

LIGHTHOUSE

CAFÉ • 星耀廳

GREEN & SUSTAINABLE LUNCH BUFFET MENU

綠色可持續發展午市自助餐菜單

Available from 3 May 2025 to 30 June 2025
2025年5月3日至2025年6月30日期間供應

(Rotational Menu One 輪換菜單一)

SEAFOOD ON ICE 冰鎮海鮮

Snow Crab Leg, Cooked Prawn, Clam, Sea Whelk
雪蟹腳、熟蝦、蜆、海螺

SMOKED FISH 煙燻魚

Smoked Salmon, Smoked Sustainable Mackerel
煙燻三文魚、煙燻可持續發展鯖魚

Walnut, Raisin, Cracker, Lemon, Capers, Horseradish Cream
合桃、提子乾、餅乾、檸檬、酸豆、辣根醬

SASHIMI 日式刺身

Salmon, Sustainable Shimi Saba, Tuna, Snapper
三文魚、可持續發展醋鯖魚、吞拿魚、魷魚

ASSORTED SUSHI & MAKI ROLLS 精選壽司及卷物

Ika Sushi, Ebi Sushi, Vegetarian Roll, California Roll
魷魚壽司、蝦壽司、素壽司卷、加州卷

Tsukemono
日式漬物

Japanese Cold Salad
日式沙律

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SUSTAINABLE SELECTED SALADS 可持續發展精選沙律

VEGETABLE GARDEN 蔬菜田園

Grilled Japanese Sweet Potato with Cream Cheese
火炙日本甜薯配忌廉芝士

Celery, Cucumber, Cherry Tomato, Baby Carrot, Sweet Potato,
Baby Corn, Pumpkin Hummus, Beetroot Lime Yoghurt, Mint Yoghurt
西芹、青瓜、車厘茄、迷你甘筍、番薯、玉米筍、南瓜鷹咀豆泥、紅菜頭青檸乳酪、薄荷乳酪

SALAD BAR 沙律吧

Red Chicory, Oak Leaves, Arugula, Butter Lettuce, Coral Lettuce
紅皺菜、橡葉生菜、火箭菜、牛油菜、珊瑚菜

Beetroot, Corn, Chickpea, Carrot, Red Kidney Bean, Parmesan Cheese
紅菜頭、粟米粒、鷹咀豆、甘筍絲、紅腰豆、芝士粉

Thousand Island Sauce, Italian Vinegar, Sesame Dressing, Balsamic Vinegar, Olive
千島醬、意大利醋、日式芝麻汁、黑醋、橄欖

Potato Dill Salad, Tomato Soft Cheese Salad with Basil, Pasta Salad With Ham and Tomato Sauce,
Quinoa Peach Chicken Salad, Beef Salad, Tuna and Corn, Salad
蒔蘿薯仔沙律、番茄羅勒軟芝士沙律、番茄汁火腿意粉沙律、
藜麥蜜桃雞肉沙律、牛肉沙律、吞拿魚粟米沙律

ITALIAN & SPANISH HAM 意大利或西班牙火腿

Cold Cut Sausage, Meat Loaf, Salami, Chorizo, Parma Ham
凍切肉腸、德國肉卷、西班牙肉腸、西班牙辣肉腸、意大利巴馬火腿

Pickled Onion, Gherkin, Semi-dried Tomato, Picos
醃洋蔥、醃青瓜、半乾番茄、西班牙手指餅

SELECTED EUROPEAN CHEESE 精選歐洲芝士

Parmesan Cheese
意大利巴馬臣芝士

CARVING STATION 精選烤肉

Angus Beef Striploin / Ribeye Steak
安格斯西冷 / 肉眼扒

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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。

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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KEBAB 中東烤肉

Kebab with Chicken, Adana Kebab, Pilaf, Pita Bread
中東烤雞肉、中東烤羊肉、中東香料飯、比得包

SOUP STATION 湯

Soup of the Day
是日餐湯

INTERNATIONAL DELIGHTS 國際美食

Seafood Potato au Gratin, Braised Beef Cheeks in Red Wine,
Grilled Barramundi with Creamy Champagne Sauce, Sambal Vegetables,
Honey-glazed Japanese Pumpkin and Sweet Potato,
Salmon and Mushroom Risotto with Black Truffle
海鮮千層忌廉焗薯、紅酒燉牛頰肉、烤盲曹魚配香檳忌廉汁、森巴醬炒雜菜、
蜜燒日本南瓜拼甜薯、黑松露蘑菇三文魚意大利飯

ASIAN DELIGHTS 亞洲美食

Steamed Shrimps in Lotus Leaf with Garlic, Steamed Chicken with Chili Sauce,
Wok-fried Sliced Pork Belly, Steamed Sea Bass, Black Truffle Fried Rice with Beef,
Braised Seasonal Vegetables with Oyster Mushroom
荷葉蒜蓉蒸蝦、口水雞、醬爆炒豬腩片、清蒸鱸魚、黑松露牛肉炒飯、鮑菇扒時蔬

INDIA DELIGHTS 印度美食

Tandoori Lamb Steak/ Tandoori Mushroom, Fish Curry,
Malabar Vegetables Korma, Chana Paneer, Naan Bread, Papadum
天多利羊扒/ 烤菇、印式咖喱魚、印度咖喱雜菜、鷹嘴豆咖喱芝士、印度烤餅、印度脆餅

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TRADITIONAL SOUP NOODLES 傳統粉麵

Egg Noodles, Vermicelli, Rice Noodles with Singaporean Laksa, Chicken Broth
蛋麵、米粉、米線配新加坡喇沙、雞湯

Cuttlefish Ball, Deep-Fried Fish Ball, Beef Ball, Fish Cake, Pork Ball, Bean Curd Puff,
Choy Sum, Chinese Lettuce, Bean Sprout, Chinese Parsley, Red Chili, Fried Shallot
墨魚丸、炸魚蛋、牛肉丸、魚片、豬肉丸、豆卜、菜心、唐生菜、銀芽、茼蒿、紅辣椒、炸乾葱

KIDS STATION 兒童小食

Pasta of the Day
是日精選意粉

French Fries, Potato Wedges, Chicken Nuggets, Onion Rings
炸薯條、炸薯角、炸雞塊、炸洋葱圈

SWEET TEMPTATIONS 特色甜品

Housemade Mini Cakes
自家製迷你蛋糕

Classic Cheesecake, Seasonal Fruit Tart, Mascarpone Guava,
Coconut Lime Pineapple
經典芝士蛋糕、水果撻、石榴芝士蛋糕、椰子青檸菠蘿蛋糕

Freshly Baked Cookie, Bread and Butter Pudding with Vanilla Sauce, Apple Crumble,
Fresh Berry with Fresh Cream, Assorted Cupcake, Madeleine, Portuguese Tart, Canelé,
Kueh Lapis, Pandan Cake, Pound Cake, Panna Cotta with Berry Compote, Crème Caramel,
Serradura, Rainbow Jelly, Doughnut, Warabi Mochi
鮮焗曲奇、麵包布甸伴雲呢拿汁、蘋果金寶、野莓伴鮮忌廉、雜錦杯子蛋糕、
瑪德蓮貝殼蛋糕、葡撻、可麗露、經典千層蛋糕、斑蘭蛋糕、牛油磅蛋糕、
野莓意式奶凍、焦糖燉蛋、木糠蛋糕、彩虹啫喱糖、冬甩、鹹餅

ICE CREAM WITH CONDIMENTS 雪糕配各式配料

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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