

Bistro on the Mile
Wagyu Beef and Typhoon Shelter 和牛及避風塘
Dinner Menu 自助晚餐菜單

Cold Seafood 凍海鮮

Cooked Prawns with Shell 凍蝦

Cooked Blue Mussel 凍藍青口

Cold Lobster 凍龍蝦

Japan Crab Leg 日本長腳蟹

Cooked Green Whelk 翡翠螺

Salad 沙律

Japanese bean sprouts salad 鮑魚銀芽沙律

Grilled vegetable with balsamic 油醋汁烤蔬菜沙律

Wagyu Ox tail with vegetable jelly 牛尾雜菜啫喱杯

Smoked oyster and potato salad 煙燻蠔薯仔沙律

Thai chicken feet salad 泰式酸辣鳳爪

Roasted Wagyu beef salad, shitake mushrooms 燒牛肉沙律配日本冬菇

Cheese and Sausage Salad 芝士香腸沙律

Salmon and mussel salad 三文魚青口沙律

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

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

Appetizer 前菜

Spicy scallop and avocado cup 帶子牛油果杯

Prawn with cherry tomato skewer and pesto sauce 蝦蕃茄串標配紫蘇葉汁

Roasted Wagyu beef with asparagus roll 燒牛肉露筍卷

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

Smoked Salmon 煙三文魚

Lyoner Sausage 利安娜腸

Chorizo salami 辣肉腸

Pork Belly with Minced Garlic 蒜泥白肉

Cold spare rib with sweet vinegar 糖醋小排骨

Marinated cucumber and black fungus with garlic 麻辣雲耳拍青瓜
Spiced Beef Shin 鹵水牛展

Cheese plater

Goat cheese, 羊奶芝士, Whole brie 法國芝士, English Cheddar 車打芝士,
Gouda cheese, Danish Bleu 藍芝士
Grapes, cracker, walnut, dried plum, carrot stick, cucumber stick
提子, 餅乾, 合桃, 西梅乾, 甘筍條, 青瓜條

Soup 湯

Western Soup 西式湯
Chinese Soup 中式湯

Sashimi Station 精選刺身

Salmon, Tuna, Snapper, 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

Assorted 10 kinds of sushi 十款精選壽司

Roasted Wagyu Beef Sushi 炙烤和牛壽司

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

Grilled Station

Grilled: Salmon, Cod fish, Capelin, King Prawn 三文魚, 鱈魚, 多春魚, 大蝦

Pan fried Duck foie gras 香煎蜜汁鴨肝

Lamb chop 羊扒

Grilled tomato, Grilled zucchini

蕃茄 · 意大利瓜

Tempura Station

Prawn Tempura 大蝦天婦羅

Soft shell crab tempura 軟殼蟹天婦羅

Vegetable tempura 雜菜天婦羅

Western Hot Food

Chicken breast with mixed mushroom and sage 磨菇鼠尾草雞胸
Roasted pork tenderloin with Dijon mustard sauce 燒豬 柳法國芥末汁
Braised Wagyu beef ox tail with port wine gravy 砵酒燴牛尾
Baked oyster Florentine 佛羅倫斯焗生蠔
Penne carbonara 卡邦拿直通粉
Sautéed potato and zucchini with basil 香草炒意大利青瓜
Mashed potato 薯蓉

Carving

Bone ham with honey gravy 燒火腿配蜜糖燒汁
Roasted Wagyu Beef Sirloin 燒和牛西冷

Chinese Hot Food

Typhoon Shelter Chicken 避風塘雞件
Typhoon Shelter Style Pork Rib 避風塘一字排
Typhoon shelter style fried crab 避風塘炒蟹
Typhoon shelter style eggplant 避風塘茄子
Typhoon shelter style sweetcorn 避風塘粟米
Stir-fried Chinese chive flowers with squid and dried shrimp 避風塘小炒皇
Wok-fried prawn with chili, garlic and salt 椒鹽大蝦
Stir-fried clam with chili and black bean sauce 豉椒炒蜆
Braised Fish Maw with Goose Feet in Casserole 鮑魚鴨掌煲
Wok-fried lobster claws with Ginger and Scallion 炒龍蝦蚧
Boiled spicy sea snail with chili and Chinese wine 辣酒煮花螺
Steamed Scallop with Glass Noodle and Garlic 蒜蓉粉絲蒸扇貝
Steam Fish with scallion and ginger 清蒸魚
Chinese BBQ duck 燒鴨 and Suckling Pig 燒乳豬
Char siu, Soya Chicken, Red sausage, Soy goose wing, soya bean curd
叉燒, 油雞, 紅腸, 滷水鵝翼, 滷水豆腐

Ding Ding Ding

Double boiled soup with chicken and Fish Maw 花膠燉雞湯
Isoyaki Abalone with Salmon roe 磯煮鮑魚配三文魚子

Indian Hot Food

Tandoori Chicken 印度烤雞
Achari Fish Tikka 醃菜烤魚
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

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
Pink Macaron w/ Rose Lychee and raspberry 玫瑰荔枝紅桑子馬卡龍
Rose Champagne Gelee 玫瑰香檳啫喱
Chamomile Cream Cheese Tart 洋甘菊芝士撻
Sakura White Chocolate cake 櫻花白朱古力蛋糕
Red Velvet Cake 紅絲絨蛋糕
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