

LIGHTHOUSE

CAFÉ • 星耀廳

ITALIAN & SPANISH LUNCH BUFFET

意大利西班牙滋味盛宴午市自助餐菜單

On Rotation Basis (Rotation one)

菜式輪流供應 (輪換一)

SEAFOOD ON ICE 冰鎮海鮮

Brown Crab, Snow Crab Leg, King Prawns, Clams, Blue Mussels, Whelks
麵包蟹、雪蟹腳、大蝦、蜆、藍青口、海螺

SASHIMI 日式刺身

Salmon, Hamachi, Tuna, Hokkigai, Ama Ebi, Snapper, Nishin
三文魚、油甘魚、吞拿魚、北寄貝、甜蝦、鯛魚、希靈魚

ASSORTED SUSHI & MAKI ROLLS 精選壽司及卷物

SUSHI 壽司

Sayori, Ika, Tako, Ebi, Salmon, Shime Saba, Unagi, Shiro Ebi, Inari, Tamago, Vegeterian Abalone
針魚、魷魚、八爪魚、熟蝦、三文魚、醋鯖魚、鰻魚、玻璃蝦、腐皮、玉子、素鮑片

MAKI ROLL 小卷

Ume Cucumber Roll, Kanpyo Cucumber Roll, Daikon Roll, Natto Roll, Crab Stick Roll, Futomaki, Sake Oba Maki, Tuna Spring Onion Roll, Unagi Roll, Tempura Shrimp Roll
梅子青瓜卷、干瓢青瓜卷、大根卷、納豆卷、蟹柳卷、太卷、三文魚大葉卷、吞拿魚蔥花卷、鰻魚卷、金龍卷

SELECTED SALADS 精選沙律

SALAD BAR 沙律吧

Butter Lettuce, Green Oakleaf, Red Coral Lettuce, Romaine, Radicchio Rosso, Kale, Red Oakleaf, Arugula, Spinach
牛油生菜、綠橡葉生菜、紅珊瑚菜、羅馬生菜、意大利紅菊苣、羽衣甘藍、紅橡葉生菜、火箭菜、意大利菠菜苗

CONDIMENTS 配料

Cherry Tomato, Corn, Carrot, Red Kidney Bean, Parmesan cheese, Chickpea
車厘茄、粟米、甘筍、紅腰豆、巴馬臣芝士粉、雞心豆

Caprese Salad, Green Salad with Prawn,

Cannellini Bean Salad with Sicilian Grilled Beef and Zucchini,

Peach and Grilled Cuttlefish Salad with Italian Pesto Orzo Pasta

意式番茄水牛芝士沙律、大蝦希臘沙律、西西利牛肉白豆沙律、意式米型意粉蜜桃魷魚沙律

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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。

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JAPANESE SALAD 日式沙律

Cold Tofu with Moromi Miso, Cold Soba with Crab Meat or Bean Curd, Nakaki Noodle Salad with Yuzu Soy Sauce, Bonito Eggplant, Crab Roe Salad, Cucumber Seaweed Salad, Sesame Eggplant, Nanbanzuke, Japanese Seaweed Mushroom Salad, Chuka Ika, Chuka Kurage, Chuka Tsubu Gai, Chuka Iidako, Ajitsuki Lotus Root, Chuka Salada, Edamame, Okra Salad
日式豆腐配麵豉、蟹肉/腐皮冷麵、蒟蒻冷麵沙律配柚子豉油、鰹魚汁茄子、蟹籽沙律、青瓜海藻沙律、日式芝麻汁茄子、南蠻漬、日式蘑菇海藻沙律、味付墨魚、中華海蜇、味付螺肉、味付八爪魚、柚子蓮藕、中華沙律、枝豆、日式秋葵沙律

SMALL TEMPTING BITES TAPAS 頭盤小食

Manchego with Quince Jelly, Ricotta Cheese and Cucumber Tower with Balsamic Onion, Ensaladilla Rusa
西班牙羊奶芝士伴梨醬、黑醋洋蔥水牛芝士青瓜塔、傳統西班牙薯仔沙律

SPANISH SNACKS STATION 西班牙特色水欖小食

Pitted Green Olive, Pitted Black Olive, Stuffed Red Pepper Olive, Traditional Grandma-style Olive, Spanish Pickle Garlic, Dried Fruit, Walnut, Grissini Bread Stick, Mediterranean Pickled Vegetables
青水欖、黑水欖、釀紅椒水欖、自家製傳統西班牙醃水欖、自家製西班牙醃蒜頭、乾果、核桃、意大利麵包條、地中海醃蔬菜

HAND CARVED ITALIAN & SPANISH HAM 現場即切意大利或西班牙火腿

Parma Ham, Coppa Ham, Serrano Ham, Salami, Mortadella with Pistachio, Baleron Ham
帕爾瑪火腿、高柏火腿、西班牙白毛豬(塞拉諾)火腿、莎樂美腸、意大利開心果肉腸、波蘭風乾火腿

SELECTED CHEESE PLATTER 精選芝士拼盤

Edam, Parmesan, Manchego, Taleggio, Emmental, Brie, Cheddar, Gouda, Boursin Garlic
荷蘭紅波芝士、意大利巴馬臣芝士、曼切戈芝士、半軟牛奶芝士、瑞士芝士、布里芝士、車打芝士、高打芝士、法國蒜味軟芝士

CARVING STATION 精選烤肉

Roasted Lamb Leg, Striploin

烤羊腿、西冷牛扒

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GRILLED & ROASTED DELIGHTS 燒烤美食

Beef, Squid, Chicken Wings, Seasonal Vegetable
牛肉、魷魚、雞中翼、時令蔬菜

TEPPANYAKI STATION 鐵板燒

Okonomiyaki, Unagi Fried Rice
大阪燒、鰻魚炒飯

SOUP STATION 湯

Minestrone, Manhattan Clam Chowder,
Bak Kut Teh, Double-boiled Pork Lean Soup with Coconut and Chicken Feet
意大利菜湯、蜆肉周打湯、肉骨茶、椰子瘦肉雞腳燉湯

INTERNATIONAL DELIGHTS 國際美食

Chicken Parmigiana with Neapolitan Sauce, Baked Fish Puttanesca,
Roasted Pork Saltimbocca, Vegetables au Gratin,
Pan-seared Duck Breast with Orange Beetroot Gravy, Fritto Misto, Kadai Chicken,
Pulao Biryani, Paneer Masala, Naan Bread, Papadum
芝士雞肉配拿坡里汁、鯷魚番茄醬焗魚、鼠尾草烤豬柳、白汁焗蔬菜、香煎鴨胸配香橙甜菜頭燒汁、意式炸海鮮、
印度咖喱雞、印度香苗、印度咖喱芝士、印度烤餅、印度炸薄餅

ASIAN DELIGHTS 亞洲美食

Sichuan Boiled Fish, Stir-fried Beef with Bitter Gourd, Pork Ribs with Orange Sauce,
Sambal Chicken, Sauteed Courgetti with Dried Bean Curd, Sambal Beehoon Goreng,
Seasonal Vegetables with Wolfberry in Fish Broth, Nasi Lemak
水煮魚、涼瓜炒牛肉、香橙排骨、參巴爆雞球、翠玉瓜炒蝦仁、星州炒米、杞子魚湯浸時蔬、椰漿飯

TRADITIONAL SOUP NOODLES 傳統粉麵

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

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SWEET TEMPTATIONS 特色甜品

Classic Cheesecake, Chocolate Biscuit, Caramel Coffee Cake, Baba au Rhum,
Classic Kueh Lapis, Nyonya Lapis, Freshly Baked Chocolate Cookie,
Pandan Cake, Basque Cheesecake, Panna Cotta, Apple Crumble,
Assorted Cupcake, Palmier Cookie, Cantucci, Soybean Curd, Amaretti, Cannoli,
Tiramisu, Cappuccino Choux Puff, Zeppole with Raspberry Sauce, Bizcocho de Naranja,
Arroz con Leche, Churros, Tarta de Santiago, Torta Caprese, Crema Catalana,
Flan de Leche, Ice Cream, Chocolate Fountain

芝士蛋糕、朱古力脆餅、焦糖咖啡蛋糕、法式秣酒巴巴蛋糕、經典千層糕、娘惹千層糕、
鮮焗朱古力曲奇、班蘭蛋糕、巴斯克芝士蛋糕、意式奶凍、蘋果金寶、杯子蛋糕、蝴蝶酥、
意式脆餅、豆腐花、意式杏仁餅、西西里卷、意式芝士蛋糕、意式泡沫咖啡泡芙、紅莓醬酥皮泡芙、
香橙乳酪蛋糕、西班牙米布甸、西班牙炸油條、聖地牙哥蛋糕、卡布里蛋糕、卡達拉娜、西班牙焦糖布甸

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、楓糖核桃、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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