

**Bistro on the Mile Jan – Feb Dinner Buffet 自助餐菜單**

**Cold Seafood**

4 countries - Oyster French, US, Ireland, Scotland

Cooked Yabbie 凍小龍蝦

Cooked Prawns with Shell 凍蝦

Cooked Blue Mussel 凍藍青口

Japan Crab Leg 日本長腳蟹

Cold Lobster 凍龍蝦

**Appetizer / Salad 前菜/沙律**

Cold oyster with cucumber noodle and Wasabi mayonnaise 凍蠔青瓜絲伴日本芥末

Cold oyster with mango salsa and honey dew melon 蜜瓜凍蠔配芒果莎莎

Cold oyster with grilled asparagus and pesto sauce 凍蠔伴扒露筍配青醬

Cold oyster with ratatouille and chervil 法式燉菜配凍蠔

Cold oyster with champagne jelly and tomato salsa 凍蠔香檳啫喱配蕃茄莎莎

Cold oyster with sautéed leek and crispy bacon slice 大蒜脆煙肉配凍蠔

Oyster bruschetta 煎蠔多士

Oyster gazpacho shooters 蠔肉凍湯

Oyster with champagne jelly 香檳蠔肉啫喱

Oyster summer roll 越南蠔肉夏卷

Oyster with crab salad 蟹肉蠔沙律

Smoked oyster and potato salad 煙蠔薯仔沙律

Oyster and octopus salad 八爪魚蠔肉沙律

Drunken pigeon 醉鴿

Chicken and jelly fish salad 海蜇雞絲

Korean assorted Mushroom salad 韓式離菌沙律

Chicken galantine with mushroom and champagne jelly 磨菇雞卷香檳汁

Tomato and Mozzarella Cheese with Pesto 蕃茄水牛芝士配香草醬

Duck breast with figs and cranberry sauce 無花果烤鴨胸

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

Seared Scallop and Citrus Salad 香煎帶子配果肉沙律

Cold Cut 凍雜肉

Smoked Salmon 煙三文魚

Chorizo salami 辣肉腸

Smoked turkey roll 煙火雞腸

Marinated board bean 涼拌四季豆

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

Kimchi 韓式泡菜

Rocket 火煎菜, Endive 萵苣, Baby Spinach 菠菜, Butter Lettuce 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 磨菇, Beetroot 紅菜頭

Cheese board

Goat cheese, 羊奶芝士, Whole brie 法國芝士, English Cheddar 車打芝士

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

提子, 餅乾, 合桃, 西梅乾, 甘筍條, 青瓜條

Italian dressing, Thousand Island, French dressing

意大利油醋汁, 千島醬, 法式沙律汁

### **Soup 湯**

Western Soup 西式湯

Chinese Soup

### **Japanese Corner**

#### Sashimi Station 精選刺身

Salmon, Tuna, Scallop, Snapper, Octopus, Amaebi, Sliced abalone,  
三文魚刺身、吞拿魚刺身、帶子、鯛魚刺身、八爪魚刺身,甜虾, 仿鮑片,

Assorted eight kinds of Sushi 精選壽司

Soba noodles with crab meat 蟹肉冷麵

#### Japan appetizer 日式前菜

Edamame, Gobo, lotus root 枝豆, 牛蒡, 蓮藕

#### Tempura Station

Vegetable tempura 雜菜天婦羅

Tempura Fitter Oyster 炸蠔天婦羅

Japanese egg roll omelet 蠔玉子燒

Oyster maki roll 蠔壽司卷

### **Noodles station 粉麵檔**

Beef noodle (牛肉麵) Braised pork with noodle (滷肉) Taiwan

Vietnam Pho soup Noodle - Board noodle with roasted chicken, beef slice, sausage

## **Western Hot Food**

Oyster and bacon roll 香煎煙蠔肉卷

Oyster croquette 炸蠔肉薯仔球

Oysters with Bacon and Spinach 烟肉莧菜焗蠔

Baked oyster with cheese 烟肉芝士白汁焗蠔

Breaded Oyster Finger 炸蠔手指

Veal Chops, Oysters, and Garlic-Parmesan Sauce 扒小牛肉, 蠔肉忌廉汁

Penne with Clam and Tomato Sauce 蕃茄蜆長通粉

Chicken Roll Stuffed with Spinach and Rosemary Sauce 莧菜釀雞卷配香草汁

Baked broccoli with cheddar cheese 芝士焗西蘭花

## **Asian/Chinese Hot Food**

Braised Oysters in Port Wine 砵酒焗蠔

Baby oyster congee 蠔仔粥

Honey glazed oyster 蜜汁煎蠔

Oyster stewed with BBQ pork and mushroom 金蠔雙冬炆燒肉

Baby oyster congee 蠔仔粥

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

Sautéed vegetable with Sambal Belacan 馬拉盞炒時菜

Deep fried Bombay duck fish with spicy salt 椒鹽九肚魚

Fried chicken (Popcorn chicken) 鹽酥雞

Sautéed vegetable with Sambal Belacan 馬拉盞炒時菜

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

## **Carving**

Roasted chicken 燒全雞

Sirloin with thyme gravy 燒西冷

Chinese roasted suckling pig 燒乳豬 Chinese BBQ 燒味拼盆

## **Cooking station**

Grilled Lamb Chop 羊扒

Grilled seafood – Fish fillet, King Prawn, Salmon, Squid and Mussel

## **Indian Hot Food**

Fish Tandoori 印式烤魚

Indian vegetable curry (Veg) 印度菜咖喱

Lamb masala 印度羊肉咖喱

Parkora (Fritter with vegetable) 印度炸雜菜,

Naan Bread 印度烤包, Papadum 印度薄脆

## Dessert

Portuguese Egg Tart 葡撻

Bread and Butter Pudding 牛油麵包布甸

Peanut Butter Strawberry Cake 花生士多啤梨餅

Yuzu White Chocolate Cake 柚子白朱古力餅

Hazelnut Honey Cake 榛子蜜糖蛋糕

Sea Salt Caramel Cream Roll 海鹽焦糖卷

Dulcey Chocolate Ganache with Mascarpone Cheese 杜絲朱古力配意大利芝士

Cookies and Cream Mousse 曲奇妙趣蛋糕

Soft Chocolate Ganache Tart 軟心朱古力撻

Pistachio Cherry Cake 開心果車厘子餅

Passion fruit Milk Chocolate Cake 熱情果牛奶朱古力餅

American cheese Cake 美式芝士蛋糕

Mango Mousse Cake 芒果慕斯蛋糕

Herbal Jelly Milk 仙草鮮奶凍

Dulce de leche Panna Cotta 焦糖牛奶奶凍

Fruit and Wine Jelly 白酒雜果啫喱

Watermelon

Pineapple

Hami melon

Honey 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