

Bistro on the Mile

March and April 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

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

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)

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

Abalone and Japanese mushroom salad in Yuzu sauce 鮑魚雜菌柚子醋沙律

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

Thai chicken feet salad 泰式雞腳沙拉

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, 核桃, 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

Hot Food

Japanese Beef Curry 日式咖喱牛肉

Yakitori Chicken with Ginger, Garlic 串燒日式蒜香雞

Japanese grilled squid with teriyaki sauce 照燒魷魚筒

Japanese egg custard with crab meat 日式蟹肉蒸蛋

Spaghetti with Shimeji and Shiitaki mushroom in cream crab roe sauce 忌廉蟹子醬本菇意粉

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 滷水豆腐雞翼

Dim Sum 點心

Chinese BBQ 燒味拼盆

Indian Hot Food

Lamb Biryani 印度羊肉飯

Chicken Tikka 印度香料烤雞

Fried vegetable Pakora 印式炸蔬菜

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

Japanese Noodles station 粉麵檔

Ramen noodle, Udon noodle, bean sprout, wakame,

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, 日式叉燒, 竹筍, 青蔥, 粟米, 溫泉蛋

麵豉湯, 東京醬油湯, 豬骨湯

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

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自助餐菜單

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Cooked Prawns with Shell 凍蝦

Cooked Blue Mussel 凍藍青口

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

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

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Romaine salad, Rocket, Endive, Baby Spinach and mixed lettuce
Asparagus 蘆筍, Cucumber 青瓜, Tomato 蕃茄, Pumpkin 南瓜
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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,
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

JAPANESE FOOD

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

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

Japanese Tempura

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

Japanese snack

Marinated octopus with sesame, squid salad, whelk salad, Wasabi Tako,

Spicy Clam, Seasonal scallop fringe, Chuka salad

芝麻章魚、魷魚沙律、海螺沙律、芥末章魚、

辣蜆肉、帶子裙邊、中華沙律

Japanese egg custard with crab meat 日式蟹肉蒸蛋

Yakizakana (grilled fish) Saikyo Yaki salmon 三文魚西京燒

Yakitori Chicken with Ginger, Garlic 串燒日式蒜香雞

Japanese grilled squid with teriyaki sauce 照燒魷魚筒

Japanese Ramen station 日式拉麵檔

Ramen noodle, Udon noodle, bean sprout, wakame,

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, 日式叉燒, 竹筍, 青蔥, 粟米, 溫泉蛋

麵豉湯, 東京醬油湯, 豬骨湯

Hot Food

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

*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

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

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)

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

Stewed Fish maw and Chicken Soup 花膠燉雞湯

Japanese roast eel with rice, sea urchin 日式海胆鰻魚飯

Deep fried Green Tea Ice-cream 炸綠茶雪糕

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