

Bistro on the Mile (July & August).

Kansai Dinner Buffet Menu 日本自助餐菜單

Cold Seafood

Cooked Prawns with Shell 凍蝦,

Cooked Mussel 凍青口

Bread Crab 麵包蟹

Cold Lobster (Weekend) 凍龍蝦

Cold Yabbies (weekdays) 凍小龍蝦

Appetizer/ 前菜

Smoked Salmon 煙三文魚, Smoked Ham 煙火腿

Lyonner Sausage 利安娜腸

Marinated cucumber and black fungus with garlic 麻辣雲耳拍青瓜

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

Egg roll with salmon caviar 三文魚籽玉子燒 (Pro)

Japanese Dashi jelly with lobster 日式龍蝦啫哩凍 (Pro)

Cold okra with wasabi dressing 日本芥末秋葵 (Pro)

Grilled enoki on assorted mushroom 扒金菇雜菌 (Pro)

Japanese sea eel roll 日式燒穴子卷 (Pro)

Salad /沙律

Greek salad 希臘沙律

Curry, chicken with Fruit and pecan salad 咖哩雞肉配鮮果合桃沙律

Grilled Lemon Grass Chicken with glass noodle 香茅雞肉粉絲沙律/

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

Japanese Bean sprout salad 銀芽沙律 (Pro)

Japanese octopus salad 八爪魚沙律 (Pro)

Japanese crab meat and cucumber salad 日式蟹肉沙律 (Pro)

Japanese potato salad with crab roe (Pro)

Deep-fried bean curd with dried bonito 土佐豆腐 (Pro)

Japanese Daikon & Carrot Salad 日式大根甘筍沙律 (Pro)

Flamed dry puffer fish and sea weed salad 雞泡魚乾 海藻沙律 (Pro)

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

Red Onion 紅洋蔥, Capers 酸豆, Lemon wedges 檸檬角,

Croutons 麵包粒, Bacon 烟肉粒,

Italian dressing 意大利油醋汁, Thousand Island 千島醬, French dressing 法式沙律汁

Cheese Board

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

Grapes 提子, cracker 餅乾, walnut, 核桃, dried plum 西梅乾, carrot stick, cucumber stick

Sashimi Station 精選刺身

Salmon, Tuna, Snapper, Octopus, imitation abalone,

Amaebi, Scallop

三文魚刺身、吞拿魚刺身、鯛魚刺身、八爪魚刺身、仿鮑片

甜蝦、帶子)

Assorted kinds of sushi 款精選壽司

Seared sushi 火炙壽司

Flamed wagyu beef, Tuna, scallop, salmon

和牛, 吞拿魚, 帶子, 三文魚

Soba Noodles 冷麵

Edamame, Gobo, lotus root 枝豆, 牛蒡, 蓮藕

Tempura Station

Vegetable tempura 雜菜天婦羅

Prawn tempura 炸蝦天婦羅

Japanese noodle station

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, 烏冬, 芽菜, 昆布, 雜菜天婦羅

日式叉燒, 竹筍, 青蔥, 粟米, 溫泉蛋, 豬骨湯

Soup 湯

Western Soup 西式湯

Double Boiled Chicken Soup with Fish Maw 花膠燉老雞

Japanese / Western Hot Food

Japanese savory pancake 大阪燒 (Pro)

Japanese Chawanmushui (egg custard with snow crab meat) 日式蟹肉蒸蛋 (Pro)

Grilled salmon steak with teriyaki sauce 汁燒三文魚 (Pro)

Grilled Chicken Chazuke 茶漬燒雞 (Pro)

Beef rolled with enoki 金菇牛肉卷 (Pro)

Deep fried back pork 日式炸黑毛豬扒 (Pro)

Fried rice with eel 鰻魚炒飯 (Pro)

Japanese curry Beef 日式牛肉咖哩 (Pro)

Japanese Kushiage 日式炸串蝦, 帶子, 南瓜, 露筍, 西蘭花 (Pro)
(Fried Skewers with prawn, scallop, pumpkin, asparagus, and broccoli)

Sautéed zucchini with basil 香草炒意大利青瓜

Penne carbonara 卡邦尼長通粉

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

Live Station

Grilled Lamb Chop 羊扒

Peaking Duck 北京烤鴨

Pan-fried duck foie gras with caramelized apple 香煎鴨肝配焦糖蘋果 (Fri, Sat)

Chinese Hot Food

Wok-fried Prawn with broccoli and garlic 蒜香西蘭花炒蝦仁

Wok-fried lobster craw in ginger and spring onion 薑蔥炒龍蝦鉗

Steamed seabass 清蒸鱸魚

Salt and pepper Pork ribs 椒鹽骨

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

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

Papadum 印度薄脆

Dessert

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

x