Bistro on the Mile Tropical fruit Lunch Buffet Menu 自助餐菜單 Cold items

Cooked Prawns with Shell 凍蝦
Cooked Blue Mussel 凍藍青口
Cooked Green Whelk 翡翠螺
Brown Crab

Salad 沙律

Portuguese chicken salad 雞肉沙律
Pineapple and scallop salad
Roasted duck and lychee salad
Korean assorted Mushroom salad 韓式離菌沙律
Kimchi Tofu and Sesame 韓式泡菜豆腐
Japanese cucumber and shrimp salad 日式青瓜蝦沙律
Deep-fried bean curd with dried bonito 土佐豆腐
Marinated prawn with mango salsa 鮮蝦配芒果莎莎醬
Roast beef salad, shitake mushrooms, asparagus 燒牛肉沙律配日本冬菇露筍
Jelly fish and chicken with wasabi mayonnaise salad 海蜇雞肉沙律
Chicken salad with Fruit and pecan in curry mayonnaise 咖哩雞肉配鮮果合桃沙律
Cheese and Sausage Salad 芝士香腸沙律

Spicy papaya with Crab Meat salad 香辣木瓜配蟹肉沙律
Pasta salad with smoked salmon
Rocket, Endive, Baby Spinach, Butter Lettuce

火煎菜, 萵苣, 波菜, 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
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

Appetizer 前菜

Smoked Ham 煙火腿
Smoked Salmon 煙三文魚
Lyoner Sausage 利安娜腸
Grilled vegetable with balsamic
Cherry tomato and buffalo cheese with basil oil
Marinated prawn with mango salsa 鮮蝦配芒果莎莎醬

Cheese plater

Goat cheese, 羊奶芝士, Brie 法國芝士, English Cheddar 車打芝士, Gouda cheese,

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, Sliced imitation abalone 三文魚刺身、吞拿魚刺身、鯛魚刺身、,甜虾, 仿鮑片, Assorted 8 kinds of sushi 8 款精選壽司 Soba Noodles 冷麵 Edamame, Gobo, lotus root 枝豆, 牛蒡, 蓮藕

Hot Food

Chicken roulade stuffed with mango
Hawaiian salmon with pineapple salsa
Clams sautéed in olive oil, garlic, coriander, white wine
Coconut shrimp with crusted macadamia nuts
Japanese- curry Beef 日式牛肉咖哩

Japanese grilled squid with teriyaki sauce 照燒魷魚筒
Deep-fried Seaweed Eel roll 日式紫菜鰻魚卷

Chinese Hot Food

Wok-fried Prawn with broccoli and garlic 蒜香西蘭花炒蝦仁
Thai fried rice with pineapple
Fish fillet with chili and black bean sauce 豉汁魚柳
Roasted pork ribs with orange and ginger 橘子肉排
Sweet & sour pork with lychees
Bean curd stew with crab roe
Dim sum

Noodles station 粉麵檔

Ramen noodle, Udon noodle, bean sprout, wakame, vegetable
Pork belly, bamboo, spring onion, corn, boiled egg,
Miso soup, Soy broth Tokyo style and Pork broth
拉麵, 鳥冬, 芽菜, 昆布, 雜菜

日式叉燒,竹筍,青蔥,粟米,溫泉蛋 麵豉湯,東京醬油湯,豬骨湯

Bulgogi

Korean barbecued chicken, beef and Pork

Carving

Bone ham with honey gravy 燒火腿配蜜糖燒汁 Roasted Sirloin 燒西冷

Tempura Station

Vegetable tempura 雜菜天婦羅

Chinese Guangdong BBQ Station

Roasted duck 燒鴨
Soya sauce Chicken 豉油雞
Bean curd and Chicken wing in soya sauce
Jellyfish and pork knuckle 海蜇燻蹄

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 Naan Bread 印度烤包, Papadum 印度薄脆

Dessert

Chinese Dessert Soup

Apple Strudel 蘋果卷

Coconut Pineapple Cream 椰子菠蘿忌廉

Tropical Fruit Soup w/ Puff Pastry 熱帶水果酥皮湯

Lychee and Rosewater Cake 玫瑰荔枝蛋糕

Dulcey Banana Cake 杜絲朱古力香蕉蛋糕

Strawberry and Coconut Cake 士多啤梨椰子蛋糕

Crepes Durian 榴槤班戟

Tropical Fruit Tart 熱帶水果撻

Mango Mascarpone Cheese Cake 芒果意大利芝士餅

Almond Passion Fruit Tart 熱情果杏仁撻

Lemon Sable 檸檬餅

Coconut Cream Cheese Cake 椰子芝士蛋糕

White Chocolate Jelly w/ Figs 白朱古力啫喱配無花果
Vanilla Panna Cotta w/ Grapefruit 西柚雲喱拿奶凍
Mango Lime Sago 芒果青檸西米

Watermelon

Pineapple

Cantaloupe melon

Vanilla ice-cream

Chocolate ice-cream

Strawberry - ice-cream

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