LIGHTHOUSE

CAFÉ · 星耀廳

CHRISTMAS FEAST DINNER BUFFET

聖誕盛宴自助晚餐

24 & 25 & 31 December 2023 2023年12月24、25及31日供應

SEAFOOD ON ICE 冰鎮海鮮

Alaskan King Crab Leg, Abalone, Sustainable Lobster, Brown Crab, Cooked Prawn, Mussel, Sea Whelk 皇帝蟹腳、鮈魚、可持續發展加拿大龍蝦、麵包蟹、熟蝦、青口、海螺

LIVE CARVING OF SASHIMI 現場即剖刺身

Live Carving of Whole Sustainable Yellowtail 現場即剖原條可持續發展黃鰭吞拿魚

JAPANESE SASHIMI 日式刺身

Salmon, Tuna, Hamachi, Octopus, Scallop, Surf Clam, Red Prawn 三文魚、吞拿魚、油甘魚、八爪魚、帶子、北寄貝、紅蝦

MAKI ROLLS 卷物

Selection of Sushi Maki, Temaki, California Hand Rolls 精選卷物、壽司手卷、加洲手卷

SELECTED SALADS AND COLD STARTERS 精選沙律及冷盤

Flamed Daily Fish, Tuna Tataki, Crab Roe Salad, Chilled Okra Salad, Hiyayakko Tofu, Takowasabi

火炙海之幸、火炙吞拿魚、蟹籽沙律、日式秋葵、日式凍豆腐、日式八爪魚

CHARCUTERIE AND CHEESES 冷切火腿及芝士

48 Months Iberico Hand Carved Ham, Serrano, Parma Ham, San Danielle Ham, Air Dried Beef, Salchichón, Chorizo, Selected Europe Cheese 48個月手切伊比利亞黑毛豬火腿、西班牙白毛豬火腿、巴馬火腿、聖丹尼爾火腿、風乾牛肉、西班牙肉腸、西班牙辣肉腸、精選歐洲芝士

FRUITS 水果

Watermelon, Pineapple, Honeydew Melon, Apple, Orange, Pear, Grapes 西瓜、菠蘿、哈密瓜、蘋果、橙、梨、提子

DUCK LIVER STATION 鴨肝

Pan-fried Duck Liver Served with Seasonal Fruit Compotes and Condiments 香煎鴨肝配時令水果果醬及各式配料

JAPANESE DELIGHTS 日式美食

Tempura (Capelin, Prawn, Squid) 天婦羅 (多春魚、鰕、魷魚)

JAPANESE TEPPANYAKI 日式鐵板燒

Fried Garlic Steak Bites, Beef Short Rib with Black Pepper Served with Japanese Seafood Fried Noodles 蒜蓉牛柳粒、黑椒牛仔骨伴日式海鮮炒麵

SOUPS 湯

Truffle Mushroom Soup, Lobster Bisque 松露野菌湯、龍蝦湯

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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. 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。

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CARVING STATION 精選烤肉

Roasted OP Rib, Angus Beef Striploin, Whiskey & Marmalade Glazed Ham with Roasted Pineapple, Turkey with Stuffing, Brussel Sprouts & Roasted Root Vegetables 帶骨肉眼扒、安格斯西冷、香橙果醬威士忌烤火腿配菠蘿、火雞配抱子甘藍及香烤根菜

WESTERN DELIGHTS 西式美食

Sucking Pig, Roasted Whole Duck, Yellow Chicken with Truffle, Grilled Lamb Rack, Italian Pork Porchetta, Black Truffle Risotto, Braised Beef Angus Top Blade, Lobster Thermidor, Miso-glazed Sustainable Toothfish, Baked Cod with Truffle, Sake Steamed Clams, Grilled Scallop, Marinated King Prawn 乳豬、燒鴨、松露黃油春雞、烤羊架、意式脆皮烤豬肉卷、黑松露意大利飯、烤安格斯牛板腱、 法式芝十焗龍蝦、鳕鱼西京燒、松露焗鳕鱼、清酒肴螅、燒帶子、燒虎蝦

ASIAN STATION 亞洲美食

Stewed Lamb with Bean Curd Stick, Stir-fried Prawn with Salted Egg Yolk,
Braised E-fu Noodles with Mushrooms and Truffle, Pork Shank with Spicy Cumin,
Homemade Deep-fried Chicken, Deep-fried Cuttlefish with Xiao Tang Choi, Fried Crab Claws,
Slow-Braised Lamb Shank in Curry Sauce, Sichuan-style Stewed Chicken Pot,
Xiao Long Bao, Braised Beef Short Rib, Wonton Chicken, Steamed Prawn with Truffle,
Chinese Herbal Chicken, Sticky Rice with Preserved Meats,
Fish Maw & Coconut, Black Chicken Soup, Steamed Egg White with Bird's Nest
技竹羊腩煲、黃金蝦、松露野菌炆伊麵、孜然豬脾骨、炸子雞、窩貼小棠菜、炸蟹鉗、咖哩羊膝、四川雞煲、
小籠包、紅燒牛肋條、雲吞雞、松露蒸蝦球、藥膳雞煲、臘味糯米飯、椰子花膠烏雞湯、蒸窩蒸蛋白

TRADITIONAL SOUP NOODLES 傳統粉麵

Singaporean Laksa, Spicy Coconut Broth Noodles Served with a Selection of Toppings 星州喇沙、香辣椰子湯粉麵配白獛配料

CHINESE BARBECUE STATION 中式燒味

Steamed Chicken, Barbecued Pork, Roasted Duck, Crispy Pork, Brine Pigeon, Roasted Peking Duck Served with Pancake, Cucumber, Scallion, Hoi Sin Sauce 白切雞、叉燒、燒鴨、燒腩仔、乳鴿、北京烤鴨 配 麼麼皮、青瓜、京蔥、海鮮醬

SWEET TEMPTATIONS 特色甜品

Yule Log, Yoghurt Mousse with Lychee, Red Berries with Greek Yoghurt,
Caramel Citrus Delight, Chocolate Banana, Pistachio Vanilla Profiterole,
Apple Pie with Vanilla Sauce, Strawberry Rhubarb Crumble, White Forest Cake,
Gingerbread Custard, Fresh Fruit Tart, Strawberry Trifle, English Fruit Cake,
Vanilla & Blueberry Cream Roll, Mont Blanc, Christmas Stollen, Mince Pie, Christmas Cookies,
Panettone, Christmas Pudding, Fresh Baked Cookies, Fresh Berries with Cream,
Assorted Macaron, Assorted Praline, Canelé, Crêpe, Ice Cream, White Chocolate Fountain
聖誕木頭蛋糕、荔枝乳酪驀絲、紅莓希臘乳酪、焦糖柑橘蛋糕、焦糖香蕉配牛奶巧克力驀絲、開心果雲呢拿泡芙、 蘋果批伴雲呢拿汁、大黃士多啤梨金寶、白森林蛋糕、薑餅吉士、鮮果撻、士多啤梨蛋糕杯、英式水果蛋糕、
雲呢拿藍莓忌廉卷、蒙布朗栗子蛋糕、德式聖誕麵包、甜餡餅、聖誕曲奇、意式聖誕麵包布甸、聖誕布甸、

鲜细曲奇、鲜莓忌廉、馬卡龍、果仁朱古力、可羅露、即製可羅餅、雪糕、白朱古力喧桌

Served with your choice of coffee or tea 配自選咖啡或茶

HK\$1,288 per adult | HK\$688 per child (aged 3 to 11) 成人每位港幣 1,288 元 | 兒童每位港幣 688 元 (3 至11歲)

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