

## Bistro on the Mile 2 Jan – 28 Feb Buffet Menu (Dinner) 2025

### 自助餐菜單

#### Cold Seafood 凍海鮮

Cooked Prawns with Shell 凍蝦

Cooked Green Whelk 翡翠螺

Cooked mussel 凍青口

Brown Crab 麵包蟹

Cold Lobster 凍龍蝦

#### Appetizer 前菜

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

Duck foie gras and artichoke terrine 鴨肝凍批

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

Smoked Salmon 煙三文魚

Pork Belly with Minced Garlic 蒜泥白肉

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

Buffalo cheese ball and tomato with pine nut and balsamic 水牛芝士配番茄配松子和香醋 (V)

Chorizo salami 辣肉腸

Lyoner Sausage 利安娜腸

Parma Ham with melon 帕爾瑪火腿配甜瓜

#### Salad 沙律

German Potato salad 德國薯仔沙拉律

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

Thai chicken feet salad 泰式鳳爪沙拉

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

Cheese and Sausage Salad 芝士香腸沙律

Grilled vegetable with balsamic 油醋汁烤蔬菜沙律

Japanese bean sprouts salad 日式銀芽沙律

Romaine salad, Rocket, Endive, Baby Spinach and mixed lettuce

羅馬生菜沙拉、火箭菜、苦白菜、小菠菜和雜生菜

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

義大利醬、千島醬、法式醬

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, Brie 法國芝士, English Cheddar 車打芝士,

Gouda cheese 荷蘭芝士

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

提子, 餅乾, 核桃, 西梅乾, 甘筍條, 青瓜條

### **Soup 湯**

Western Soup 西式湯

Chinese Soup 中式湯

### **Japanese**

Sashimi Station 精選刺身

Salmon, Tuna, Snapper, Amaebi, Sliced imitation abalone

三文魚刺身, 吞拿魚刺身, 鯛魚刺身, 甜蝦, 仿鮑片

Octopus, 八爪魚刺身

Assorted 8 kinds of sushi 八款精選壽司

Edamame, Gobo, lotus root 枝豆, 牛蒡, 蓮藕

### **Japanese snack**

Marinated octopus with sesame, squid salad, whelk salad, Wasabi Tako,

芝麻八爪魚、魷魚沙律、海螺沙律、芥末章魚、

Spicy Clam, Seasonal scallop fringe, Chuka salad

辣蜆肉、帶子裙邊、中華沙拉

### **Tempura Station**

Prawn Tempura 大蝦天婦羅

Soft shell crab tempura 軟殼蟹天婦羅

Vegetable tempura 雜菜天婦羅

### **Western Hot Food**

Braised Ox tail with port wine gravy 紅燒牛尾配砵酒汁

Roasted potato with rosemary 迷迭香燒薯

Baked broccoli with cheddar cheese 芝士焗西蘭花

Japanese egg custard with snow crab meat 日式蟹肉蒸蛋

Yakitori Chicken with Ginger, Garlic 串燒日式蒜香雞

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

Mashed potato 薯蓉

### **Grilled Station**

Grilled: Salmon, Cod fish, Capelin, King Prawn 三文魚, 鱈魚, 多春魚, 大蝦

Lamb chop 羊扒

Grilled tomato, Grilled zucchini

蕃茄, 意大利瓜

### **Carving**

Bone ham with honey gravy 燒火腿配蜜糖燒汁

Roasted Prime Rib of Beef 燒有骨肉眼扒

### **Noodles station and congee station 粥粉麵檔**

Yellow noodle, Udon noodle, Rice noodle, Bean sprout, Fish ball, Beef ball

油麵，烏冬麵，米粉，豆芽，魚丸，牛丸

Sliced fish cakes, Mushroom, Cuttlefish ball, Fish skin dumpling, Wonton

魚餅，蘑菇，墨魚丸，魚皮餃，雲吞

Three kinds of seasonal vegetable 三款時令蔬菜

Congee: Baby Oysters, minced pork meat, winter pickle vegetable

粥：蠔仔、肉碎、冬菜

Condiment: Crispy Fish Skin, Oyster sauce, Teochew Chilli oil, Coriander, Scallion

Fish soup and clear chicken broth 魚湯和清雞湯

### **Chinese Hot Food**

Cantonese Roasted Goose 廣東燒鵝

Stuffed Tofu in Hakka Style 客家釀豆腐

Sweet & Sour Pork 咕嚕肉

Lobster with chicken broth with E-fu noodle 上湯龍蝦伊麵

Steam Chicken with Yunnan ham & Chinese Mushroom 金華玉樹雞

Lamb Brisket with Dried Bamboo in Clay Pot 枝竹羊腩煲

Stir-fried Chinese chive flowers with squid and dried shrimp 小炒皇

Braised Tientsin Cabbages with seafood and Crab Roe 蟹粉海鮮扒津白

Steamed Scallop with Glass Noodle and Garlic 蒜蓉粉絲蒸扇貝

Steam Fish with scallion and ginger 清蒸魚

Char siu, Soya Chicken, Red sausage, Soy goose wing, soya bean curd

油雞, 紅腸, 滷水鵝翼, 滷水豆腐

### **Ding Ding Ding**

Double boiled soup with chicken and Fish Maw 花膠燉雞湯

Braised Abalone with black mushroom 紅燒鮑魚冬菇

### **Indian Hot Food**

Chicken tikka 印度烤雞

Fish curry 咖喱魚

Beef Korma Curry 印度牛肉乳酪咖喱

Lasooni Dal 蒜香豆蓉

Dum Pulao Rice 香料燉飯

Naan Bread 印式烤包 (Garlic and Plain)

Dal Vada 豆咖喱餅

Raita 印度乳酪涼菜

Papadum 印度薄脆

Mix Pickle 醃菜

### **Dessert**

Chestnut Napoleon 栗子拿破崙

Pistachio Berries Cake 開心果雜莓餅

Chocolate Praline Mousse 榛子薄脆餅

Dulcey Chocolate Strawberry Cake 杜斯朱古力草莓蛋糕

Caramel Nuts Tart 焦糖果仁撻

White Coffee Cake 白咖啡蛋糕

Marble Cheese Cake 孖寶芝士餅

Mango Cream Cheese Mousse Cake 芒果芝士慕絲蛋糕

Honey Mousse Cream Tart 蜜糖慕絲忌廉撻

Raspberry & Pistachio Swiss Roll 紅桑子開心果忌廉卷

Banana Milk Chocolate Cream 香蕉牛奶朱古力杯

Mango Delight 芒果杯

White Chocolate Greek Yoghurt Panna Cotta 白朱古力希臘乳酪奶凍

Portuguese Egg Tart 葡撻

Watermelon

Pineapple  
Cantaloupe melon  
Melon  
Coffee ice-cream  
Chocolate ice-cream  
Strawberry - ice-cream

The food menu items will be on rotation, 菜單會定期轉換