

Bistro on the Mile May - Jun Buffet Menu (Lunch & Dinner)(A) 2025

自助餐菜單

Cold Seafood 凍海鮮

Cooked Prawns with Shell 凍蝦

Cooked Mussel 凍青口

Cooked Green Whelk 翡翠螺

Cooked Yabbies 小龍蝦

Brown Crab 麵包蟹

Cold Lobster 凍龍蝦 (Dinner)

Japan Crab Leg 日本長腳蟹 (Dinner)

Appetizer 前菜

Roasted Wagyu beef with asparagus roll 燒和牛露筍卷

Crab meats with sweet corn and cucumber salad 粟米青瓜蟹肉沙律

Lobster with mango salsa 龍蝦配芒果莎莎醬

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)

Chorizo salami 辣肉腸

Lyoner Sausage 利安娜腸

Ham with melon 火腿配甜瓜 (Lunch)

Parma Ham with melon 帕爾瑪火腿配甜瓜(Dinner)

Roasted Wagyu beef with gherkins 燒和牛配小黃瓜

Salad 沙律

German Potato salad 德國薯仔沙拉律

Roasted Wagyu beef salad, shitake mushrooms and asparagus 燒和牛沙律配日本冬菇露筍

Thai Style Lemon Grass Wagyu beef with glass noodle 泰式香茅和牛粉絲沙律

Abalone, jelly fish and chicken salad 鮑魚海蜇沙律

Marinated lobster with fennel salad 龍蝦茴香沙律

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

Chinese Soup 中式湯

Western Soup 西式湯

Japanese Food

Sashimi Station 精選刺身

Salmon, Tuna, Snapper, Amaebi, sliced imitation abalone (Lunch)

三文魚刺身, 吞拿魚刺身, 鯛魚刺身, 甜蝦, 仿鮑片

Sliced Cuttlefish, Surf Clam, Octopus, 八爪魚刺身(Dinner)

Assorted 8 kinds of sushi 八款精選壽司

Flame Wagyu Beef Sushi

Edamame, Gobo, lotus root 枝豆, 牛蒡, 蓮藕

Japanese snack (Dinner)

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

Soft shell crab tempura 軟殼蟹天婦羅

Prawn Tempura 大蝦天婦羅

Vegetable tempura 雜菜天婦羅

Western Hot Food

Roasted potato with rosemary 迷迭香燒薯

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

Yakitori Chicken with Ginger, Garlic 日式蒜香雞扒

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

Braised Wagyu beef ox tail with port wine gravy 砵酒燴和牛

Enoki Wagyu beef roll 金菇和牛卷

Grilled Station

Lamb chop 羊扒

Grilled tomato, Grilled zucchini

蕃茄，意大利瓜

Salmon, Cod fish, Capelin, King Prawn 三文魚, 鱈魚, 多春魚, 大蝦 (Dinner)

Carving

Bone ham with honey gravy 燒火腿配蜜糖燒汁

Roasted Wagyu Beef Sirloin 燒和牛西冷

Congee: Baby Oysters, minced pork meat, winter pickle vegetable (Lunch)

粥：蠔仔、肉碎、冬菜

Japanese Ramen station 日式拉麵檔

Ramen noodle, Udon noodle, bean sprout, wakame,
Pork belly, bamboo, spring onion, corn, boiled egg, Wagyu Beef Slices (Dinner)

Miso soup, Soy broth Tokyo style and Pork broth

拉麵, 烏冬, 芽菜, 昆布, 日式叉燒, 竹筍, 青蔥, 粟米, 溫泉蛋, 和牛 (Dinner)

麵豉湯, 東京醬油湯, 豬骨湯

Three kinds of seasonal vegetable 三款時令蔬菜

Chinese Hot Food

Fried Wagyu beef cube with garlic 蒜香牛肉粒

Wok-fried Capelin in spicy salt 椒鹽多春魚

Wok-fried lobster claws with Ginger and Scallion 炒龍蝦蚌

Bean curd with crab roe and seafood 蟹粉海鮮扒豆腐

Dim Sum 點心 (Lunch)

Chinese BBQ duck 燒鴨

Char siu 叉燒 (Lunch)

Suckling Pig 燒乳豬 (Dinner)

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

Steam Fish with scallion and ginger 清蒸魚 (Dinner)

Ding Ding Ding (Dinner)

Wagyu Beef Wellington

Baked Prawns with cheese

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

Coconut Pineapple and Lime Cake 椰子菠蘿青檸蛋糕

Raspberry Milk Chocolate Terrine 紅桑子牛奶朱古力餅

Blackcurrant Almond Cake 黑加侖子杏仁蛋糕

Chocolate Peanut butter Pie 朱古力花生醬批

American Cheese Cake 美式芝士蛋糕

Mandarin Pistachio Financier 蜜柑開心果仁費南雪

Carrot Greek Yoghurt Cake 甘筍希臘乳酪蛋糕

Strawberry Cream Cheese Roulade 草莓忌廉芝士卷

Mango Napoleon 芒果拿破崙

St. Honore Gateau 聖安娜蛋糕

Caramel Cheese Cake 焦糖芝士慕斯蛋糕

Dulcey Banana Cake 杜絲朱古力香蕉蛋糕

Hazelnut Honey Cake 蜜糖榛子蛋糕

Tiramisu 意大利芝士杯

Caramelia Coffee Cremeux 咖啡焦糖杯

White Chocolate Jelly 白朱古力果凍

Portuguese Egg Tart 葡撻

Watermelon

Pineapple

Hami melon

Honeydew

Coffee ice-cream

Chocolate ice-cream

Strawberry - ice-cream

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