**Bistro on the Mile**

**Japanese Dinner Buffet Menu日本自助餐菜單**

**Cold Seafood**

Cooked Prawns with Shell 凍蝦

Cooked Blue Mussel 凍藍青口

Japan Crab Leg 日本長腳蟹

Fresh Oyster生蠔

Cold Lobster 凍龍蝦

**Appetizer**

Smoked Salmon 煙三文魚

Smoked Ham 煙火腿

Lyonner Sausage 利安娜腸

Marinated spinach and dry bean curd 涼拌菠菜豆乾

Marinated cucumber and black fungus with garlic 麻辣雲耳拍青瓜

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

**Salad 前菜/沙律**

Greek salad希臘沙律

Curry, chicken with Fruit and pecan salad 咖哩雞肉配鮮果合桃沙律

Grilled Lemon Grass Chicken with glass noodle 香茅雞肉粉絲沙律**/**

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

Rocket, Endive, Baby Spinach, Butter Lettuce

火煎菜, 萵苣, 波菜, 牛油生菜

Asparagus 蘆筍Cucumber 青瓜Tomato 蕃茄沙律

Japanese Bean sprout salad 銀芽沙律

Japanese octopus salad 八爪魚沙律

Japanese crab meat and cucumber salad 日式蟹肉沙律

Burdock salad 牛蒡沙律

Japanese cucumber and shrimp salad 日式青瓜蝦沙律

Deep-fried bean curd with dried bonito 土佐豆腐

Japanese Daikon & Carrot Salad 日式大根甘筍沙律

Flamed dry puffer fish and sea weed salad 雞泡魚亁 海藻沙律

Spinach salad with sesame 菠菜芝蔴沙律

**Cheese station**

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

Italian dressing, Thousand Island, French dressing

意大利油醋汁, 千島醬, 法式沙律汁

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

**Soup湯**

Western Soup西式湯

Chinese soup

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

**Sashimi Station精選刺身**

Salmon, Tuna, Snapper, Octopus, imitation abalone,

Amaebi, Scallop

三文魚刺身、吞拿魚刺身、鯛魚刺身、八爪魚刺身、仿鮑片

甜虾、帶子 )

Assorted ten kinds of sushi十款精選壽司

Seared sushi 火炙壽司

Flamed wagyu beef, Tuna, scallop, salmon

和牛, 吞拿魚, 帶子, 三文魚

Soba Noodles冷麵

Soba noodles with crab meat 蟹肉冷麵

Edamame, Gobo, lotus root 枝豆, 牛蒡, 蓮藕

**Tempura Station**

Vegetable tempura 雜菜天婦羅

Jumbo Prawn tempura 炸珍寶蝦天婦羅

Japanese Fried Skewers 日式炸串

with prawn, scallop, pumpkin, asparagus, broccoli,

蝦, 帶子, 南瓜, 露筍, 西蘭花

Deep fried oyster 炸蠔

**Japanese noodle station**

Ramen noodle, Udon noodle, bean sprout, wakame, tempura vegetable

Pork belly, bamboo, spring onion, corn, boiled egg,

Miso soup, Soy broth Tokyo style and Pork broth

拉麵, 鳥冬, 芽菜, 昆布, 雜菜天婦羅

日式叉燒, 竹筍, 青蔥, 粟米, 溫泉蛋

豬骨湯

**Japanese / Western Hot Food**

Japanese savory pancake 大阪燒

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

Oden 關東煮

Grilled salmon steak with teriyaki sauce 汁燒三文魚

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

Roasted miso chicken 麵豉燒雞

Beef rolled with enoki 金菇牛肉卷

Deep fried sirloin日式炸牛扒

Deep fried back pork 日式炸黑毛豬扒

Fried rice with eel 鰻魚炒飯

Grilled salted mackerel 鹽燒鯖魚

Japanese curry Beef 日式牛肉咖哩

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

Penne carbonara

**Carving**

Bone ham with honey gravy 燒火腿配蜜糖燒汁

Roasted Sirloin (U.S) 燒西冷

Roasted Prime Rib of Beef (U.S) (Weekend) 燒有骨肉眼扒

**Live Station**

Grilled Lamb Chop羊扒

Seared duck foie gras 香煎鴨肝 (Fri and Sat)

**Chinese Hot Food**

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

Wok-fried lobster craw in ginger and spring onion 薑蔥炒龍蝦

 Lamb stew with water chestnut and bean curd 羊腩煲

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

Kung Po Chicken dice with dried chili宮保雞丁

Hot and Spicy Pork Slice s回鍋肉 、

Braised Ma Po Bean curd 麻婆豆腐

Dry fried green bean 干煸四季豆

**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

**Dessert**

Portuguese Egg Tart

Bread and Butter Pudding

Dessert Soup (Chinese)

Green Tea Crème Brulee 綠茶燉蛋

Pistachio Financier開心果費南雪

Vanilla Raspberry Cake雲喱拿紅桑子蛋糕

Green Tea Tiramisu 綠茶意大利芝士餅

Earl Grey Tea Chocolate Cake伯爵茶朱古力蛋糕

Japanese Fruit Cream Cake日本水果忌廉蛋糕

Japanese Cheese Cake日式芝士餅

Black Sesame Red Bean Roll 黑芝麻紅豆卷

Strawberry and Cream Tart士多啤梨忌廉撻

Blueberry Cheese Cake 藍莓芝士蛋糕

Green Tea White Chocolate Cake綠茶白朱古力蛋糕

Apple Salted Caramel Cake海鹽焦糖蘋果蛋糕

Chestnut cake 栗子蛋糕

Hokkaido 3.6 Chocolate Milk Pudding 北海道3.6朱古力牛奶布甸

Mango Pudding芒果布甸

Milk Chocolate Mousse 牛奶朱古力慕絲

Champagne Jelly香檳啫喱

Watermelon

Pineapple

Cantaloupe 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