

Bistro on the Mile Seafood Dinner Buffet Menu 2024

海鮮自助餐菜單

Cold Seafood

Cooked Mantis shrimp 濼尿蝦

Cooked Prawns with Shell 凍蝦

Cooked Blue Mussel 凍藍青口

Crab Leg 長腳蟹

Cooked Yabbies 凍小龍蝦

Half shell lobster 凍龍蝦

Brown Crab 麵包蟹

Green Whelk 翡翠螺

Appetizer

Marinated lobster with mango salsa 龍蝦配芒果莎莎醬 - Mexican

Lobster with cream cheese and red bean roll 龍蝦忌廉芝士卷 - Mexican

Marinated Salmon with beet root on toast bread 刁草三文魚多士 - French

Salmon Tartar 三文魚他他 - French

Abalone and seafood salad with sake jelly 鮑魚海鮮沙律清酒啫呢杯 - Japanese

Snow crab with wasabi dressing on papaya 日本芥末蟹肉配木瓜 - Japanese

Salad

Smoked salmon with feta cheese rocket salad 煙三文芝士火箭菜沙律 - Italy

Crab meat with avocado and mango 蟹肉牛油梨芒果 - USA

Abalone, jelly fish and chicken salad 鮑魚海蜆沙律 - Chinese

Scallop and Beet root salad 帶子紅菜頭沙律 - French

Marinated lobster with fennel salad 龍蝦茴香沙律 - French

Prawn with bell pepper Balsamic Vinaigrette salad 鮮蝦配甜椒黑醋沙律 - Italy

Kidney bean 腰豆, Baby corn 玉米筍, Mushroom 蘑菇, Beetroot 紅菜頭

Rocket, Endive, Baby Spinach, Butter Lettuce,

火煎菜, 萵苣, 菠菜, 牛油生菜

Asparagus 蘆筍, Cucumber 青瓜, Tomato 蕃茄, Pumpkin 南瓜

Condiment and dressing

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

Cheese plater

Gruyere cheese 格律耶爾芝士, Emmental cheese 埃文達芝士,

Brie cheese 法國芝士, Swiss cheese 瑞士芝士

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

提子, 餅乾, 核桃, 西梅乾, 甘筍條, 青瓜條

Japanese Sashimi 日本刺身

Salmon 三文魚, Tuna 吞拿魚, Snapper 紅鯛魚, Squid 魷魚

Octopus 章魚, Sweet shrimp 甜蝦, Surf clam 北寄貝, Scallop 帶子

Deep-fried Oyster sushi 炸蠔壽司

Assorted 8 kinds of Sushi 八款精選壽司

Tempura 天婦羅

King Prawn tempura 大蝦天婦羅

Vegetable tempura 雜菜天婦羅

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

Edamame, Gobo, lotus root 枝豆, 牛蒡, 蓮藕

Soup 湯

Double boiled abalone with chicken soup 鮑魚燉雞湯

Lobster Bisque 龍蝦濃湯 (western)

Crab and Corn soup 蟹肉粟米羹 (Chinese)

Western

Penne pasta with prawn and squid tomato sauce 蕃茄鮮蝦魷魚長通粉- Italy

Korean lobster and seafood pancake with chili and scallion 韓式龍蝦海鮮班戟- Korean

Pan-fried sea bass with Lobster sauce 煎鱸魚, 龍蝦汁-French

Baked Lobster Thermidor 法式焗龍蝦-French

Pan-fried cod with teriyaki sauce 煎三文魚配紫菜日本芥末汁-Japanese

Baked oyster Kilpatrick 煙肉焗生蠔

Crusted salmon fillet with champagne cream sauce 保雲酥焗三文魚配香檳忌廉汁 -French

Chinese

Wok-fried scallop with broccoli and conpoy sauce 帶子炒西蘭花瑤柱汁

Steam egg with chicken broth and lobster 龍蝦蒸蛋

Wok-fried lobster Claw with Ginger and Spring Onion 薑蔥炒龍蝦鉗

Wok-fried oyster with abalone mushroom and XO sauce XO 醬鮑魚菇炒蠔

Steamed Scallop with Glass Noodle and Garlic 蒜蓉粉絲蒸扇貝 - HK

Braised E Fu noodle with abalone and mushroom 鮑魚東菇燴伊麵

Wok fried crab with fried garlic and black bean 蒜蓉豉椒炒蟹- HK

Seafood fried rice with crab roe 蟹籽海鮮炒飯

Braised abalone and duck feet with peanut in casserole bowl 鮑魚鴨掌煲- Guangdong

Steam Fish with scallion and ginger 清蒸魚- Guangdong

Indian Hot Food

Prawns masala 印度香辣大蝦

Achari Fish Tikka 醃菜烤魚

Mushroom Makai Matar 香菇玉米綠豆煮

Lasooni Dal 蒜香豆蓉

Dum Pulao Rice 香料燉飯

Naan Bread 印式烤包

Dal Vada 豆咖喱餅

Raita 印度乳酪涼菜

Papadum 印度薄脆

Mix Pickle 醃菜

Grilled / Boiled Seafood

Grilled: Scallop (Canada), Cod fish, Capelin, King Prawn

加拿大帶子, 鱈魚, 多春魚, 大蝦

Boiled: Clam, Shrimp, Mantis Shrimp

大蜆, 海蝦, 瀨尿蝦

Yakitori - Japanese Char-Grilled

Bacon and okra roll 煙肉秋葵卷

Salmon and Leek 三文魚大蒜

Prawns 大蝦

Asparagus 蘆筍

Ding Ding Ding (Rotation)

Spanish Seafood Paella 西班牙海鮮飯

Singapore curry crab with deep-fried mantou 星加坡炒辣蟹

Grilled Eel with Sea Urchin Rice 鰻魚海膽飯

Pass around dishes (Rotation)

Prawn and avocado 牛油果大蝦

Deep-fried oyster 酥炸生蠔

Salt and pepper squid 椒鹽鮮魷

Baked Stuffed crab shell 焗釀蟹蓋

Soft crab tempura 軟殼蟹天婦羅

Bird-nest egg tart 燕窩蛋撻

Carving

Salmon En Croute with dill cream sauce 焗酥皮三文魚跟刁草忌廉汁

Roasted Prime Rib of Beef 特級燒牛肉

Sauce: Red wine gravy sauce 紅酒燒汁

mushroom sauce 蘑菇燒汁

Dessert

Mango Napoleon 芒果拿破崙

Strawberry Cream Roll 士多啤梨忌廉卷

Vanilla and Caramel Puff 雲呢拿焦糖泡芙

Red Fruit Mascarpone Cheese Cake 雜莓意大利芝士餅

Mandarin Chocolate Cake 蜜柑朱古力餅

Oreo Cheese Cake 曲奇芝士蛋糕

Banana Chiffon Cake 香蕉朱古力戚風蛋糕

White Chocolate Raspberry Cake 紅桑子白朱古力餅

Green Apple Charlotte 青蘋果蛋糕

Mango Passion Fruit White Chocolate Cream 芒果熱情果白朱古力忌廉

Strawberry Cream 草莓忌廉

Orange Chocolate Cream 香橙朱古力忌廉

Portuguese Egg Tart 葡撻

Soybean Pudding 豆腐花

Assorted Macarons 法式馬卡龍餅

Mango Passion Fruit Cake 芒果熱情果蛋糕

Chestnut Tart 栗子撻

Milk Chocolate Mousse 牛奶朱古力慕絲

Opera Cake 歌劇院蛋糕

Strawberry Cake 士多啤梨餅

Chocolate Ganache Tart 軟心朱古力撻

French Apple Tart 法式蘋果撻

Watermelon

Pineapple

Hami melon

Honey melon

Coffee ice-cream

Chocolate ice-cream

Strawberry - ice-cream

Vanilla- ice-cream

Cookies and cream ice-cream

Mango Raspberry ice-cream

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