

# LIGHTHOUSE

CAFÉ • 星耀廳

## SUNDAY BRUNCH BUFFET

星期日自助早午餐

### SEAFOOD ON ICE 冰鎮海鮮

Lobster, Crab, Prawn, Clam, Crayfish, Catch of the day  
龍蝦、蟹、大蝦、蜆、小龍蝦、新鮮魚獲

### JAPANESE SASHIMI AND SUSHI 日式刺身壽司

Assorted Sashimi, Sushi, Maki and Temaki Rolls  
精選刺身、壽司、卷物及手卷

### COLD CUT AND CHEESE 冷切凍肉及芝士

Assorted Cheeses from Around the World and Cold Cut Platter  
精選雜錦芝士及冷切凍肉拼盤

### APPETISER 頭盤

Foie Gras Terrine, Herbed Scallop with Asparagus,  
King Prawn with Peach  
鴨肝凍批、香草帶子伴露筍、大蝦伴香桃

### EGG STATION 雞蛋料理

Classic Eggs Benedict with Lobster and Butter Brioche  
傳統班尼迪蛋配龍蝦及牛油軟包

### PASTA 意粉

Seafood Caserecci with Garlic and Olive Oil, Penne Carbonara with Bacon,  
Spaghetti Bolognese with Parmesan Cheese  
海鮮蒜香橄欖油麻花捲意粉、卡邦尼煙肉長通粉、巴馬臣芝士肉醬意粉

### SOUP 湯

Double-boiled Abalone and Fish Maw Soup, Alaskan Crab Soup, White Asparagus Soup  
鮑魚花膠燉湯、亞拉斯加蟹湯、白露筍忌廉湯

### LIVE GRILL 現烤海鮮及烤肉

Foie Gras, Boston Lobster, Pan-seared Onyx Rib Eye,  
Porchetta-Style Roast Pork, Pan-seared Atlantic Cod, Duck Confit  
香煎鴨肝、波士頓龍蝦、香煎安格斯肉眼扒、脆皮豬腩卷、香煎鱈魚、油封鴨腿

### INDIAN DELIGHTS 印度美食

Tandoori Chicken Tikka, Butter Chicken, Biryani Rice,  
Kadai Gosht Lamb Rack, Fish Amritsari, Channa Chaat, Dal Tadka, Naan Bread  
香料烤雞、奶油咖喱雞、印度香飯、咖哩羊架、印式酥炸魚塊、印度鹹味小吃、黃豆湯、印度烤餅

### ASIAN DELIGHTS 亞洲美食

Singapore Chilli Crab, Steamed Tiger Garoupa,  
Deep-fried Chicken with Chilli, Sweet and Sour Pork,  
Fried Rice with Scallop and XO Sauce, Wok-fried Sautéed Prawn,  
Sliced Abalone with Oyster Sauce, Geoduck with Mushroom  
星洲辣椒蟹、清蒸老虎斑、辣子雞、咕嚕肉、XO醬帶子炒飯、爆炒蝦球、蠔皇鮑片、象拔蚌配香菇

### CHINESE BARBECUE STATION 中式燒味

Steamed Chicken, Roasted Duck, Roasted Crispy Pork Belly, Barbecue Pork with Honey  
白切雞、燒鴨、脆皮燒腩仔、蜜汁餡叉燒

### TRADITIONAL SOUP NOODLES 傳統粉麵

Laksa, Fish Broth or Pork Broth Noodle Served with a Selection of Toppings  
喇沙、魚湯或豬肉湯麵配自選配料

### CHINESE DIM SUM 中式點心

Steamed Shrimp Dumplings, Xiao Long Bao, Egg Custard Bun, Black Sesame Bun  
蝦肉燒賣、蝦餃、小籠包、流沙包、麻蓉包

### SWEET TEMPTATIONS 特色甜品

Mango Pudding with Mango Salsa, Bird's Nest Kunafa, Chocolate Pot de Crème, Tiramisu,  
Caramelised Chocolate Banana, Assorted Cookies, Chocolate Praline, Peanut Wrap,  
Berry Vanilla Verrine, Chocolate Raspberry Custard Wanton, Waffle,  
Yuzu Praline Tart with Raspberry Sphere  
芒果布甸伴芒果莎莎、燕窩芝士酥餅、朱古力慕絲布甸、意式芝士蛋糕、朱古力焦糖香蕉、精選曲奇、  
朱古力果仁薄脆、花生卷、鮮莓雲呢拿慕絲杯、朱古力紅莓吉士雲吞、窩夫、柚子撻配紅莓球

Adult can elevate the experience with a supplement of HK\$200 for **free-flow Prosecco** or  
a supplement of HK\$580 for **free-flow Veuve Clicquot Ponsardin Brut Champagne** and  
**Mimosas Sherbet Cocktail.**

成人可另加港幣200元升級至無限量添飲**Prosecco**氣泡酒；  
更可另加港幣580元升級至無限量添飲**Veuve Clicquot Ponsardin Brut**香檳及含羞草雪葩雞尾酒

HK\$688 per adult

HK\$344 per child (aged 3 to 11)

成人每位港幣 688 元

兒童每位港幣344元 (3至11歲)

The above menu items are served on a rotation basis and are subject to change due to seasonality and availability without prior notice.  
以上菜式輪流供應，食物或會因應季節變化及食材供應而改變並不作事前通知。

\*The items are served at dinner only\*  
\*菜式僅於晚市供應\*

Prices are in Hong Kong dollars and subject to a 10% service charge.  
以上價錢以港幣計算，另收加一服務費。