

Bistro on the Mile
May and June Promotion
US Beef Lunch Buffet Menu 自助午餐菜單

Cold Seafood 凍海鮮

Cooked Prawns with Shell 凍蝦
Cooked Mussel 凍青口
Cooked Green Whelk 翡翠螺
Brown Crab 麵包蟹
Crayfish 小龍蝦

Appetizer 前菜

Marinated prawn with mango salsa 鮮蝦配芒果莎莎醬
Prawn cocktail 大蝦雞尾酒
Pomelo and scallop salad 柚子帶子沙律
Roasted US beef with asparagus roll 燒美國牛肉蘆筍卷
Smoked Salmon 煙三文魚
Pork Belly with Minced Garlic 蒜泥白肉
Lyoner Sausage 利安娜腸
Gammon Ham with melon 金門火腿配甜瓜
Chorizo Salami 辣肉腸

Roasted US beef with gherkins 燒美國牛肉配小黃瓜

Buffalo cheese ball and tomato with pine nut and balsamic 水牛芝士配番茄配松子和香醋 (V)

Salad 沙律

German Potato Salad 德國薯仔沙律
Thai Beef Salad 泰式牛肉沙律
Waldorf salad 華道夫沙律
Korean Octopus Salad 韓式八爪魚沙律
Roasted US beef Salad with shimeji , shitake mushrooms and asparagus 燒牛肉沙律配日本冬菇露筍
Thai chicken feet salad 泰式鳳爪沙律
Romaine lettuce 羅馬生菜, Mixed lettuce salad 什沙律菜, Cucumber 青瓜, Cherry tomato 車厘茄, Kidney bean 紅腰豆, Corn 玉米, Beetroot 紅菜頭, Mixed Bell pepper shredded 什燈籠椒絲
Italian dressing, Thousand dressing, French dressing
Red onion chop 紅洋蔥粒, Capers 酸豆, Croutons 麵包粒, Bacon 烟肉粒, Parmesan cheese 巴馬臣芝士, Lemon wedges 檸檬角

Cheese Plater

Goat cheese 羊奶芝士, English Cheddar 車打芝士, Gruyere cheese 格魯耶爾芝士, Camembert cheese 金文畢芝士

Japanese Station

Snack: Edamame 枝豆, Gobo 牛蒡, Lotus root 蓮藕, Marinated octopus with sesame 芝麻章魚, Squid salad 魷魚沙律, Whelk salad 海螺沙律, Wasabi Tako 芥末章魚, Spicy clam 辣蜆肉, Seasonal scallop fringe 帶子裙邊, Chuka salsd 中華沙律
Sashimi 精選刺身: Salmon 三文魚, Tuna 吞拿魚, Snapper 鯛魚, Amaebi 甜蝦, Sliced abalone 仿鮑片,
Assorted sushi 精選壽司

Noodles station 粉麵檔

Ramen noodles 拉麵, Udon noodles 烏冬, Bean sprout 芽菜, Pork belly 日式叉燒, Bamboo 竹筍, Corn 玉米, Boiled egg 溫泉蛋, Crab stick 蟹柳, Narutomaki 鳴門卷, Prawn 蝦, Mussel 青口, Squid 魷魚, Mushroom 鮮菇, Seasonal vegetable 蔬菜
Miso soup 麵豉湯, Pork broth 豬骨湯, Chicken broth 雞湯

Soup 湯

Western soup 西式湯

Chinese soup 中式湯

Grilled US Beef Station

Beef short ribs 牛排骨, Veal sausage 牛仔腸, corn 玉米, pineapple 菠蘿

Western Hot Food

Beef stroganoff 俄國燴牛柳絲

Slow-cooked beef brisket with red wine sauce 慢煮牛胸肉配紅酒汁

Enoki US beef roll 金菇美國牛肉卷

Japanese egg custard with seafood 日式海鮮蒸蛋

Pasta with truffle cream sauce 精選意粉配松露忌廉汁

Roasted new potatoes with herb 香草燒新薯

Baked Seasonal vegetable with cheese 芝士焗蔬菜

Beef tacos with pico do Gallo 墨西哥牛肉夾餅配莎莎醬

Pan fried seabass fillet with lemon caper butter sauce 香煎海鱸魚配檸檬酸豆牛油汁

Chinese Hot Food

Assorted dim sum 點心

Sticky rice with Chinese preserved meat and dried shrimp 臘味糯米飯

Pe-par bean curd 琵琶豆腐

Wok-fried seafood with broccoli 西蘭花海鮮

Brine platter 鹵水拼盆

Deep fried squid with spicy salt 椒鹽鮮魷

Chinese barbecue 燒味拼盆

Indian Hot Food

Lamb Biryani 印度羊肉飯

Dal Palak 印式菠菜豆咖喱

Fried vegetable Pakora 印式炸蔬菜

Papadum 印度薄脆

Punjabi Samosa 印式咖喱角

Carving

Bone ham with honey 燒火腿配蜜糖

Roasted US Ribeye steak 燒美國肉眼牛扒

Sauce: Red wine gravy sauce 紅酒燒汁, Black pepper sauce 黑椒汁

Japanese Tempura

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

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

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Cooked Mussel 凍青口

Cooked Green Whelk 翡翠螺

Brown Crab 麵包蟹

Cooked Lobster 凍龍蝦

Fresh Oyster 生蠔

Appetizer 前菜

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

Prawn cocktail 大蝦雞尾酒

Pomelo and scallop salad 柚子帶子沙律

Roasted US beef with asparagus roll 燒美國牛肉蘆筍卷

Smoked Salmon 煙三文魚

Pork Belly with Minced Garlic 蒜泥白肉

Lyoner Sausage 利安娜腸

Parma Ham with melon 帕爾瑪火腿配甜瓜

Chorizo Salami 辣肉腸

Roasted US beef with gherkins 燒美國牛肉配小黃瓜

Buffalo cheese ball and tomato with pine nut and balsamic 水牛芝士配番茄配松子和香醋 (V)

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Italian dressing, Thousand dressing, French dressing

Red onion chop 紅洋蔥粒, Capers 酸豆, Croutons 麵包粒, Bacon 烟肉粒, Parmesan cheese 巴馬臣芝士, Lemon wedges 檸檬角

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Assorted sushi 精選壽司

Noodles station 粉麵檔

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Miso soup 麵豉湯, Pork broth 豬骨湯, Chicken broth 雞湯

Soup 湯

Western soup 西式湯

Double boiled sea cucumber and abalone soup 海參鮑魚燉湯

Grilled US Beef Station

Beef short ribs 牛排骨, Veal sausage 牛仔腸, corn 玉米, pineapple 菠蘿

Lamb chop 羊扒, Sirloin 西冷扒

Western Hot Food

Beef stroganoff 俄國燴牛柳絲

Slow-cooked beef brisket with red wine 慢煮牛胸肉配紅酒汁

Enoki US beef roll 金菇美國牛肉卷

Japanese egg custard with seafood 日式海鮮蒸蛋

Pasta with truffle cream sauce 精選意粉配松露忌廉汁

Roasted new potatoes with herb 香草燒新薯

Baked Seasonal vegetable with cheese 芝士焗蔬菜

Beef tacos with pico do Gallo 墨西哥牛肉夾餅配莎莎醬

Pan fried seabass fillet with lemon caper butter sauce 香煎海鱸魚配檸檬酸豆牛油汁

Chinese Hot Food

Sticky rice with Chinese preserved meat and dried shrimp 臘味糯米飯

Pe-par bean curd 琵琶豆腐

Wok-fried seafood with broccoli 西蘭花海鮮

Steamed scallops with garlic vermicelli 蒜蓉粉絲蒸扇貝

Wok-fried lobster claws with black bean sauce 豉汁炒龍蝦蚧

Steamed fish with ginger and scallion 薑蔥蒸魚

Chinese barbecue 燒味拼盆

suckling pig 燒乳豬

Indian Hot Food

Lamb Biryani 印度羊肉飯

Dal Palak 印式菠菜豆咖喱

Fried vegetable Pakora 印式炸蔬菜

Papadum 印度薄脆

Punjabi Samosa 印式咖喱角

Carving

Bone ham with honey 燒火腿配蜜糖

Roasted US Ribeye steak 燒美國肉眼牛扒

Roasted Prime Rib of Beef (U.S) 燒有骨肉眼扒

Beef Wellington 威靈頓牛柳

Sauce: Red wine gravy sauce 紅酒燒汁, Black pepper sauce 黑椒汁

Japanese Tempura

Vegetable tempura 雜菜天婦羅, Prawn tempura 大蝦天婦羅, Soft shell crab tempura 軟殼蟹天婦羅

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