

Bistro on the Mile

Alpine Food Festival (Cheese promotion)

Dinner Menu Nov 2022

Cooked Prawns with Shell 凍蝦

Cooked Blue Mussel 凍藍青口

Cooked Green Whelk 翡翠螺

Brown Crab 凍蟹

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

Chicken salad with Fruit and pecan in curry mayonnaise 咖哩雞肉配鮮果合桃沙律

German Potato salad

Spicy papaya with Crab Meat salad 香辣木瓜配蟹肉沙律

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

Swiss Cheese and Sausage Salad 芝士香腸沙律

Abalone with bean sprouts salad 鮑魚銀芽沙律

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

Korean noodle salad with abalone and spring onion 韓式鮑魚冷麵沙律

Abalone, jelly fish and chicken salad 鮑魚海蜇沙律

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

Buffalo ball with cherry tomato and basil oil

Foie gras pate on toast 鴨肝醬多士

Chicken Galantine stuffed with foie gras and mushroom 鴨肝白菌雞卷

Smoked Ham 煙火腿

Smoked Salmon 煙三文魚

Black Forest ham 黑森林火腿

Lyonner Sausage 利安娜腸

Cheese plater

French 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 Swiss Emmental

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 中式湯

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, Scallop, Snapper, Octopus, Amaebi, Sliced abalone,

三文魚刺身、吞拿魚刺身、帶子、鯛魚刺身、八爪魚刺身、甜蝦、仿鮑片,

Assorted ten kinds of sushi 十款精選壽司

Seared sushi 火炙壽司

Flamed 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

Noodles station粉麵檔

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, 烏冬, 芽菜, 昆布, 雜菜天婦羅

日式叉燒, 竹筍, 青蔥, 粟米, 溫泉蛋

麵豉湯, 東京醬油湯, 豬骨湯

Western Hot Food

Yakitori Chicken with Ginger, Garlic 日式蒜香雞扒

Roasted veal fillet with mushroom and foie gras cream sauce 燒牛仔柳配炒雜菌伴鴨肝汁

Pasta with foie gras and truffle sauce 鴨肝黑松露意粉

Baked mussel with cheese and bacon

Chicken Cordon Bleu

Fried cheese stick

Baked Lobster with cheese (Fri- Sat)

Käsekrainer- Cheese Krainer sausage – Austria 芝士佳拿腸

Chicken Cordon Bleu – Swiss 芝士火腿釀炸雞

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

Käsespätzle (spätzle with cheese)

Macaroni and cheese

Chinese Hot Food

E Fu Noodle Crab meat and cheese sauce

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

Braised E Fu noodle with abalone and mushroom 鮑魚東菇燴伊麵

Abalone and chicken fried rice 鮑魚雞粒炒飯

Japanese egg custard with crab meat and foie gras 日式蟹肉鴨肝蒸蛋

Foie Gras fried rice with Chinese preserved sausage and vegetable 鴨肝臘味炒飯

From the Grill 特式燒烤美食

Salmon, Scallop, Sea Bass, Mussel, Prawn, Sole Fillet, Mixed Vegetable,

三文魚、鮮魷、鱸魚、青口、蝦 雜菜、燈籠椒、

Grilled Lamb Chop 羊扒

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

Beef ribs

Carving

Bone ham with honey gravy 燒火腿配蜜糖燒汁

Roasted Sirloin 燒西冷

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

Chinese roasted Peking duck

Cheese cooking station

Raclette – gherkins, pickle onion, new potato

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

Japanese Hot Food

Deep fried chicken roll炸日式雞卷

Deep fried oyster 炸蠔

Tempura Station

Vegetable tempura 雜菜天婦羅

Tempura with prawn, pumpkin, asparagus, broccoli,

蝦, 南瓜, 露筍, 西蘭花

Dessert

Peanut Butter Strawberry Cake 花生士多啤梨餅

Yuzu White Chocolate Cake 柚子白朱古力餅

Hazelnut Honey Cake 榛子蜜糖蛋糕

Salted Caramel Vanilla Milk Chocolate Cake 焦糖海鹽牛奶朱古力蛋糕

Raspberry Breton Tart 紅桑子布頓撻

Pecan Praline Tart 山核桃果仁撻

Hazelnut Praline Mousse 榛子薄脆蛋糕

Green Apple Terrine 青蘋果蛋糕

American Cheese Cake 美式芝士蛋糕

Gateau Saint-Honoré 法式聖安娜蛋糕

Angel Cake 天使蛋糕

White Chocolate Mousse and Raspberry 紅桑子白朱古力忌廉

Almond Praline with Mango Compote 杏仁芒果杯

Green Tea Red Bean Cream 綠茶紅豆忌廉

Portuguese Egg Tart 葡撻

Cream Cheese Crumble Pudding 焗芝士金寶布甸

Watermelon

Pineapple

Cantaloupe melon

Fruit Salad

Coffee ice-cream

Chocolate ice-cream

Strawberry - ice-cream

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

