

LIGHTHOUSE

LOUNGE • 星耀廊

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FESTIVE CELEBRATION BARBECUE SET DINNER FOR 2

冬日節慶燒烤二人晚市套餐

Experience a delightful Festive Celebration Barbecue Set Dinner for 2! Indulge in succulent grilled delights and rich seasonal sides with Marimekko tableware in bold patterns and vibrant colours. Embrace the festive season with sizzling flavours, soak in the warmth of Marimekko's artistic spirit, and create unforgettable moments under the starlit sky in the Southside.

品味冬日節慶燒烤二人晚市套餐，投入愉悅的佳節慶典。
盡情享受滋味烤爐美饌和豐富時令配菜，配以色彩鮮豔、圖案獨特的Marimekko餐具，在南區星空下感受Marimekko藝術靈感的溫暖，締造難忘溫馨時刻。

6:00 p.m. to 9:30 p.m. daily from 16 December 2024 until 5 January 2025

由2024年12月16日至2025年1月5日每日晚上6時至9時30分

STARTER 前菜

Mixed Hydroponic Lettuce Bowl (蔬)

Parma Ham, Hazelnuts, Roasted Pumpkin, Raisins, Feta Cheese, Balsamic Dressing

水耕菜沙律

巴馬火腿、榛子、烤南瓜、葡萄乾、菲達芝士、意大利黑醋

ENTRÉE 頭盤

Spicy Garlic Sardines in Olive Oil (蔬) (蛋) (魚)

Chilli, Garlic, Extra Virgin Olive Oil

香蒜辣椒橄欖油浸沙甸魚

辣椒、蒜頭、特級初榨橄欖油

or 或

Clams Marinière (蔬) (蛋) (魚) (奶)

Toasted Garlic Bread

白酒煮蜆

蒜香多士

MAIN COURSE 主菜

Roasted Turkey Breast with Honey-Glazed Ham (蔬) (蛋)

Brussel Sprouts, Roasted Root Vegetables, Cranberry jus

傳統烤火雞胸伴蜜餞火腿

抱子甘藍、烤根菜、金巴利汁

HK\$1,388

or 或

Salmon En Croûte (蔬) (蛋) (魚)

Seasonal Vegetables, Champagne Dill Sauce

威靈頓三文魚

時令蔬菜、蒔蘿香檳汁

HK\$1,388

or 或

Grilled Australian Lamb Chop (蔬) (蛋)

Roasted Potatoes, Seasonal Vegetables, Rosemary Gravy

烤澳洲羊鞍

香烤馬鈴薯、時令蔬菜、露絲瑪利汁

HK\$1,388

or 或

Westholme M5 Wagyu Tomahawk (蔬) (蛋)

Roasted Japanese Sweet Potatoes, Grilled Asparagus and Vegetables, Garlic Rosemary Gravy

澳洲M5和牛斧頭扒

烤日本甜薯、烤露筍及時令蔬菜、蒜香露絲瑪利汁

HK\$1,888

Choose One of The Below Side Dishes (+ HK\$88) (蔬) (蛋)

Roasted Potatoes, Truffle Mashed Potatoes, Roasted Beetroots, French Beans, Broccolini au Gratin, Creamy Spinach

選擇一款以下配菜(+ HK\$88)

香烤馬鈴薯、黑松露薯蓉、香烤甜菜頭、法邊豆、忌廉烤西蘭花苗、忌廉菠菜

DESSERT 甜品

Yuzu Lemon Tart (蛋) (魚) (奶)

Meringue, Yuzu Lemon Cream

柚子檸檬撻

法式蛋白霜、柚子檸檬醬

Additional 額外加配 (+HK\$388)

A Half Bottle of Champagne (375ML)

NV Champagne Barons de Rothschild, Brut

or 或

A Half Bottle of Red Wine (375ML)

2010 Château Haut Bergey, Pessac Léognan, Bordeaux

(蔬) 純素 Vegan (蛋) 素食 Vegetarian (魚) 含麩質 Contains Gluten/Wheat (奶) 含木本堅果或花生 Contains Tree Nuts/Peanuts (魚) 含奶類產品 Contains Dairy Products (魚) 含魚類 Contains Fish (貝) 含貝類海鮮 Contains Shellfish (豆) 含大豆 Contains Soy (蛋) 含蛋類 Contains Egg (辣) 辣 Spicy

Your well-being and comfort are our utmost priority. Please inform our service team of any food allergies or special dietary requirements that you may have. Prices are in Hong Kong dollars and subject to a 10% service charge.

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。以上價錢以港幣計算，並另收加一服務費。

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