

LIGHTHOUSE

CAFÉ • 星耀廳

INTERNATIONAL DELICACIES DINNER BUFFET MENU

環球美饌晚市自助餐

On Rotation Basis 菜式輪流供應

SEAFOOD ON ICE 冰鎮海鮮

Fresh Boston Lobster, Brown Crab, Snow Crab Leg, King Prawn,
Clams, Blue Mussels

波士頓龍蝦、麵包蟹、雪蟹腳、大蝦、蜆、藍青口

SASHIMI 日式刺身

Salmon, Hamachi, Tuna, Red Prawn, Surf Clam

三文魚、油甘魚、吞拿魚、紅蝦、北寄貝

ASSORTED SUSHI & MAKI ROLLS 精選壽司及卷物

Sushi 壽司

Roasted Eel, Salmon

燒鰻魚、三文魚

Big Roll 大卷

Avocado and Salmon, Tobiko and Crabs Steak

牛油果三文魚卷、蟹肉蟹籽卷

Maki Roll 小卷

New York Maki Roll, Kimchi Beef Roll

紐約卷、泡菜牛肉卷

SELECTED SALADS 精選沙律

Salad Bar 沙律吧

Iceberg, Lollo Rosso, Frisée, Oak Leaves, Arugula

西生菜、紅邊菜、九芽菜、橡葉生菜、火箭菜

Condiment 配料

Beetroot, Corn, Cucumber, Carrot, Red Kidney Bean, Fennel, Celery, Tomato

紅菜頭、粟米、青瓜、甘荀、紅腰豆、茴香、西芹、番茄

Caprese Salad, Chicken Panzanella Salad, Tuna Carpaccio Salad,
Grilled Spanish Octopus Salad, Spicy Squid Salad, Italian Pasta Seafood Salad,
Chicken Couscous Salad, Niçoise Salad, Char-grilled Antipasto Vegetables,
Japanese Soba with Condiments

意式卡布里沙律、意大利雞肉麵包沙律、薄切吞拿魚沙律、烤西班牙八爪魚沙律、辣魷魚沙律、

意粉海鮮沙律、雞肉小米沙律、法式尼哥斯沙律、意式扒雜菜、日式冷麵

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ITALIAN & SPANISH HAM 意大利或西班牙火腿

Parma Ham, Coppa Ham, Chorizo, Serrano Ham, Selected Cheese Platter

帕爾瑪火腿、高柏火腿、西班牙辣香腸、西班牙白毛豬(塞拉諾)火腿、精選芝士拼盤

Iberico Ham Whole Piece with Bone (Fri to Sun & PH Dinner Only)

原隻伊比利亞黑毛豬火腿(只限週五至週日及公眾假期供應)

CARVING STATION 精選烤肉

Sous Vide Roasted U.S Prime Rib Eye, Roasted Leg of Lamb

慢煮美國頂級安格斯肉眼扒、羊腿

Roasted OP Ribs, Roasted Lamb Rack (Fri to Sun & PH Dinner Only)

帶骨肉眼扒、烤羊架(只限週五至週日及公眾假期供應)

GRILLED & ROASTED 燒烤

Striploin, Nuernberger Spiral Sausage, Chorizo, Calamari,
King Prawn, Kebab

西冷牛扒、紐倫堡腸、西班牙辣香腸、魷魚、大蝦、土耳其肉串

Lamb Chop, Scallop (Fri to Sun & PH Dinner Only)

羊扒、帶子(只限週五至週日及公眾假期供應)

TEPPANYAKI STATION 鐵板燒

Japanese Fried Rice with Eel, Paella

日式鰻魚炒飯、西班牙海鮮飯

TEMPURA STATION 天婦羅

Capelin, Shrimp, Cuttlefish, Mushroom, Sweet Potato, Okra, Eggplant, Onion

多春魚、蝦、魷魚、蘑菇、蕃薯、秋葵、茄子、洋蔥

PASTA & PIZZA STATION 意粉及薄餅

Handmade Pasta, Risotto, Pizza

手工意粉、意大利飯、薄餅

SOUP STATION 湯

Double-boiled Pork Shank Soup with Pear & Apple, Cream of Wild Mushroom,

Bak Kut Teh, Manhattan Clam Chowder, Ginseng Chicken Soup

雪梨蘋果燉豬脰、野菌忌廉湯、肉骨茶、蜆肉周打湯、人蔘雞湯

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INTERNATIONAL DELIGHTS 國際美食

Roasted Spring Chicken, Lemon & Prosciutto,
Lamb Shank Braised in Red Wine Tomato Chutney on Grilled Board,
Mackerel with Roasted Fennel, Meyer Lemon, and Olives,
Gratin Potato, Grilled Octopus with White Bean, Tomato & Oregano,
Roasted Pork Saltimbocca, Cioppino Seafood Stew, Parmigiana, Mediterranean Baked Fish,
Pan-fried Halibut with Beurre Blanc, Braised Beef Cheek with Mushroom Sauce,
Lyonnaise Potato, Pork Piccata with Mustard Cream & Parsley,
Slow-roasted Pork Spareribs with Barbecue Sauce

燒春雞伴檸檬及意式火腿、紅酒番茄酸辣醬燴羊膝、茴香檸檬燒鯖魚、法式千層焗薯、香草烤八爪魚伴白豆及番茄、
烤豬柳鼠尾草、意式焗海鮮、千層茄子、地中海香料烤魚、香煎比目魚配牛油檸檬汁、蘑菇焗牛面頰肉、洋葱炒薯、比
吉打豬柳配芥末忌廉及番茜、慢煮豬肋骨燒烤醬

Chicken Tikka Masala, Kadai Vegetables Red Curry, Malabar Mutton Curry, Amritsari Fish Fry, Yellow Dal Tadka, Garlic Naan, Papadam, Biryani

印式馬薩拉雞、印式紅咖喱菜、咖喱羊肉、香脆炸魚、黃扁豆咖喱、香蒜印度烤包、印度脆餅、印度香苗

ASIAN DELIGHTS 亞洲美食

Spicy Fried Chicken Wings with Garlic, Steamed Gray Mullet with Black Bean Sauce,
Pork Knuckles and Ginger Stew, Kam Heong Prawns,
Stir-fried Beef with Young Ginger & Pineapple, Nasi Goreng, Chicken Wonton Soup,
Wok-fried Squid with Broccoli, Spicy Fried Prawns with Garlic, Double-cooked Pork,
Wok-fried Chicken with Sweet Bean Sauce, Singaporean Fried Rice Noodles,
Fried Rice with String Bean, Minced Pork & Preserved Black Olives,
Stewed Beef Brisket in Chu Hou Sauce

避風塘雞中翼、豉汁蒸烏頭、豬腳薑醋、金香蝦碌、紫蘿牛肉、印尼炒飯、上湯雲吞雞、西蘭花炒魷魚、
避風塘蝦碌、回鍋肉、醬爆雞球、星州炒米、攪菜肉碎炒豆角、柱侯牛腩

Chilli Prawns in Authentic Chilli Tomato Sauce,

Fried Green Beans & Minced Pork with Thai Basil, Thai Grilled Pork Neck,
Singaporean BBQ Sambal Marinated Stingray, Thai Spiced Roasted Spring Chicken,
Cereal Prawns, Vietnamese Soft-shell Crab Curry, Singaporean Style Pan-fried Turnip Cake

香辣茄椒炒大蝦、泰式金不換肉碎豆角、泰式燒豬頸肉、新加坡三巴燒烤魔鬼魚、泰國香料燒春雞、麥皮蝦、
越式咖喱軟殼蟹、星洲炒蘿蔔糕Double-boiled Pork Shank Soup with Cordyceps Flower,

Steamed Shrimps with Garlic in Lotus Leaf, Steamed Crab in Lotus Leaf

(Fri to Sun & PH Dinner Only)

香蟲草花燻豬脰、荷香蒸蒜茸蝦、荷香蒸蟹 (只限週五至週日及公眾假期供應)

TEOCHEW BRINE 潮州滷水

Soy Sauce Chicken, Braised Goose, Braised Cuttlefish, Red Sausage,
Braised Pork Belly, Braised Bean Curd, Braised Egg

豉油雞、滷水鵝、滷水魷魚、紅腸、滷水腩肉、滷水豆腐、滷蛋

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HAINANESE CHICKEN STATION 海南雞飯

Hainanese Chicken, Fragrant Chicken Rice, Traditional Condiments
海南雞、雞油飯、各式傳統配料

TRADITIONAL SOUP NOODLES 傳統粉麵

Singaporean Laksa, Chicken Broth
Shrimp, Chicken, Bean Curd Puff, Bean Sprout, Fish Cake
新加坡喇沙、雞湯
蝦、雞肉、豆卜、芽菜、魚片

SWEET TEMPTATIONS 特色甜品

Calamansi Green Tea Cake, New York Cheesecake, Chocolate Crunchy Cake,
Sesame Yuzu, Seasonal Fruit Tart, Tiramisu, Kueh Lapis,
Freshly Baked Chocolate Cookies, Pandan Cake, Assorted Cupcakes,
Palmier Cookies, Pistachio Biscotti, Soybean Curd, Wagashi,
Cappuccino Choux Puff, Basque Cheesecake, Panna Cotta, Red Velvet Cake,
Honey Cake, Donut, Madeleine, Chocolate Banana Crispy Cake, Pistachio Puff,
Chestnut Vanilla, Financier, Pound Cake, Jelly Cubes, Assorted Cookies,
Green Tea Opera Cake, Chocolate Praline

小青檸檬茶蛋糕、紐約芝士蛋糕、朱古力脆餅、芝麻柚子蛋糕、鮮果撻、意式芝士蛋糕、經典千層糕、
鮮焗朱古力曲奇、班蘭蛋糕、杯子蛋糕、蝴蝶酥、意式開心果脆餅、豆腐花、和菓子、意式泡沫咖啡泡芙、
巴斯克芝士蛋糕、意式奶凍、紅絲絨蛋糕、蜂蜜蛋糕、冬甩、瑪德蓮蛋糕、朱古力香蕉脆脆蛋糕、
開心果泡芙、栗子雲呢拿慕絲、費南雪蛋糕、磅蛋糕、啫喱糖、精選曲奇、綠茶歌劇院蛋糕、果仁朱古力

Ice Cream with Condiments 雪糕配各式配料

Vanilla, Chocolate, Strawberry, Maple Walnut, Lemon
雲呢拿、朱古力、士多啤梨、楓糖合桃、檸檬

Chocolate Fountain with Condiments

朱古力噴泉配各式配料

Served with your choice of coffee or tea 配自選咖啡或茶

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