

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 Two 輪換菜單二)

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、可持續煙燻鯖魚

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

LIGHTHOUSE

CAFÉ • 星耀廳

SUSTAINABLE SELECTED SALADS 可持續發展精選沙律

VEGETABLE GARDEN 蔬菜田園

Grilled Avocado with Crab Roe Salad
火灸牛油果配蟹籽沙律

SALAD BAR 沙津吧

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、甘荀絲、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

Beetroot Salad, Tomato Soft Cheese Salad with Basil, Pasta Salad with Ham and Tomato Sauce,
Roasted Vegetables and Kidney Bean Salad, Couscous Prawn Salad, Tuna and Corn Salad
紅菜頭沙律、番茄羅勒軟芝士沙律、番茄汁火腿意粉沙律、
烤野菜紅腰豆沙律、大蝦中東米沙律、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
醃洋葱、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

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.
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。

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.
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

KEBAB 中東烤肉

Kebab with Chicken, Adana Kebab, Pilaf, Pita Bread, Shrimp Cracker
中東烤雞肉、中東辣羊肉、中東香料飯、比得包、蝦片

SOUP STATION 湯

Soup of the Day
是日餐湯

INTERNATIONAL DELIGHTS 國際美食

Sambal Spring Chicken, Parmigiana, Stewed Oxtail in Herbed Red Wine Sauce,
Pan-fried SeaBass with Butter Lemon Sauce, Honey-glazed Japanese Pumpkin
and Sweet Potato, Honey-glazed Bone-In Pork Shank
參巴烤春雞、焗茄子芝士千層、香草紅酒燴牛尾、香煎鱸魚配檸檬牛油汁、
蜜燒日本南瓜拼甜薯、蜜燒烤汁豬串骨

ASIAN DELIGHTS 亞洲美食

Steamed Chicken in Lotus Leaf, Fried Prawns with Salted Egg Yolk,
Braised Spare Ribs in Chinese Black Vinegar Sauce, Steamed Sea Bass,
Braised E-fu Noodles with Crab Meat, Sauteed Seasonal Vegetables
荷葉蒸雞、黃金蝦、家傳鎮江骨、清蒸鱸魚、蟹肉炆伊麵、清炒時蔬

INDIA DELIGHTS 印度美食

Tandoori Lamb Steak/ Tandoori Mushroom, Mutton Curry,
Aloo Gobi, Mater Panner, Naan Bread, Papadum
天多利羊扒/ 烤菇、印式羊肉咖喱、印度椰菜花馬鈴薯咖喱、芝士青豆咖喱、印度烤餅、印度脆餅

LIGHTHOUSE

CAFÉ • 星耀廳

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、班蘭蛋糕、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

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.

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。

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.

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。