

LIGHTHOUSE

CAFÉ • 星耀廳

‘GO GREEN’ SEMI-BUFFET LUNCH

綠色輕怡半自助午餐

MAIN COURSE 主菜

(Please choose one from the following per person 每位請選擇以下一款)

62°C Natural Angus Beef Short Rib 

62°C 慢煮天然安格斯牛小排

Seasonal Vegetable, Chimichurri

時令蔬菜、香草醬

Or 或

Free-range Chicken Breast 

散養雞胸肉

Seasonal Vegetable, Rosemary, Truffle Jus

時令蔬菜、迷迭香、松露汁

Or 或

Pan-Seared Local Sea Bass Fillet 

香煎本地海鱸魚柳

Seasonal Vegetable, Anchovy Tomato Sauce

時令蔬菜、鯷魚番茄醬

Or 或

Organic Portobello Mushroom Spaghetti   

有機大蘑菇意大利粉

Pine Nut, Grana Padano Cheese, Balsamic Vinegar

松子、意大利巴馬臣芝士、意大利黑醋

HK\$388 per adult

HK\$194 per child (aged 3 to 11)

成人每位港幣 388 元

兒童每位港幣 194 元 (3 至 11 歲)

Contain Nuts or Peanuts 含堅果或花生  Contain Dairy Products 含奶類食品 

Vegan 純素  Vegetarian 素食  Contain Gluten 含麩質 

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。

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

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。

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SALAD AND APPETISER 沙律及前菜

Mixed Hydroponic Lettuce, Hand Cut Marinated Salmon with Herb,
Chicken and Truffle with Honey, Buffalo Mozzarella with Heirloom Tomato Salad,
Courgetti with Grilled Corn and Herb Dressing,
Roasted Squid Green Apple Salad with Spicy Thai Marinade
水耕生菜、手切香草醃三文魚、蜜糖松露雞肉、
水牛芝士番茄沙律、意大利青瓜配燒粟米及香草醬、烤魷魚青蘋果沙律配泰式辣汁

SUSHI 壽司

Assorted Sushi, California Roll, Salmon Roll,
Vegetable Sushi (Avocado, Cucumber, Tsukemono)
精選壽司、加州卷、三文魚卷、素菜壽司（牛油果、青瓜、漬物）

SEAFOOD ON ICE 冰鎮海鮮

Prawn, Clam, Black Mussel
蝦、蜆、黑青口

DAILY SOUP 是日餐湯

Served with Freshly Baked Bread
配鮮焗麵包

SWEET TEMPTATIONS 特色甜品

Passion Fruit Cheesecake, Pandan Cake,
U.S. Cheesecake, Soymilk Pudding, Coffee Hazelnut Puff,
Dark Chocolate Mousse Cake,
Green Tea Dacquoise with Yuzu Mousse,
Baked Portuguese Tart, Fresh Baked Cookie, Assorted Cookies,
Madeleine, Lemon Cake, Kueh Lapis, Crêpe
熱情果芝士蛋糕、班蘭蛋糕、紐約芝士蛋糕、
豆漿布甸、榛子咖啡泡芙、特濃黑朱古力慕絲蛋糕、
柚子綠茶蛋糕、葡撻、鮮焗曲奇、精選曲奇、瑪德蓮貝殼蛋糕、
檸檬蛋糕、千層糕、法式可麗餅

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