥炸軟殼蟹黑蒜醬意大利飯

\$168

\$188

\$248

套餐項目分類

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ITALIAN HOMEMADE LASAGNA

ITALIAN HOMEMADE LASAGNA 意式手工千層麵

傳統的千層麵做法大同小異，我們用意式牛肉醬代替傳統普通蕃茄醬底，麵層選用自家手工意粉，麵層中夾有口感豐富的馬蘇里芝士，清新解膩的意大利青醬，期望鬧出新穎口感。

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PASTA

**** (Home-made Linguine or Tagliatelle)**
(可選手打扁意粉 或 手打闊條意粉)

- **Tiger prawn King Linguine Aglio e Olio** **\$168** 
虎蝦王香蒜辣椒扁意粉
- **Handmade Pasta with Mix Mushroom in Truffle Sauce** **\$168** 
意式黑松露雜菌手打意粉
- **Italian Homemade Lasagna (Beef Cheek Ragu, Pesto, Mozzarella Bechamel Sauce)** **\$168**
意式手工千層麵 (牛面肉肉醬，意式青醬，水牛芝士白醬)
- **Handmade Pasta with Slow Cooked Duck Breast in Concentrated Duck Broth** **\$178**
鴨白湯手打意粉，慢煮鴨胸
- **Hamdmade Pasta with Mix Seafood in Bouillabaisse Sauce** **\$198** 
法式馬賽魚汁海鮮手打意粉

\$188

\$248

套餐項目分類
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TANDOORI CHICKEN, ROTI BUTTER SAUCE

印度天多利烤雞,烤餅,牛油汁



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MAIN COURSE

- *Tandoori Chicken, Roti, Butter Sauce*
印度天多利烤雞, 烤餅, 牛油汁

\$178



- *Grilled Spanish Iberico Pork Collar (8oz)*
香烤西班牙伊比利亞黑毛豬梅肉 (8安士)

\$268

- *48 - Hours Slow-Cooked US Prime Hanger Steak*
+ \$48 慢煮48小時美國頂級封門牛柳(8安士)

\$278

- *48 - Hours Slow-Cooked U.S. Prime Oyster Blade*
+ \$48 慢煮48小時美國頂級牛坂腱(8安士)

\$298

\$188

套餐項目分類

\$248

Select your preferred Set Meal type

客人凡惠顧 \$248 套餐

另加 + \$48 可升級

慢煮48小時美國頂級封門牛柳(8安士)

或

慢煮48小時美國頂級牛坂腱(8 安士)

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Pre-order Chef Choice 預訂精選

Homemade Beef Wellington
自家製威靈頓牛柳



Salt Crusted and Flame Baked Fresh Seafish
鹽焗火焰魚

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PRE-ORDER CHEF CHOICE

Reservation required for the following dishes at least 3 days in advance

以下菜式需於三日前預訂

Homemade Beef Wellington

自家製威靈頓牛柳

\$688

Salt Crusted and Flame Baked Fresh Seafish

鹽焗火焰魚

Based on the market price 時價

Baked Truffle with Fresh Chicken (Whole)

松露焗全雞

\$688

Seafood Paella

西班牙海鮮飯

\$398

Choice of ingredients, based on the market price

可自選食材，因應海鮮時價，須另報價

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DESSERT

甜品



Earl Grey Panna Cotta
伯爵茶意式奶凍

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DESSERT

Taro Ball Grass Jelly \$38
經典芋圓仙草

Taro Ball Grass Jelly with Vanilla Ice-cream in Brown Sugar Sauce \$48
黑糖芋圓仙草配雲呢拿雪糕

Daily Signature Cake with Ice-Cream \$68
是日精選蛋糕伴雪糕

Earl Grey Panna Cotta \$68
意式伯爵茶奶凍

Apple Crumble with Vanilla Ice-cream \$78
蘋果金寶配雲尼拿雪糕

Chocolate Banana Waffles with Chocolate Ice-cream
焦糖香蕉朱古力窩夫配朱古力雪糕
(Half 半份) \$58
(Whole 全份) \$98

Salted Egg Waffles with Vanilla Ice-cream
鹹蛋黃窩夫配雲尼拿雪糕 (半份)
(Half 半份) \$58
(Whole 全份) \$98

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凡惠顧套餐可享甜品8折優惠

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