LIGHTHOUSE

CAFÉ · 星耀廳

WINTER FIESTA LUNCH BUFFET

冬日美饌自助午餐

Available from Monday to Sunday, except 24-26, 31 December 2024, on a rotation basis 菜式逢星期一至日輪流供應,2024年12月24至26及31日除外

> Rotational Menu 1 輪換菜單一

SEAFOOD ON ICE 冰鎮海鮮

Snow Crab Leg, Brown Crab, Cooked Prawns, Mussels 雪蟹腳、麵包蟹、熟蝦、青口

SASHIMI 日式刺身

Salmon, Hamachi, Tuna, Octopus, Ama Ebi 三文魚、油甘魚、吞拿魚、八爪魚、甜蝦

SUSHI & MAKI ROLLS 壽司及卷物

2 Assorted Sushi and 2 Maki Rolls, including 1 Vegetarian Option, Daily 每日供應精撰壽司及券物各兩款,包括一款素食撰摆

JAPANESE SALADS AND STARTERS 日式沙律及小食

Japanese Seaweed Mushroom Salad, Cucumber Prawns Salad with Japanese Dressing, Japanese Carrot and Chicken Salad, Japanese Potato Crab Roe Salad. Edamame. Bonito Cold Tofu with Barley Miso. Prawn Tamago with Mentaiko Dressing, Yuzu Lotus Salad, Ajitsuke Tsubugai, Sesame Octopus, Shirataki Noodles 日式蘑菇海藻沙律、和風鮮蝦青瓜沙律、和風甘筍雞肉沙律、 日式薯仔蟹籽沙律、枝豆、鰹魚凍豆腐配麥粒味噌、 大蝦玉子配明太子醬、柚子蓮藕、味附螺肉、芝麻八爪魚、蒟蒻冷麵

CHARCUTERIE AND CHEESE 冷盤火腿及芝士

Gran Reserva Serrano Ham, Coppa Ham, Mortadella, Salachion, Chorizo, Selected European Cheese 西班牙白毛豬火腿、高柏火腿、意大利凍肉腸、西班牙肉腸、西班牙辣肉腸、精選歐洲芝士

Please inform your server of any food related allergies as your well-being and comfort are our greatest concern.

為閣下健康著想,如閣下對任何食物有過敏反應,請告知餐廳職員。

Prices are in Hong Kong dollars and subject to a 10% service charge.

以上價錢以港幣計算,並另收加一服務費。

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SOUP STATION 湯

Bak Kut Teh, Faux Shark's Fin Soup. Purple Sweet Potato Cream Soup, Pumpkin Soup 肉骨茶、碗仔翅、紫薯忌廉湯、南瓜湯

JAPANESE STATION 日式美食

Karaage, Okonomiyaki, Sakana Fry, Japanese Deep-fried Cheese, Tempura Vegetables 唐揚炸雞、大阪燒、炸魚、日式炸芝士、蔬菜天婦羅



CARVING STATION 精撰烤肉

Angus Beef Striploin / Rib Eye 安格斯西冷 / 肉眼扒

GRILLED & ROASTED DELIGHTS 燒烤美食

Squid, Beef, Chicken Wings 魷魚、牛肉、雞翼

WESTERN DELIGHTS 西式美食

Veal Loin with Mushroom Cream Sauce, Oven-baked Baby Spareribs with Barbecued Sauce. Black Mussels with Saffron Broth, Spicy Tomato Grilled Sea Bass, Creamy Spinach, Honey-glazed Sweet Potatoes and Pumpkins 法式燴牛仔肉配野菌忌廉汁、燒烤醬焗豬肋骨、西藏紅花湯浸青口、 香辣茄汁烤鱸魚、忌廉芝士焗菠菜、蜜糖燒南瓜及甜番薯

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ASIAN DELIGHTS 亞洲美食

Double-boiled Pork Shank Soup with Papaya, Snow Fungus and Whelk, Sticky Rice with Preserved Meats, Spicy Cumin Pork Shank, Braised Pork Knuckles with Red Fermented Bean Curd, Three Cup Chicken, Fried Prawns with Soy Sauce, Chicken Masala, Saffron Pulao, Vegetable Korma, Naan, Papadam 木瓜雪耳螺肉燉豬脹、臘味糯米飯、孜然豬脾骨、南乳炆豬手、三杯雞、豉油王中蝦、 印度瑪莎拉雞、西藏紅花印度香飯、印度芝士雜菜、印度烤餅、印度脆餅

CHINESE BARBECUE STATION 中式燒味

Steamed Chicken, Barbecued Pork, Roasted Duck, Crispy Pork Belly, Brined Pigeon 白切雞、叉燒、燒鴨、燒腩仔、滷水乳鴿

KIDS CORNER 兒童小食

Creamy Seafood Penne with Japanese Bonito Sauce, Baked Mac and Cheese, French Fries, Potato Wedges, Chicken Nuggets, Onion Rings, Spring Rolls 輕魚汁忌廉海鮮長涌粉、芝士焗涌心粉、炸薯條、炸薯角、炸雞塊、炸洋蔥圈、炸春卷

TRADITIONAL SOUP NOODLES 傳統粉麵

Egg Noodles, Vermicelli, Rice Noodles with Chicken Stock or Wonton Stock 蛋麵、米粉、米線配雞上湯或雲吞湯 Cuttlefish Ball, Deep-fried Fish Ball, Beef Ball, Fish Cake, Pork Ball, Bean Curd Puff, Choy Sum, Chinese Lettuce, Bean Sprouts, Chinese Parsley, Red Chili, Fried Shallot 墨魚丸、炸魚蛋、牛肉丸、魚片、豬肉丸、豆卜、菜心、唐牛菜、銀芽、芫茜、紅辣椒、炸乾葱

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FRUITS 水果

Watermelon, Pineapple, Melon, Honeydew Melon, Apple, Orange, Pear, Mandarin 西瓜、菠蘿、蜜瓜、哈密瓜、蘋果、橙、梨、蜜柑

SWEET TEMPTATIONS 特色甜品

Yule Log Cake, Fresh Fruit Tart, Vanilla Profiterole, English Fruit Cake, Fresh Berries with Cream, Panettone, Apple Pie with Vanilla Sauce, Freshly Baked Cookies, Christmas Pudding, Christmas Stollen, Mince Pie, Christmas Cookies, Honey Cake, Honey Madeline, Donut, Red Berries with Greek Yoghurt, Mont Blanc, Gingerbread Custard, Strawberry Trifle, Pandan Cake, Assorted Praline, Canelé, Jelly, Assorted Cupcakes, Ice Cream, Chocolate Fountain, Kueh Lapis

聖誕木頭蛋糕、鮮果撻、雲呢拿泡芙、英式水果蛋糕、鮮野莓伴忌廉、蘋果批伴雲呢拿汁、 鮮焗曲奇、聖誕布甸、德式聖誕麵包、甜餡餅、聖誕曲奇、蜂蜜蛋糕、蜂蜜瑪德琳、甜甜圈、 紅莓希臘乳酪、蒙布朗栗子蛋糕、薑餅吉士、士多啤梨蛋糕杯、班蘭蛋糕、果仁朱古力、 可麗露、啫喱、杯子蛋糕、雪糕、朱古力噴泉、千層糕



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