Bistro on the Mile

Abalone 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 凍蟹

Fresh Oyster 生蠔
Cold Lobster 凍龍蝦 (Fri and Sat)

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 鮑魚海蜇沙律

Rocket, Endive, Baby Spinach, Butter Lettuce 火煎菜, 萵苣, 波菜, 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,

Appetizer 前菜

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

Abalone with red wine pear skewer 鮑魚配紅酒梨串 (1)

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

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

Foie gras pate on toast 鴨肝醬多士 (2)

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

Smoked Ham 煙火腿

Smoked Salmon 煙三文魚

Black Forest ham 黑森林火腿

Lyonner Sausage 利安娜腸

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

Soup 湯

Western Soup 西式湯

Chinese Soup 中式湯

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

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,甜虾,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

Foie gras Maki roll 日式鴨肝壽司卷

Noodles station 粉麵檔

Ramen noodle, Udon noodle, bean sprout, wakame, tempura vegetable
Pork belly, bamboo, spring onion, corn, boiled egg,
Miso soup, Soy broth Tokyo style and Pork broth
拉麵, 鳥冬, 芽菜, 昆布, 雜菜天婦羅

日式叉燒,竹筍,青蔥,粟米,溫泉蛋

麵豉湯,東京醬油湯,豬骨湯

Grilled and Tandoori Roasted Seafood Station 特式燒烤海鮮美食

Salmon, Squid, Sea Bass, Mussel, Prawn, Sole Fillet, Mixed Vegetable,

三文魚、鮮魷、鱸魚、青口、蝦 雜菜、燈籠椒、

Western Hot Food

Yakitori Chicken with Ginger, Garlic 日式蒜香雞扒

Pan-fried abalone and crab cake with wasabi mayonnaise 香煎鮑魚蟹餅, 日本芥末蛋黃醬

Stuffed abalone and mushroom Vol au vent 鮑魚白菌酥盒

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

Roasted veal fillet with mushroom and foie gras cream sauce 燒牛仔柳配炒雜菌伴鴨肝汁

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

Grilled Lamb Chop 羊扒

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

Sautéed potato and zucchini with basil 香草炒意大利青瓜

Carving

Bone ham with honey gravy 燒火腿配蜜糖燒汁
Roasted Sirloin (U.S) 燒西冷
Roasted Prime Rib of Beef (U.S) (Weekend) 燒有骨肉眼扒
Chinese roasted Peking duck

Chinese Hot Food

Wok-fried Prawn with broccoli and garlic 蒜香西蘭花炒蝦仁
Braised E Fu noodle with abalone and mushroom 鮑魚東菇燴伊麵
Steam abalone and duck feet with peanut 蒸鮑魚配鴨腳花生
Shredded abalone and sea cucumber braised with black mushroom 鮑絲鮑汁海參炆東菇
Abalone and chicken fried rice 鮑魚雞粒炒飯
Steam abalone with dried mandarin skin 陳皮清蒸九孔鮑
Japanese egg custard with crab meat and foie gras 日式蟹肉鴨肝蒸蛋
Foie Gras fried rice with Chinese preserved sausage and vegetable 鴨肝臘味炒飯

Indian Hot Food

Mushroom Do Pyaza (Veg) 磨菇,蕃茄咖喱 Kerala Fish Curry 魚咖喱 Parkora(Fritter with vegetable) 印度炸雜菜, Naan Bread 印度烤包, Papadum 印度薄脆

Japanese Hot Food

Deep fried chicken roll 炸日式雞卷 Deep fried oyster 炸蠔

Tempura Station

Vegetable tempura 雜菜天婦羅

Japanese Fried Skewers 日式炸串

with prawn, scallop, pumpkin, asparagus, broccoli,

蝦,帶子,南瓜,露筍,西蘭花

Dessert

Portuguese Egg Tart 葡撻 Bread and Butter Pudding 牛油麪包布甸 Blueberry Cream Cheese Terrine 藍莓芝士蛋糕 Coffee Mascarpone Tart 咖啡意大利芝士撻 Almond Financier w/Lemon Cream 檸檬杏仁費南雪 Mango Cream Cake芒果忌廉蛋糕 Sea Salt Chocolate Cake 海鹽朱古力蛋糕 German Cheese Cake 德國芝士餅 White Coffee Terrine 白咖啡蛋糕 French Apple Tart 法式蘋果撻 Chestnut Brenton Tart 栗子布頓撻 Vanilla Raspberry Cake 雲喱拿紅桑子蛋糕 Carrot Cake 甘筍蛋糕 Chocolate Banana Cake 朱古力香蕉蛋糕 Strawberry Layer Cake 士多啤梨蛋糕 Grapes Agar Agar 青提啫喱 Raspberry Jelly 紅桑子蛋糕 Ovaltine Crumble Pudding 阿華田木糠布甸 Watermelon Pineapple Cantaloupe melon Vanilla Ice-cream Chocolate Ice-cream Strawberry Ice-cream

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