

LIGHTHOUSE

CAFÉ • 星耀廳

EASTER LUNCH BUFFET

復活節自助午餐

SEAFOOD ON ICE 冰鎮海鮮

Sustainable Canadian Lobster, Brown Crab, Three Spotted Crab,
Mussel, Clam, Shrimp

可持續發展加拿大龍蝦、麵包蟹、三點蟹、青口、蜆、蝦

JAPANESE SASHIMI 日式刺身

Salmon, Tuna, Scallop, Sweet Shrimp, Herring, Octopus, Surf Clam

三文魚、吞拿魚、帶子、甜蝦、希靈魚、八爪魚、北寄貝

SUSHI 壽司

Assorted Sushi, Maki and Temaki Rolls

精選壽司、卷物及手卷

COLD CUTS AND CHEESES 凍肉及芝士

Assorted Cheeses from Around the World and Cold Cut Platter

精選雜錦芝士及凍肉拼盤

Live Grill 現烤海鮮、蔬菜及烤肉

Beef Striploin, Tiger Prawn, Scallop in the Shell,

Mongolian-style Lamb Chop, Honey Glazed Whole Chicken Wing, Pacific Saury,

Shichimi Cuttlefish, Pineapple, Sweet Corn

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、菠蘿、粟米

CARVING STATION 精選烤肉

Sous Vide U.S Prime Rib, Slow-roasted U.S Sirloin Steak, Herb-roasted Lamb Leg,

Roasted Italian Porchetta

慢煮美國頂級安格斯肉眼扒、慢烤美國西冷牛扒、香草烤羊腿、意式脆皮豬肉卷

JAPANESE DELIGHTS 日式美食

Tempura, Eel Fried Rice

天婦羅、鰻魚飯

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。

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.
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。

LIGHTHOUSE

CAFÉ • 星耀廳

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

Steamed Mussel 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

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

ASIAN STATION 亞洲美食

Peking Duck, 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、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

CHINESE BARBECUE STATION 中式燒味

Steamed Chicken, Barbecued Pork, Roasted Duck,
Roasted Pig, Marinated Pigeon

白切雞、叉燒、燒鴨、燒肉、鹵水乳鴿

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。

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.
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。

LIGHTHOUSE

CAFÉ • 星耀廳

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

SWEET TEMPTATIONS 特色甜品

Hot Cross Bun, Lavender Pistachio Cake, Easter Chocolate Egg,
Carrot Cake, Chocolate Fountain, Mango Coconut Puff, New York Cheesecake,
Fruit Tart, Pandan Cake, Berry and Cream, Chocolate Marshmallow Tart,
Apple Crumble, Cherry Clafoutis, Chocolate Pudding, Lemon Madeleine,
Cupcake, Jelly Cup, Panna Cotta with Berry Compote,
Green Tea Serradura, Tiramisu, Ice Cream
十字包、薰衣草開心果蛋糕、朱古力復活蛋、甘筍蛋糕、
朱古力噴泉、芒果椰香泡芙、紐約芝士蛋糕、鮮果撻、
班蘭蛋糕、雜莓忌廉、朱古力棉花糖撻、蘋果金寶、
法式櫻桃焗布甸、朱古力布甸、檸檬貝殼蛋糕、杯子蛋糕、啫喱杯、
雜莓意式奶凍、綠茶木糠布甸、意大利芝士蛋糕、雪糕

Available from 5 to 10 April 2023

2023 年 4 月 5 日至 10 日供應

HK\$688 per adult

HK\$388 per child (aged 3 to 11)

成人每位港幣 688 元

兒童每位港幣 388 元 (3 至 11 歲)

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。

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.
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。