

Bistro on the Mile (July & August)

South American Lunch Buffet 2021.

Cold Seafood 凍海鮮

Cooked Yabbies 凍小龍蝦

Cooked Prawns with Shell 凍蝦

Cooked Mussel 凍青口

Bread Crab 麵包蟹

Appetizer 凍頭盆

Scallop with aubergine and pepper salsa 帶子茄子椒沙律

Mussel salad with red chili and lime 青口, 紅椒, 青檸沙律

Cold Cut 凍雜肉

Smoked Salmon 煙三文魚

Beef pastrami 黑胡椒牛肉

Smoked turkey roll 煙火雞腸

Sliced Boiled Pork with Garlic and chili Sauce 蒜泥白肉

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

Salad 沙律

Mexican seafood salad 墨西哥海鮮沙律

Guacamole with corn chip 牛油梨醬粟米片

Mexican roast beef salad 墨西哥牛肉沙律

Mexican chicken salad 墨西哥雞肉沙律

Kidney beans with tomato salad 腰豆蕃茄沙律

Tula salad (Mushroom salad) 磨菇沙律

Pork salad 墨西哥燒豬沙律

Calamari salad with chimichurri dressing 魷魚沙律配阿根廷青醬

Pesto Cauliflower 香草椰菜花

Asian scallop & pineapple salad 帶子波蘿沙律

Roasted asparagus, fennel, tomatoes, onion and olive salad in a cider vinaigrette 泰露荀茴香沙律

Caprese salad with tomatoes, buffalo mozzarella and baby basil 車厘茄水牛芝士沙律

Wild and domestic mushroom salad with rocket, oven dried tomatoes, and grilled rosemary focaccia 野菌火箭菜沙律伴香草包

Rice vermicelli salad 檬粉越南

Korean Bean sprouts salad 韓式銀芽沙律

Rocket, Endive, Baby Spinach, Butter Lettuce

火煎菜, 萵苣, 菠菜, 牛油生菜

Asparagus 蘆筍, Cucumber 青, Tomato 蕃, Pumpkin 南瓜, Kidney bean 腰, Baby corn 玉米筍

Mushroom 蘑菇, Beetroot 紅菜頭

Cheese board

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

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

提子, 餅乾, 核桃, 西梅乾, 甘筍條, 青瓜條

Italian dressing, Thousand Island, French dressing

意大利油醋汁, 千島醬, 法式沙律汁

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

Soup 湯

Western Soup 西式湯

Chinese Soup

Japanese

Edamame, Gobo, lotus root 枝豆, 牛蒡, 蓮藕

Sashimi Station 精選刺身

Salmon, Snapper, Sliced abalone 三文魚刺身、鯛魚刺身、鮑片

Assorted six kinds of Sushi 精選壽司

Soba Noodles 冷麵

Vegetable tempura 雜菜天婦

Deep fried pumpkin cake 日本南瓜餅

Carvery

Bone ham, Shawarma Chicken kebab 有骨火腿, 中東烤雞

Hot Dishes

Deep fried Chicken drumstick with herbs and chilli 墨西哥香草炸雞

Pescado a la veracruzana (Fish fillet with pimientos, special herbs, olives, capers & fried bread crumbs)

香煎龍利, 甜椒, 香草, 水瓜柳汁

Slice beef margination with herb, chilli and onion sauce, Taco 香草牛柳條粟米夾餅

Chilli con carne 墨西哥辣肉醬

Barbacoa de cordero (Marinated mutton pieces wrapped in banana leaves) 蕉葉燒羊腩

Enchiladas with and Sour Cream 豆蓉墨西哥薄卷

Moqueca - Brazilian fish stew 巴西燴魚

Bolinho de bacalhau - Brazilian salted cod fritters 巴西炸魚

Vatapa – Brazilian Shrimp Stew 巴西燴蝦

Tira de Asado: Argentinian-Style Grilled Beef Ribs 阿根廷式牛柳

Carbonada Criolla (Beef Stew) 燴牛肉

Dim sum 點心

Chinese b.b.q roast duck 燒鴨

Sauteed beef short rib in black papper sauce 黑椒牛仔骨

Poached chicken in spicy sauce 貴妃雞

Steamed seabass 清蒸鱸魚

Braised pork tripe and mustard plant in pepper corn broth 芥菜胡椒豬肚

Sugarcane Shrimp 越南蔗蝦

Grilled salted mackerel 鹽燒鯖魚

Baked cauliflower with cheese sauce 芝士焗椰菜花

Sautéed new potato with bacon and onion 洋葱煙肉炒新薯

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

Indian Hot Food

Aloo Gobi (Veg) 印度薯仔, 椰花乾咖喱

Fish Tandoori 印度烤魚

Lamb Rogan Josh 印度羊肉紅咖喱

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