

Bistro on the Mile

Jan Lunch Buffet Menu 自助午餐菜單

Cold Seafood 凍海鮮

Cooked Prawns with Shell 凍蝦

Cooked Blue Mussel 凍藍青口

Cooked Green Whelk 翡翠螺

Brown Crab 麵包蟹

Appetizer 前菜

Prawn cocktail 大蝦雞尾酒

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

Pork Belly with Minced Garlic 蒜泥白肉

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

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

Smoked Salmon 煙三文魚

Chorizo salami 辣肉腸

Lyoner Sausage 利安娜腸

Gammon Ham with melon 金門火腿配甜瓜

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 泰式雞腳沙拉

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

Korean noodle salad with and spring onion 韓式冷麵沙律

Romaine salad, Rocket, Endive, Baby Spinach and mixed lettuce
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, Brie 法國芝士, English Cheddar 車打芝士,
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

Sashimi Station 精選刺身

Salmon, Tuna, Snapper, Amaebi, Herring fillet,
三文魚刺身、吞拿魚刺身、鯛魚刺身、甜蝦, 希靈魚

Assorted sushi 精選壽司

Edamame, Gobo, lotus root 枝豆, 牛蒡, 蓮藕

Western Hot Food

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

Chicken ballotine with Cheese and ham 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

Japanese egg custard with crab meat 日式蟹肉蒸蛋

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

Roasted potato with rosemary 迷迭香燒薯

Baked broccoli with cheese sauce 芝士焗西蘭花

Chinese Hot Food

Wok-fried Prawn with broccoli and garlic 西蘭花蝦仁

Sticky rice with Chinese preserved meat and dried shrimp 臘味糯米飯

Braised BBQ Pork with bean curd skin and fried garlic 蒜子枝竹炆火腩

Deep-fried Squids and Spicy Salt 椒鹽焗鮮魷

Bean curd and Chicken wing in soya sauce 鹵水豆腐雞翼

Dim Sum 點心

Chinese BBQ 燒味拼盆

Indian Hot Food

Indian vegetable curry (Veg) 印度菜咖喱

Chicken Tangri hariyali 印式青咖喱雞

Papadum 印度薄脆

Punjabi Samosa 印式咖喱角

Carving

Bone ham with honey gravy 燒火腿配蜜糖燒汁

Roasted Sirloin 燒西冷

Japanese Tempura

Vegetable tempura 雜菜天婦羅, Prawn tempura 大蝦天婦羅

Noodles station and congee station 粥粉麵檔

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

米線、油面、大蝦、豆芽、雞蛋、時令蔬菜

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

炸豆腐、魚片、雞肉片和豬肉片

Laksa soup and clear chicken broth

叻沙湯, 清雞湯

Live cooking of oyster congee 蠔仔粥

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

Bistro on the Mile

Jan Dinner Buffet Menu

自助餐菜單

***Cold Seafood 凍海鮮**

Cooked Prawns with Shell 凍蝦

Cooked Blue Mussel 凍藍青口

Cooked Green Whelk 翡翠螺

Brown Crab 麵包蟹

Fresh Oyster 生蠔

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**

Prawn cocktail 蝦雞尾酒杯

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

Smoked Salmon 煙三文魚

Pork Belly with Minced Garlic 蒜泥白肉

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

Marinated vermicelli and black fungus with garlic and vinegar 涼拌雲耳粉絲 (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 泰式雞腳沙拉

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

Korean noodle salad with and spring onion 韓式冷麵沙律

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

Sashimi Station 精選刺身

Salmon, Tuna, Scallop, Snapper, Octopus, Amaebi, Herring fillet,
三文魚刺身、吞拿魚刺身、帶子、鯛魚刺身、八爪魚刺身, 甜蝦, 希靈魚
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
Edamame, Gobo, lotus root 枝豆, 牛蒡, 蓮藕

Western Hot Food

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

Chicken ballotine with Cheese and ham 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

Japanese egg custard with crab meat 日式蟹肉蒸蛋

***Baked oyster Florentine 佛羅倫斯焗生蠔**

Roasted potato with rosemary 迷迭香燒薯

Baked broccoli with cheddar cheese 芝士焗西蘭花

Chinese Hot Food

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

Dry Shrimp roe with pomelo skin 蝦子柚皮

Sticky rice with Chinese preserved meat and dried shrimp 蝦乾臘味炒糯米飯

Steamed scallops with garlic vermicelli 蒜蓉粉絲蒸扇貝

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 and Suckling Pig 燒乳豬

Braised dried conpoy, dried oyster with hair moss, Chinese lettuce 發財好市

Indian Hot Food

Indian vegetable curry (Veg) 印度菜咖喱

Chicken Tangri hariyali 印式青咖喱雞

Papadum 印度薄脆

Punjabi Samosa 印式咖喱角

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

(With mashed potato and roasted vegetable)

Japanese Tempura

Vegetable tempura 雜菜天婦羅, Prawn tempura 大蝦天婦羅

Noodles station and congee station 粥粉麵檔

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

米線、油面、大蝦、豆芽、雞蛋、時令蔬菜

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

炸豆腐、魚片、雞肉片和豬肉片

Laksa soup and clear chicken broth

叻沙湯, 清雞湯

Live cooking of oyster congee 蠔仔粥

Grilled Seafood and Station 特式燒烤海鮮美食

Sea Bass, Mussel, King Prawn, Scallop 鱸魚、青口、大蝦、帶子

BBQ Meat Station

Lamb Chop, Beef Ribs 羊扒、牛排骨

Live cooking for the customer

Braised Fish maw, sea cucumber with duck feet 紅燒花膠鴨掌海參

Mini Buddha jumping over the wall 迷你佛跳牆

Japanese soft cheese tart 日式軟心芝士撻

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

Special "Lo Hei" station for CNY day1, 2, and 3

現場即席“撈起”於農曆新年初一, 二, 三