

**Bistro on the Mile Sep-Nov Lunch Buffet Menu**

自助餐菜單

**Cold Seafood 凍海鮮**

Cooked Prawns with Shell 凍蝦

Cooked Blue Mussel 凍藍青口

Brown Crab 麵包蟹

Crayfish 小龍蝦

Cooked Green Whelk 翡翠螺

**Appetizer 前菜**

Snow crab with wasabi dressing on papaya

Spicy scallop and pineapple salsa

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)

Chorizo salami 辣肉腸

Gammon Ham with melon 金門火腿配甜瓜

Lyoner Sausage 利安娜腸

Roasted beef with gherkins 燒牛肉配小黃瓜

**Salad 沙律**

Smoked oyster and potato salad

Thai Green Mango Salad with mussel

Crab meats with sweet corn and cucumber salad

Crayfish and octopus salad

Fresh Fruit Prawn Salad

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,

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**

Chinese soup 中式湯

Western Soup 西式湯

**JAPANESE FOOD**

**Sashimi Station 精選刺身**

Salmon, Tuna, Scallop, Octopus, Amaebi, Herring fillet,  
三文魚刺身、吞拿魚刺身、鯛魚刺身、八爪魚刺身,甜蝦,希靈魚

**Searred 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

**Noodle and Congee station 麵檔**

Yellow noodle, Udon noodle, Rice noodle, Bean sprout, Fish ball, Beef ball  
Sliced fish cakes, Mushroom, Cuttlefish ball, Fish skin dumpling, wonton  
Three kinds Seasonal vegetable, Chicken broth  
Congee: Baby Oysters, Chicken, minced pork meat, winter pickle vegetable  
Condiment: Crispy Fish Skin, Oyster sauce, Teochew Chilli oil, Coriander, Scallion

**Hot Food**

Seafood pizza

Assorted seafood in portuguese sauce

Roasted roulade of chicken and apricot with thyme sauce

Crab and blue mussel with mushroom risotto

Roasted potato with rosemary 迷迭香燒薯

Baked broccoli with cheddar cheese 芝士焗西蘭花

Pan fried sole fillet with truffle cream sauce

**Chinese Hot Food**

Fried rice with Crab Meat and Seafood

Chinese barbecue 燒味拼盆 (Roast Pork, Soy Sauce Chicken)

Stir-fried Mussels with Black Bean Sauce

Steamed crab meat with egg white and Hua Diao Wine

Deep fried Lobster claws with spicy salt 椒鹽

Baby Oysters Porridge

Braised broccoli with crab meat sauce

Dim Sum 點心 Siu Mei, Teochew Dumplings

Wok fried kau choi with dry shrimp and seafood

**Indian Hot Food**

Tandoori Lamb chops

Indian Butter Chicken

Matar Paneer

Biryani Rice  
Dal Palak  
Papadum and Paratha 印度薄脆  
Samosa

**Carving**

Bone ham with honey gravy 燒火腿配蜜糖燒汁  
Roasted Sirloin Beef  
Sauce: Red wine gravy sauce 紅酒燒汁  
mushroom sauce 蘑菇燒汁

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

**Bistro on the Mile Sep-Nov Dinner Buffet Menu**

自助餐菜單

**Cold Seafood 凍海鮮**

Cooked Prawns with Shell 凍蝦  
Cooked Blue Mussel 凍藍青口  
Brown Crab 麵包蟹  
Cooked Green Whelk 翡翠螺  
Fresh Oyster 生蠔  
Cold Lobster 凍龍蝦

**Appetizer 前菜**

Snow crab with wasabi dressing on papaya  
Spicy scallop and pineapple salsa  
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)  
Chorizo salami 辣肉腸  
Lyoner Sausage 利安娜腸  
Roasted beef with gherkins 燒牛肉配小黃瓜  
Cold oyster with champagne jelly and tomato salsa  
Parma Ham with melon 帕爾瑪火腿配甜瓜

**Salad 沙律**

Smoked oyster and potato salad  
Thai Green Mango Salad with mussel  
Crab meats with sweet corn and cucumber salad  
Crayfish and octopus salad  
Fresh Fruit prawn Salad  
  
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,  
Gouda cheese,

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**

Chinese soup 中式湯

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 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  
Soft shell crab tempura 軟殼蟹天婦羅

#### **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

#### **Noodle and station 麵檔**

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Three kinds Seasonal vegetable, Chicken broth  
Condiment: Crispy Fish Skin, Oyster sauce, Teochew Chilli oil, Coriander, Scallion

#### **Hot Food**

Seafood pizza

Baked scallops with cheese

Roasted roulade of chicken and apricot with thyme sauce

Crab and blue mussel with mushroom risotto

Roasted potato with rosemary 迷迭香燒薯

Baked broccoli with cheddar cheese 芝士焗西蘭花

Pan fried sole fillet with truffle cream sauce

### **Chinese Hot Food**

Fried rice with Crab Meat and Seafood  
Braised broccoli with crab meat sauce  
Stir-fried Thai prawn curry  
Steam fish with Ginger and Scallion 薑蔥蒸魚  
Singapore pepper lobster claws  
Chinese BBQ duck 燒鴨 and Suckling Pig 燒乳豬  
Pan Fry Oysters Cake  
Braised Oysters in port Wine

### **Indian Hot Food**

Tandoori Lamb chops  
Indian Butter Chicken  
Matar Paneer  
Biryani Rice  
Dal Palak  
Papadum and Paratha 印度薄脆  
Samosa

### **Carving**

Bone ham with honey gravy 燒火腿配蜜糖燒汁  
Roasted Ribeye steak 燒肉眼牛扒  
Roasted Prime Rib of Beef (Weekend) 燒有骨肉眼扒  
Sauce: Red wine gravy sauce 紅酒燒汁  
mushroom sauce 蘑菇燒汁

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