

## Bistro on the Mile

### Australia Wagyu Beef Dinner Buffet Menu 2022

Cooked Prawns with Shell 凍蝦

Cooked Blue Mussel 凍藍青口

Cooked Green Whelk 翡翠螺

Brown crab

Fresh Oyster 生蠔

Cold Lobster 凍龍蝦 (Fri and Sat)

### Salad 沙律

Marinated prawn with mango salsa 鮮蝦配芒果莎莎醬

Salt cod, chickpea and egg salad (Spanish) 銀雪魚雞心豆雞蛋沙律

Chicken and feta cheese salad 雞芝士沙律

Tzatziki – cucumber and yoghurt salad (Greek) 希臘式乳酪青瓜沙律

Shrimp Chat 印度蝦沙律

Pasta salad with smoked salmon

Waldorf Salad 蘋果西芹沙律

Turkish Fattoush Salad 阿拉伯蔬菜沙律

Korean assorted Mushroom salad 韓式離菌沙律

Scallop with beetroot salad 香煎帶子紅菜頭沙律

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

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**

Smoked Ham 煙火腿

Smoked Salmon 煙三文魚

Lyoner Sausage 利安娜腸

Grilled vegetable with balsamic

### **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

### **Sashimi Station 精選刺身**

Salmon, Tuna, Snapper, Amaebi, Sliced abalone,

三文魚刺身、吞拿魚刺身、鯛魚刺身、甜蝦, 仿鮑片,

Assorted ten kinds of sushi 十款精選壽司

Seared sushi 火炙壽司-Cheese maki with deep fried prawn

Flame Tuna, scallop, salmon 吞拿魚, 帶子, 三文魚

Soba Noodles 冷麵

Edamame, Gobo, lotus root 枝豆, 牛蒡, 蓮藕

### **Soup 湯**

Western Soup 西式湯

Double Boiled Chicken Soup with Fish Maw and Longan Pulp 花膠圓肉燉老雞

### **Laksa Noodles station 粉麵檔**

Rice noodle, Oil noodle, Prawn, bean sprout, boiled egg, season vegetable

米粉, 油麵, 大蝦, 銀芽, 溫泉蛋, 時菜

Fried Bean curd, Fish dumpling slice, Chicken and Pork slice

炸豆卜, 魚片頭, 雞絲, 豬肉絲

Laksa soup and clear chicken broth

喇沙湯或清雞湯

### **Tempura Station**

Vegetable tempura 雜菜天婦羅

### **Grilled Wagyu Steak 特式燒烤**

Ribs, Sirloin, beef skirt, rib finger Fried beef cube with garlic 扒小排骨, 牛肋條, 西冷牛扒, 側腹牛扒  
蒜香牛肉粒

Pan- fried Duck Foie Gras with apple 香煎鴨肝 (Fri- Sat)

### **Western Hot Food**

Enoki Wagyu beef roll 金菇牛肉卷

Mince Wagyu Beef shepherd's pie 免治牛肉薯蓉批

Wagyu beef and pork meat ball 焗免治牛肉及豬肉丸

Wagyu beef Burger meat with caramelized onion 牛肉漢堡扒配焦糖洋蔥

Wagyu Beef Cheek Bourguignon 紅酒燴牛肉

Wagyu Beef taco

Braised Wagyu beef Short rib with port wine gravy 砵酒燴牛排骨

Wagyu Beef stroganoff 俄國牛柳絲

Piri-piri roast chicken 葡式燒雞

Pan-fried sole fillet with lobster sauce 煎龍利魚配龍蝦汁

Roasted potato with rosemary 芝士焗西蘭花

Baked broccoli with cheddar cheese 燒薯波配露絲瑪莉,

Grilled Lamb Chop 羊扒

### **Carving**

Bone ham with honey gravy 燒火腿配蜜糖燒汁

Roasted Prime rib of beef 燒美國頂級牛肉

## Chinese Hot Food

Wok-fried Prawn with broccoli and garlic 蒜香西蘭花炒蝦仁

Abalone and chicken fried rice 鮑魚雞粒炒飯

Steam fish with ginger and onion

Bean curd stew with crab roe

Fried squid Wok-fried lobster claw in ginger and spring onion 薑蔥炒龍蝦鉗

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

Chinese BBQ 燒味拼盆

## Indian Hot Food

Mushroom Do Pyaza (Veg) 磨菇, 蕃茄咖喱

Kerala Fish Curry 魚咖喱

Parkora (Fritter with vegetable) 印度炸雜菜

Naan Bread 印度烤包, Papadum 印度薄脆

## Dessert

Portugues Egg Tart 葡撻

Earl Grey Cream w/ Taro Filling 芋頭伯爵茶忌廉

Cassis White Chocolate Cake 黑加侖子白朱古力蛋糕

Lemon Grass Milk Chocolate Truffle 香茅牛奶朱古力蛋糕

Blackforest Cake 黑森林蛋糕

Sacher Cake 沙架蛋糕

Erdbeer-Kardinalschnitte 士多啤梨蛋糕

Marmorgugelhupf 孖寶蛋糕

Cream Roll 休伯納卷

Mango Coconut Tart 芒果椰子撻

Vanilla Cream Profiteroles 雲喱拿忌廉泡芙

Marble Cheese Cake 雲石芝士餅

Mango Mascarpone Cake 芒果意大利芝士蛋糕

Pistachio Cake 開心果蛋糕

Strawberry Cream 士多啤梨忌廉

Fruit and Wine Jelly 白酒水果啫喱

Biscuit and Crumble Pudding 木糠布丁

Watermelon, Pineapple, Cantaloupe melon

Ice Cream - Vanilla, Chocolate, Strawberry

**The food menu items will be on rotation, 菜單會訂期轉換**