LIGHTHOUSE

CAFÉ • 星耀廳

ASIAN FUSION FEAST DINNER BUFFET MENU

亞洲滋味盛宴晚市自助餐菜單

On Rotation Basis 菜式輪流供應

SEAFOOD ON ICE 冰鎮海鮮

Sustainable Canadian Lobster, Brown Crab, Snow Crab Legs, Prawns, Clams, Mussels, Whelks

可持續發展加拿大龍蝦、麵包蟹、雪蟹腳、蝦、蜆、青口、海螺

SASHIMI 日式刺身

Salmon, Hamachi, Tuna, Red Prawns, Surf Clams 三文魚、油甘魚、吞拿魚、紅鰕、北寄貝

ASSORTED SUSHI & MAKI ROLLS 精撰壽司及卷物

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 西牛菜、紅邊菜、九芽菜、橡葉牛菜、火箭菜

Condiments 配料

Beetroot, Corn, Cucumber, Carrot, Red Kidney Beans, Fennel, Celery, Tomato 紅菜頭、粟米、青瓜、甘荀、紅腰豆、茴香、西芹、番茄

Thai Beef Salad, Thai Chicken Feet Salad, Thai Squid Salad, Vietnamese Sausage Salad, Chicken Cabbage Salad, Korean Potato Salad, Korean Beef Salad, Japanese Cucumber Salad with Sesame Salad 泰式牛肉沙律、泰式鳳爪、泰式魷魚沙律、越式扎肉沙律、越式椰菜雞肉沙律、韓式薯仔沙律、韓式牛肉沙律、日式青瓜麻醬沙律

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LIVE SALAD STATION 即製沙律

Vietnamese Noodles

越式粉麵

Cucumber, Carrot, Lettuce, Mint, Coriander, Lime, Chilli, Vietnamese Sausage, Lemongrass Chicken Steak, Roasted Beef, Prawns, Pork Jowl

青瓜、甘荀、生菜、薄荷、芫茜、青檸、辣椒、扎肉、香茅雞扒、燒牛肉、蝦、豬頸肉 Som Tam Malakor

泰式青木瓜沙律

Thai Papaya, Carrot, Green Beans, Peanuts, Dried Shrimp, Cherry Tomato, Lime, Garlic, Thai Sweet Chilli Sauce

泰國青木瓜、甘荀、青豆、花生、蝦乾、車厘茄、青檸、蒜頭、泰式甜辣醬

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

ASSORTED SATAY STATION 雜錦沙嗲

Assam Spice Sauce, Kicap Manis 亞參酸辣醬、印尼甜豉油

CARVING STATION 精選烤肉

Wagyu Beef Eye Round 和牛後腿肉眼扒

Porchetta, Op Prime Ribs (Fri to Sun & PH Only)

意大利脆皮烤豬肉卷、帶骨肉眼扒(只限調五至調日及公眾假期供應)

GRILLED & ROASTED 燒烤

Korean Pork Belly Samgyeopsal, LA Galbi (Marinated Short Rib), King Prawn

韓式五花腩、醃牛小排、大蝦

Tandoori Mushroom (Mon to Thur Only)

天多利烤香菇 (只限调一至调四供應)

Tandoori Lamb Rack, Kebab (Fri to Sun & PH Only)

天多利羊架、中東烤肉串 (只限调五至调日及公眾假期供應)

TEPPANYAKI STATION 鐵板燒

Fried Turnip Cake with XO Sauce, Japanese Fried Rice with Eel XO炒蘿蔔糕、日式鱘魚炒飯

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SOUP STATION 湯

Soup of the Day, Bak Kut Teh, Double-boiled Soup 是日餐湯、肉骨茶、原盅燉湯

INTERNATIONAL DELIGHTS 國際美食

Korean Style Beef Short Ribs Stew with Kimchi, Korean Grilled Fish, Lyonnaise Potato, Japanese Mixed Vegetables Pot, Clams Marinière, Duck Confit, Grilled Pork Belly with Dark Soya, Sautéed Wagyu Beef with Garlic, Mushroom and Japanese Sauce, Fritto Misto, Butter Chicken, Birvani, Naan Bread, Curry Vegetables, Paneer Curry, Potato Gratin, Stir-fried Tteokbokki with Beef, Roasted Spring Chicken with Teriyaki Sauce, Tempura

韓式泡菜燴牛肋骨、韓式燒魚、洋蔥炒薯、日本什錦蔬菜鍋、白酒忌廉煮蜆、法式油封鴨脾、黑醬油烤豬腩肉、 日式蒜香香菇牛舌粒、意式炸海鲜、印度牛油雞、印度香苗、印度烤包、印度咖哩菜、印度咖哩芝牛、 法式千層焗薯、韓式年糕炒牛肉、日式燒春雞、天婦羅

ASIAN DELIGHTS 亞洲美食

Steamed Chicken with Ginger Scallion, Satav Beef with Enoki, Steamed Mandarin Fish. Steamed Assorted Seafood, Spicy Mussels, Fried Prawns in Tomato Sauce, Stir-fried Scallops and Honey Beans with XO Sauce, Stir-fried Clams with Black Bean Sauce, Stir-fried Prawns and Honey Beans with XO Sauce, Chinkiang Vinegar Spareribs, Spareribs with Salt and Pepper, Fried Radish Cake, Braised Rice Noodles with Preserved Vegetables and Minced Pork, Crab Meat Fried Rice with Salted Egg Yolk, Baby Cabbage in Superior Broth, Stir-fried Seasonal Vegetables

> 霜王雞、沙嗲金菇肥牛、清蒸桂花魚、清蒸海上鲜、香辣炒青口、茄汁蝦碌、 XO醬蜜豆炒帆立貝、豉椒炒蜆、XO醬蜜豆炒蝦球、鎮江骨、椒鹽豬串骨、 星洲蘿蔔糕、雪菜肉碎炆米、金莎蟹肉炒飯、上湯娃娃菜、清炒時蔬

CHINESE BBQ STATION 中式燒味

Barbecued Pork, Roasted Duck, Jellyfish, Pork Hock ▽燒、燒鴨、海蜇、煙蹄

HAINANESE CHICKEN STATION 海南雞飯

Hainanese Chicken, Fragrant Chicken Rice, Traditional Condiments 海南雞、雞油飯、各式傅統配料

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TRADITIONAL SOUP NOODLES 傳統粉麵

Ipoh Shredded Chicken Hor Fun

雞絲河粉

Shredded Chicken, Bean Sprouts, Chives, Deep Fried Shallots, Prawn Oil, Hor Fun, Chicken Broth

雞絲、芽草、菲草、炸蒜、暢油、河粉、雞湯

Vietnamese Beef Broth Hor Fun

越南牛肉河粉

Sliced Beef, Sprouts, Onion, Basil, Chilli, Lime, Deep Fried Shallots, Coriander, Hor Fun, Vietnamese Beef Broth

两冷牛肉、芽菜、洋蔥、羅勒、辣椒、青檸、炸蒜、芫茜、河粉、牛肉湯

Singaporean Laksa

新加坡喇沙

Prawns, Egg, Fried Tofu, Laksa Leaves, Sambal Chilli Sauce. Rice Noodles, Spicy Coconut Broth 蝦、雞蛋、豆卜、喇沙葉、參巴辣椒醬、米粉、香辣椰子湯

SWEET TEMPTATIONS 特色甜品

Calamansi Green Tea Cake. New York Cheesecake. Chocolate Crunchy Cake. Sesame Yuzu, Fresh Berry Tart, Tiramisu, Kueh Lapis,

Freshly Baked Chocolate Mochi Cookies, Pandan Cake, Assorted Cupcakes, Palmier Cookies, Pistachio Biscotti, Sovbean Curd, Wagashi,

Espresso Choux Puff, Durian Basque Cheesecake, Thai Milk Tea Panna Cotta. Red Velvet Cake, Honey Cake, Donut, Madeleine, Salted Caramel Peanut Cake, Seasonal Fruit Puff, Chestnut Vanilla, Financier, Pound Cake, Jelly Cubes,

> Assorted Cookies, Green Tea Opera Cake, Chocolate Praline, Warm Dark Chocolate Tart

小青檸綠茶蛋糕、紐約芝士蛋糕、朱古力脆餅、芝麻柚子蛋糕、鮮莓撻、意式芝士蛋糕、經典千層糕、鮮 焗朱古力麻糬曲奇、班蘭蛋糕、杯子蛋糕、蝴蝶酥、意式開心果脆餅、豆腐花、和菓子、

特濃咖啡泡芙、榴槤巴斯克芝士蛋糕、泰式奶茶奶凍、紅絲絨蛋糕、蜂蜜蛋糕、冬甩、瑪德蓮蛋糕、 海鹽焦糖花生蛋糕、鮮果泡芙、栗子雲呢拿慕絲、費南雪蛋糕、磅蛋糕、啫喱糖、精撰曲奇、

綠茶歌劇院蛋糕、果仁朱古力、暖心朱古力撻

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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