

Bistro on the Mile

Shanghai and Guangdong BBQ Lunch Buffet Menu 2022 自助餐菜單

Cooked Prawns with Shell 凍蝦

Cooked Blue Mussel 凍藍青口

Cooked yabbies'

Cooked Green Whelk 翡翠螺

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

Marinated Chicken with Yellow Wine Sauce 陳年花雕醉雞

Marinated cold jelly fish 涼拌海蜇

Chilled garlic Cucumber 蒜拍青瓜

Pickled vegetable 醃酸菜

Drunken chicken wing 醉雞翼

Chilled Crystal Ham, 鎮江肴肉

Cold Noodles & Shredded Chicken with Sesame Sauce 雞絲粉皮

Braised Wheat Gluten with Mushrooms 四喜烤麩

Smoked egg 燻蛋

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, 核桃, 西梅乾, 甘筍條, 青瓜條

Soup 湯

Western Soup 西式湯

Chinese Soup 中式-Sweet and sour soup 酸辣湯

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

Soba Noodles 冷麵

Edamame, Gobo, lotus root 枝豆, 牛蒡, 蓮藕

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

Western Hot Food

Piri-piri roast chicken 葡式燒雞

Beef Bourguignon 法式紅酒燉牛肉

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

Seafood Paella 西班牙海鮮炒飯

Veal Émincé Zurich Style

Roasted potato with rosemary 芝士焗西蘭花

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

Carving

Bone ham with honey gravy 燒火腿配蜜糖燒汁

Roasted Sirloin 燒西冷

Chinese Guangdong BBQ Station

Roasted BBQ pork 叉燒

Roasted duck 燒鴨

Soya sauce Chicken 豉油雞

BBQ Pork Belly 脆皮燒肉

Jellyfish and pork knuckle 海蜇燻蹄

Shanghai Dishes

Braised eggplant (紅燒茄子)

Shanghai-Style Braised Pork Belly (紅燒肉)

Sweet and sour spare ribs in dark vinegar 鎮江骨

Sautéed rice cake Shanghai style 炒年糕

Pan-Fried Dumplings"鍋貼"

"Steamed Dumplings"蒸餃子

Pan-fried pork bun 鮮肉生煎包

Fried String Beans with Minced Pork 乾扁四季豆

Bean Curd Sheet with Pickled Cabbage and Green Soybeans 雪菜毛豆百頁

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

Apple Strudel 奧地利蘋果卷

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

Blackforset 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