

# LIGHTHOUSE

CAFÉ • 星耀廳

## INTERNATIONAL SEAFOOD DINNER BUFFET

### 環球海鮮自助晚餐

Monday to Thursday (except Public Holidays)

逢星期一至星期四供應 (公眾假期除外)

#### SEAFOOD ON ICE 冰鎮海鮮

Brown Crab, Three Spotted Crab,  
Mussel, Clam, Sweet Shrimp, Snow Crab Leg  
麵包蟹、三點蟹、青口、蜆、甜蝦、松葉蟹腳

#### JAPANESE SASHIMI 日式刺身

Live Carving of Whole Hamachi, Salmon, Tuna, Scallop,  
Shrimp, Herring, Octopus, Surf Clam, Salmon Roe  
現場即剖原條油甘魚、三文魚、吞拿魚、帶子、  
蝦、希靈魚、八爪魚、北寄貝、三文魚籽

#### SUSHI 壽司

Assorted Sushi, Maki and Temaki Rolls  
精選壽司、卷物及手卷

#### COLD CUTS AND CHEESES 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

#### Live Grill 現烤海鮮及烤肉

Lobster Thermidor, Beef Striploin, Tiger Prawn, Scallop in the Shell, Mongolian-style Lamb  
Chop, Honey Glazed Whole Chicken Wing, Pacific Saury, Shichimi Cuttlefish  
法式芝士焗龍蝦、西冷牛肉、虎蝦、原隻扇貝、蒙古孜然羊架、  
蜜汁雞全翼、秋刀魚、七味魷魚

Please inform your server of any food related allergies as your well-being and comfort are our greatest concern.  
為閣下健康着想，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。

The above menu items are served on a rotation basis and are subject to change due to seasonality and availability without prior notice.  
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## JAPANESE DELIGHTS 日式美食

Tempura, Eel Fried Rice

天婦羅、鰻魚飯

## JAPANESE TEPPANYAKI 日式鐵板燒

Stir-fried Diced Beef with Garlic, Beef Short Rib with Black Pepper

Served with Japanese Seafood Fried Noodles

炒蒜香牛柳粒、黑椒牛仔骨

伴日式海鮮炒麵

## WESTERN DELIGHTS 西式美食

Grilled Mediterranean Sea Bass, Grilled Mediterranean Salmon, Steamed Mussels with

White Wine Broth, Pan-seared Fish Fillet with Lemon Butter Sauce,

Honey Miso Glazed Salmon with Ginger Coconut Sauce,

Steamed Sole Fish Fillet Roll Stuffed with Shrimp

地中海烤鱸魚、地中海烤三文魚、白酒煮青口、

香煎魚柳配牛油檸檬汁、蜜糖味噌三文魚配椰子薑汁、清蒸龍脷柳蝦卷

## PIZZA AND PASTA 即製薄餅及意粉

Seafood Pizza, Pasta with Clam, Lasagna

海鮮薄餅、蜆肉意粉、肉醬千層麵

## CHINESE BARBECUE STATION 中式燒味

Steamed Chicken, Barbecued Pork, Roasted Duck,

Roasted Pig, Marinated Pigeon, Sichuan Chicken in Chilli Oil

白切雞、叉燒、燒鴨、燒肉、鹵水乳鴿、四川口水雞

## SOUPS 湯

Double-boiled Pork Shank Soup with Fish Maw and Cordyceps Flower,

New England Clam Chowder, Lobster Bisque

蟲草花豬脷花膠燉湯、英式周打蜆湯、龍蝦湯

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## ASIAN STATION 亞洲美食

Braised Abalone and Goose Web with Oyster Sauce,  
Braised Sea Cucumber and Fish Maw with Black Mushroom,  
Wok-fried Crab with Garlic and Chilli, Steamed Garoupa Fillet with Mushroom and Ham,  
Steamed Prawn with Garlic in Lotus Leaf,  
Salted Egg Yolk Tiger Prawn, Stir-fried Squid with Broccoli,  
Deep-fried Bombay Duck Fish with Spicy Salt, Sichuan Fish Fillet with Pickled Vegetable,  
Sichuan Spicy Boiled Fish, Sea Snail in Spicy Wine Sauce,  
Steamed Scallop with Garlic and Vermicelli, Korean Spicy Fish Stew  
蠔皇鮑魚扣鵝掌、花菇海參燜花膠、避風塘炒蟹、麒麟斑片、荷葉蒸蒜蓉蝦、  
黃金老虎蝦、西蘭花炒鮮魷、椒鹽九肚魚、四川酸菜魚、四川麻辣水煮魚、  
辣酒煮花螺、蒜蓉粉絲蒸扇貝、韓式辣魚鍋

## SWEET TEMPTATIONS 特色甜品

Chocolate Fountain, Green Tea Opera Cake, New York Cheesecake,  
Fruit Tart, Pandan Cake, Berry and Cream, Portuguese Tart,  
Apple Crumble, Cherry Clafoutis, Fruit Puff,  
Chocolate Praline, Lemon Madeleine,  
Cupcake, Jelly Cup, Panna Cotta with Berry Compote,  
Green Tea Pudding, Tiramisu, Ice Cream  
朱古力噴泉、綠茶歌劇院蛋糕、紐約芝士蛋糕、鮮果撻、  
班蘭蛋糕、雜莓忌廉、葡撻、蘋果金寶、法式櫻桃焗布甸、  
鮮果泡芙、果仁朱古力、檸檬貝殼蛋糕、杯子蛋糕、啫喱杯、雜莓意式奶凍、  
綠茶布甸、意大利芝士蛋糕、雪糕

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)

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## INTERNATIONAL SEAFOOD DINNER BUFFET

### 環球海鮮自助晚餐

Friday to Sunday (except 18 June 2023)

星期五至日 (6月18日除外)

#### SEAFOOD ON ICE 冰鎮海鮮

Sustainable Canadian Lobster, Brown Crab, Three Spotted Crab,  
Mussel, Clam, Sweet Shrimp, Snow Crab Leg, Mantis Shrimp

可持續發展加拿大龍蝦、麵包蟹、三點蟹、  
青口、蜆、甜蝦、松葉蟹腳、瀨尿蝦

#### JAPANESE SASHIMI 日式刺身

Live Carving of Whole Hamachi, Salmon, Tuna, Scallop,  
Shrimp, Herring, Octopus, Surf Clam, Salmon Roe

現場即剖原條油甘魚、三文魚、吞拿魚、帶子、  
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#### Live Grill 現烤海鮮及烤肉

Beef Striploin, Tiger Prawn, Scallop in the Shell, Mongolian-style Lamb Chop,  
Honey Glazed Whole Chicken Wing, Pacific Saury, Shichimi Cuttlefish

西冷牛肉、虎蝦、原隻扇貝、蒙古孜然羊架、  
蜜汁雞全翼、秋刀魚、七味魷魚

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Served with Japanese Seafood Fried Noodles

炒蒜香牛柳粒、黑椒牛仔骨

伴日式海鮮炒麵

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Grilled Mediterranean Sea Bass, Grilled Mediterranean Salmon, Steamed Mussels with

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Honey Miso Glazed Salmon with Ginger Coconut Sauce,

Steamed Sole Fish Fillet Roll Stuffed with Shrimp

地中海烤鱸魚、地中海烤三文魚、白酒煮青口、

香煎魚柳配牛油檸檬汁、蜜糖味噌三文魚配椰子薑汁、清蒸龍脷柳蝦卷

## PIZZA AND PASTA 即製薄餅及意粉

Seafood Pizza, Pasta with Clam, Lasagna

海鮮薄餅、蜆肉意粉、肉醬千層麵

## CHINESE BARBECUE STATION 中式燒味

Steamed Chicken, Barbecued Pork, Roasted Duck,

Roasted Pig, Marinated Pigeon, Sichuan Chicken in Chilli Oil

白切雞、叉燒、燒鴨、燒肉、鹵水乳鴿、四川口水雞

## SOUPS 湯

Double-boiled Pork Shank Soup with Fish Maw and Cordyceps Flower,

New England Clam Chowder, Lobster Bisque

蟲草花豬脰花膠燉湯、英式周打蜆湯、龍蝦湯

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Braised Sea Cucumber and Fish Maw with Black Mushroom,  
Wok-fried Crab with Garlic and Chilli, Wok-fried Mantis Shrimp with Garlic and Chilli,  
Steamed Garoupa Fillet with Mushroom and Ham, Steamed Prawn with Garlic in Lotus Leaf,  
Salted Egg Yolk Tiger Prawn, Stir-fried Squid with Broccoli,  
Deep-fried Bombay Duck Fish with Spicy Salt, Sichuan Fish Fillet with Pickled Vegetable,  
Sichuan Spicy Boiled Fish, Sea Snail in Spicy Wine Sauce,  
Steamed Scallop with Garlic and Vermicelli, Korean Spicy Fish Stew  
片皮鴨、蠔皇鮑魚扣鵝掌、花菇海參燜花膠、避風塘炒蟹、避風塘瀨尿蝦、  
麒麟斑片、荷葉蒸蒜蓉蝦、黃金老虎蝦、西蘭花炒鮮魷、椒鹽九肚魚、  
四川酸菜魚、四川麻辣水煮魚、辣酒煮花螺、蒜蓉粉絲蒸扇貝、韓式辣魚鍋

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鮮果泡芙、果仁朱古力、檸檬貝殼蛋糕、杯子蛋糕、啫喱杯、雜莓意式奶凍、  
綠茶布甸、意大利芝士蛋糕、雪糕

**HK\$788 per adult**

**HK\$394 per child (aged 3 to 11)**

成人每位港幣 788 元

兒童每位港幣 394 元 (3 至 11 歲)

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