

Bistro on the Mile Mar - Apr Buffet Menu (Lunch) 2025

自助餐菜單

Cold Seafood 凍海鮮

Cooked Prawns with Shell 凍蝦

Cooked Mussel 凍青口

Cooked Green Whelk 翡翠螺

Cooked Yabbies 小龍蝦

Brown Crab 麵包蟹

Appetizer 前菜

Snow crab with wasabi dressing on papaya 木瓜和蟹肉配日本芥末醬

Crab meats with sweet corn and cucumber salad 粟米青瓜蟹肉沙律

Lobster with mango salsa 龍蝦配芒果莎莎醬

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

Ham with melon 火腿配甜瓜

Kimchi 韓式泡菜

Salad 沙律

German Potato salad 德國薯仔沙拉律

Roast beef salad, shitake mushrooms, asparagus 燒牛肉沙律配日本冬菇露筍

Thai chicken feet salad 泰式鳳爪沙拉

Abalone and Japanese mushroom salad in Yuzi sauce 鮑魚雜菌沙律

Korean Octopus Salad 韓式八爪魚沙律

Romaine salad, Rocket, Endive, Baby Spinach and mixed lettuce

羅馬生菜沙拉、火箭菜、苦白菜、小菠菜和雜生菜

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

義大利醬、千島醬、法式醬

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 荷蘭芝士

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

Chinese Soup 中式湯

Miso Soup 味噌湯

Japanese Food

Sashimi Station 精選刺身

Salmon, Tuna, Snapper, Amaebi, sliced imitation abalone

三文魚刺身, 吞拿魚刺身, 鯛魚刺身, 甜蝦, 仿鮑片

Assorted 8 kinds of sushi 八款精選壽司

Edamame, Gobo, lotus root 枝豆, 牛蒡, 蓮藕

Japanese snack

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

芝麻八爪魚、魷魚沙律、海螺沙律、芥末章魚、

Spicy Clam, Seasonal scallop fringe, Chuka salad

辣蜆肉、帶子裙邊、中華沙拉

Tempura Station

Soft shell crab tempura 軟殼蟹天婦羅

Prawn Tempura 大蝦天婦羅

Vegetable tempura 雜菜天婦羅

Western Hot Food

Roasted potato with rosemary 迷迭香燒薯

Japanese egg custard with snow crab meat 日式蟹肉蒸蛋

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

Sautéed potato and zucchini with basil 香草炒意大利青瓜

Kimchi Jjigae 泡菜鍋

Seafood okonomiyaki 海鮮大阪燒

Tonkatsu 日式吉列豬扒

Grilled Station

Lamb chop 羊扒

Grilled tomato, Grilled zucchini

蕃茄，意大利瓜

Carving

Bone ham with honey gravy 燒火腿配蜜糖燒汁

Roasted Sirloin 燒西冷

Congee: Baby Oysters, minced pork meat, winter pickle vegetable

粥：蠔仔、肉碎、冬菜

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

Three kinds of seasonal vegetable 三款時令蔬菜

Chinese Hot Food

Stir-fried pork neck with Jade melon and XO sauce

Dace Fish Balls with Clam Sauce 蜆芥鯪魚球

Wok-fried lobster claws with Ginger and Scallion 炒龍蝦蚌

Braised Tientsin Cabbages with seafood and Crab Roe 蟹粉海鮮扒津白

Dim Sum 點心

Chinese BBQ duck 燒鴨

Char siu 叉燒

Soya Chicken, Red sausage, Soy goose wing, soya bean curd

油雞, 紅腸, 滷水鵝翼, 滷水豆腐

Indian Hot Food

Chicken tikka 印度烤雞

Fish curry 咖喱魚

Beef Korma Curry 印度牛肉乳酪咖喱

Lasooni Dal 蒜香豆蓉

Dum Pulao Rice 香料燉飯

Naan Bread 印式烤包 (Garlic and Plain)

Dal Vada 豆咖喱餅

Raita 印度乳酪涼菜

Papadum 印度薄脆

Mix Pickle 醃菜

Dessert

Lemon White Chocolate Cake 檸檬白朱古力餅

Chestnut and Blueberry Cheesecake 栗子藍啤梨芝士蛋糕

Chocolate Peanut butter Pie 朱古力花生醬批

Mint Chocolate Honey Cake 薄荷朱古力蜜糖蛋糕

Milk Chocolate and Strawberry Sesame Cream 草莓牛奶朱古力芝麻忌廉

Mango Cream Cheese Cake 芒果忌廉芝士蛋糕

Raspberry Vanilla Cake 紅桑子雲呢拿蛋糕

French Apple Tart 法式蘋果撻

Hazelnut Cake 榛子脆餅

Violet Potato Tart 紫薯撻

Warabi Mochi 蕨餅

Japan Mini Mochi Balls 日本白玉丸子

Green Tea Red Bean Mochi Cream Roll 綠茶紅豆麻糬忌廉卷

Kokuto Chiffon Cake 沖繩黑糖戚風蛋糕

Black Sesame Agar Agar 黑芝麻寒天

Sakura Jelly 櫻花啫喱

Olive Oil Panna Cotta 橄欖油意大利奶凍

Portuguese Egg Tart 葡撻

Watermelon

Pineapple

Hami melon

Honeydew

Coffee ice-cream

Chocolate ice-cream

Strawberry - ice-cream

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