

Bistro on the Mile

South African Abalone and Foie Gras Dinner Buffet Menu

自助餐菜單

Cooked Prawns with Shell 凍蝦

Cooked Blue Mussel 凍藍青口

Cooked Green Whelk 翡翠螺

Brown crab

Fresh Oyster 生蠔

Cold Lobster 凍龍蝦 (Fri and Sat)

Appetizer 前菜

Abalone and seafood salad with white wine jelly 鮑魚海鮮沙律白酒啫喱杯 (Menu 1)

Duck foie gras and artichoke terrine 鴨肝凍批 (Menu 1)

Chicken foie gras mousse with roasted peach 雞肝慕絲 (Menu 1)

Abalone with red wine pear skewer 鮑魚配紅酒梨串 (Menu 2)

Foie gras pate on toast 鴨肝醬多士 (Menu 2)

Chicken Galantine stuffed with foie gras and mushroom 鴨肝白菌雞卷 (Menu 2)

Smoked Salmon 煙三文魚

Smoked duck breast 煙鴨胸

Pork Belly with Minced Garlic 蒜泥白肉

Buffalo cheese ball and tomato with pine nut and balsamic (V)

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

Kimchi 韓式泡菜 (V)

Chorizo salami 辣肉腸

Lyoner Sausage 利安娜腸

Parma Ham melon

Salad 沙律

Marinated prawn with mango salsa 鮮蝦配芒果莎莎醬

Chicken salad with Fruit and pecan in curry mayonnaise 咖哩雞肉配鮮果合桃沙律

German Potato salad

Spicy papaya with Crab Meat salad 香辣木瓜配蟹肉沙律

Roast beef salad, shitake mushrooms, asparagus 燒牛肉沙律配日本冬菇露筍

Cheese and Sausage Salad 芝士香腸沙律

Abalone with bean sprouts salad 鮑魚銀芽沙律

Abalone and Japanese mushroom salad in Yuzi sauce 鮑魚雜菌沙律

Korean noodle salad with abalone and spring onion 韓式鮑魚冷麵沙律

Abalone, jelly fish and chicken salad 鮑魚海蜆沙律

Rocket, Endive, Baby Spinach, Butter Lettuce

火煎菜, 萵苣, 菠菜, 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

Italian dressing, Thousand Island, French dressing

Red Onion, Onions chop, Capers, Lemon wedges, Croutons, Bacon,

紅洋蔥, 洋蔥粒, 酸豆, 檸檬角, 麵包粒, 烟肉粒

Cheese plater

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

Gouda cheese, Danish Bleu 藍芝士

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

提子, 餅乾, 合桃, 西梅乾, 甘筍條, 青瓜條

Sashimi Station 精選刺身

Salmon, Tuna, Scallop, Snapper, Octopus, Amaebi, Sliced abalone,

三文魚刺身、吞拿魚刺身、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 火炙壽司

Flamed Tuna, scallop, salmon 吞拿魚, 帶子, 三文魚

Soba Noodles 冷麵

Edamame, Gobo, lotus root 枝豆, 牛蒡, 蓮藕

Soup 湯

Western Soup 西式湯

Double Boiled Chicken Soup with Fish Maw and Longan Pulp 花膠圓肉燉老雞

Noodles station 粉麵檔

Rice noodle, Oil noodle, Prawn, bean sprout, boiled egg, season vegetable

Fried Bean curd, Fish dumpling slice, Chicken and Pork slice

Laksa soup and Clear chicken broth

Grilled Seafood and Station 特式燒烤海鮮美食

Sea Bass, Mussel, King Prawn, Scallop

鱸魚、青口、蝦

BBQ Meat Station

Lamb Chop, Beef Ribs

Seared duck foie gras 香煎鴨肝 (Fri and Sat)

Western Hot Food

Yakitori Chicken with Ginger, Garlic 日式蒜香雞扒

Chicken ballotine with foie gras and ham 鴨肝釀火腿雞卷

Roasted veal Loin with mushroom and foie gras cream sauce 燒牛仔配炒雜菌伴鴨肝汁

Pasta with foie gras and truffle sauce 鴨肝黑松露意粉

Deep fried oyster with tartar dressing

Roasted potato with rosemary 迷迭香燒薯

Baked broccoli with cheddar cheese 芝士焗西蘭花

Japanese egg custard with crab meat and foie gras 日式蟹肉鴨肝蒸蛋

Carving

Bone ham with honey gravy 燒火腿配蜜糖燒汁

Roasted Sirloin 燒西冷

Roasted Prime Rib of Beef (Weekend) 燒有骨肉眼扒

Japanese Hot Food

Vegetable tempura 雜菜天婦羅

Prawn tempura

Chinese Hot Food

Wok-fried Prawn and Scallop with broccoli and garlic 西蘭花帶子蝦仁

Abalone, fish maw and sea cucumber with black mushroom 鮑魚海參花膠炆東菇

Abalone and chicken fried rice 鮑魚雞粒炒飯

Steam abalone with dried mandarin skin 陳皮清蒸鮑魚

Steam fish with Ginger and Scallion 薑蔥蒸魚

Sautéed crab garlic and black bean 避風塘炒蟹

Chinese BBQ duck 燒鴨 Suckling Pig 燒乳豬

Indian Hot Food

Indian vegetable curry (Veg) 印度菜咖喱

Chicken Tangri hariyali 印式青咖喱雞

Naan Bread 印度烤包, Papadum 印度薄脆

Punjabi Samosa 印式咖喱角

Two pieces of giveaway Deep Fried Abalone for each guest

The food menu items will be on rotation, 菜單會訂期轉換