

**Bistro on the Mile March – April**

**Dinner Buffet**

**Jumbo Boat Seafood Promotion**

**Cold Seafood**

Cooked Yabbie 凍小龍蝦

Cooked Prawns with Shell 凍蝦

Cooked Blue Mussel 凍藍青口

Japan Crab Leg 日本長腳蟹

Cold Lobster 凍龍蝦

Fresh oyster

**Appetizer / Salad 前菜/沙律**

**Cold Oyster with different garnish**

Cold oyster with cucumber noodle and Wasabi mayonnaise 芥末凍蠔伴青瓜絲

Cold oyster with mango salsa and honey dew melon 凍蠔配芒果莎莎及密瓜

Cold oyster with champagne jelly and tomato salsa 凍蠔配香檳果凍及蕃茄莎莎

Cold oyster with grilled asparagus and pesto sauce 凍蠔配扒露筍配松子青醬

Cold oyster with ratatouille and chervil 凍蠔配燴菜

Cold oyster with sautéed leek and crispy bacon slice 凍蠔配炒大蒜及脆煙肉

Salmon mousse with crispy toast 煙三文魚慕施脆多士

Duck pate 鴨肝批

Prawn cocktail 鮮蝦杯

Parma ham and melon (Italy) 巴馬拿火腿伴密瓜

Crab meat with avocado and mango 蟹肉牛油梨芒果

Seared Scallop and Citrus Salad 香煎帶子配果肉沙律

Tomato and Mozzarella Cheese with Pesto (Italy) 蕃茄水牛芝士配香草醬

Pomegranate molasses chicken with bulgur salad (Turkish) 石榴雞肉小麥沙律

Fattoush Salad (Turkish) 阿拉伯蔬菜沙律

Tabbouleh (Turkish) 塔博勒沙律

White Chocolate Baba Ghanoush (Turkish) 白朱古力茄子芝麻醬沙律

Classic Panzanella Salad (Tuscan-Style Tomato-and-Bread Salad)

Marinated vermicelli and black fungus with garlic and vinegar 涼拌雲耳粉絲

Cold Cut 凍雜肉

Smoked Salmon 煙三文魚

Chorizo salami 辣肉腸

Smoked turkey roll 煙火雞腸

Rocket 火煎菜, Endive 萵苣, Baby Spinach 菠菜, Butter Lettuce 牛油生菜

Asparagus 蘆筍, Cucumber 青瓜, Tomato 蕃茄, Pumpkin 南瓜

Kidney bean 腰豆, Baby corn 玉米筍, Mushroom 蘑菇, Beetroot 紅菜頭

### Cheese board

Goat cheese, 羊奶芝士, Whole brie 法國芝士, English Cheddar 車打芝士

Grapes, cracker, walnut, dried plum, carrot stick, cucumber stick

提子, 餅乾, 核桃, 西梅乾, 甘筍條, 青瓜條

Italian dressing, Thousand Island, French dressing

意大利油醋汁, 千島醬, 法式沙律汁

### **Soup 湯**

Western Soup 西式湯

Chinese Soup

Double Boiled Chicken Soup with Fish Maw 花膠燉老雞

### **Japanese Corner**

Sashimi Station 精選刺身

Salmon 三文魚刺身, Snapper 鯛魚刺身, Imitation abalone, 仿鮑片,  
Salmon, Tuna, Scallop, Sea Urchin, Snapper, Octopus, Amaebi, Sliced abalone,  
三文魚刺身、吞拿魚刺身、海膽、帶子、鯛魚刺身、八爪魚刺身,甜蝦, 仿鮑片,

Assorted ten kinds of sushi 十款精選壽司

Seared sushi - Flamed Tuna, scallop, salmon

火炙壽司- 和牛, 吞拿魚, 帶子, 三文魚

Soba noodles with crab meat 蟹肉冷麵

Japan appetizer 日式前菜

Edamame, Gobo, lotus root 枝豆, 牛蒡, 蓮藕

**Western Hot Food**

Lemon Chicken Piccata

Pasta alla Norma (Eggplant pasta)

Sicilian Stuffed Beef Roll (Farsumagru)

Braised OX tail with red wine 紅酒燴牛尾

Arancini ( Rice ball with peas)

Chicken Gnocchi Veronese

Shish Taouk - Chicken Kebabs

Baked Zucchini with Thyme and Parmesan

Baked broccoli with cheddar cheese 芝士焗西蘭

**Asian/Chinese Hot Food**

Kung Po Chicken dice with dried chili 宮保雞丁

Wok fried squid with spicy salt 椒鹽鮮魷

Fried Capsicums & Eggplants with Minced Fish 煎釀三寶

Deep fried Bombay duck with Spicy Salt 椒鹽九肚魚

Steamed scallop with glass noodle and garlic 蒜蓉粉絲蒸扇貝

Baked chicken in salt 鹽焗雞

Deep fried To Fu with chili and garlic 椒鹽豆腐

Wok-fried scallop with broccoli and conpoy sauce 帶子炒西蘭花瑤柱汁

Sautéed crab with chili, preserved bean and fried garlic 避風塘炒蟹

Steam garoupa with scallion and ginger 清蒸石斑魚

Oyster and minced pork congee with dry flat fish 蠔仔粥

Stir-fried Prawns with salted egg yolk 黃金蝦

Seafood Fried Rice 海鮮炒飯

Wok fried Mantis Shrimp with spicy salt 椒鹽賴尿蝦

### **Carving**

Bone ham

Sirloin with gravy 燒西冷

Roasted prime rib of beef 燒美國頂級牛肉 (Fri -Sat)

Sucking pig 乳豬

### **Cooking station**

Grilled Lamb Chop 羊扒

Grilled seafood – Fish fillet, King Prawn, Salmon, Squid and Mussel

### **Tempura Station**

Vegetable tempura 雜菜天婦羅

Prawn tempura 炸蝦天婦羅

### **Noodles station 粉麵檔**

Fish dumpling with board noodle 魚蛋粉, BBQ Pork with glass noodle 叉燒湯瀨粉

### **Indian Hot Food**

Fish Tandoori 印式烤魚

Indian vegetable curry (Veg) 印度菜咖喱  
Lamb masala 印度羊肉咖喱  
Parkora (Fritter with vegetable) 印度炸雜菜,  
Fresh make Naan Bread 印度烤包, Papadum 印度薄脆

### **Dessert**

Peanut Butter Strawberry Cake 花生士多啤梨餅  
Yuzu White Chocolate Cake 柚子白朱古力餅  
Hazelnut Honey Cake 榛子蜜糖蛋糕  
Sea Salt Caramel Cream Roll 海鹽焦糖卷  
Dulcey Chocolate Ganache w/ Mascarpone Cheese 杜絲朱古力配意大利芝士  
Cookies and Cream Mousse 曲奇妙趣蛋糕  
Soft Chocolate Ganache Tart 軟心朱古力撻  
Pistachio Cherry Cake 開心果車厘子餅  
Passion fruit Milk Chocolate Cake 熱情果牛奶朱古力餅  
American Cheese Cake 美式芝士蛋糕  
Mango Mousse Cake 芒果慕斯蛋糕  
Baklava 蜜糖果仁脆餅  
Strawberry White Chocolate Mousse 士多啤梨白朱古力忌廉  
Coffee Panna Cotta 咖啡奶凍  
Coconut Mango Sago 芒果椰汁西米