

LIGHTHOUSE

CAFÉ • 星耀廳

‘GO GREEN’ SEMI-BUFFET LUNCH IV 綠色輕怡半自助午餐 IV

Available Period from 26 to 30 May and 30 & 23 to 27 June 2025 供應日期為2025年5月26至30日及6月23至30日

MAIN COURSE 主菜

(Please choose one from the following per person 每位請選擇以下一款)

Laksa (Signature Dish, Vegan, Vegetarian, Contains Gluten/Wheat, Contains Tree Nuts/Peanuts)

馬來喇沙

Sliced King Prawn, Fish Cake, Egg, Coconut Curry

大蝦、魚片、雞蛋、椰汁咖喱

Or 或

Chicken Roulade With Pannchetta (Signature Dish, Vegetarian)

意式火腿雞卷

Roasted Young Asparagus, Ratatouille, Sage Reduction

烤蘆筍、普羅旺斯燉菜、鼠尾草燒汁

Or 或

Grilled Barramundi Fillet (Signature Dish, Vegetarian)

香烤盲鰮魚柳

Cannellini Bean Stew, Pickled Onions

燉煮白腰豆、醃洋葱

Or 或

Penne And Portobello Mushroom (Signature Dish, Vegetarian)

芝士蘑菇長通粉

Portobello Mushroom, Shaved Parmesan Cheese, Truffle Paste, Cream Cheese Sauce

大蘑菇、巴馬臣芝士碎、松露醬、忌廉芝士汁

Or 或

Sous Vide Beef Tenderloin (Signature Dish, Vegetarian)

慢煮牛柳

Pommery Mashed Potatoes, Apple Port Reduction

芥末薯蓉、蘋果砵酒汁

(Upgrade option with extra HK\$80 另加港幣80元自選升級)

Or 或

Baked Herb-crust Lamb Chop (Signature Dish, Vegetarian)

焗香草羊鞍

Roasted Broccolini, Mashed Potatoes, Lamb Jus

烤西蘭花苗、薯蓉、燒羊肉汁

(Upgrade option with extra HK\$80 另加港幣80元自選升級)

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

HK\$398 per adult | HK\$278 per child (aged 3 to 11)

成人每位港幣 398 元 | 兒童每位港幣 278 元 (3 至 11 歲)

DAILY SOUP 是日餐湯

Served with Freshly Baked Breads (Signature Dish)

配鮮焗麵包

SEAFOOD ON ICE 冰鎮海鮮

Chilled Prawns, Clams, Black Mussels (Signature Dish)

凍蝦、蜆、青口

SALADS AND APPETISER 沙律及前菜 (Signature Dish, Vegetarian, Contains Tree Nuts/Peanuts)

Mixed Hydroponic Lettuce Bar (Signature Dish)

水耕生菜吧

Vegetable Sticks, Dips, Pickles, Salad Dressing

蔬菜條、沾醬、漬物、各式沙律醬

Potato Salad with Dill, Tomato Basil Salad with Soft Cheese, Pasta Salad with Ham and Tomato Sauce,

Quinoa Peach Chicken Salad, Beef Salad, Tuna and Corn Salad, Beetroot Salad

時蘿薯仔沙律、番茄軟芝士羅勒沙律、火腿意粉沙律伴番茄汁、

藜麥蜜桃雞肉沙律、牛肉沙律、吞拿魚粟米沙律、紅菜頭沙律

SUSHI AND TSUKEMONO 壽司及漬物 (Signature Dish, Vegetarian, Contains Tree Nuts/Peanuts, Contains Dairy Products, Contains Fish, Contains Shellfish, Contains Soy, Contains Egg, Spicy)

Assorted Sushi (4 items daily)

精選壽司 (每日四款)

Tsukemono (4 items daily)

日式漬物 (每日四款)

Salad in Small Bowl

日式沙律小碟

CHEF'S SELECTION OF COLD CUTS 廚師精選冷盤 (Signature Dish, Vegetarian)

Cold Cut Platter and Smoked Salmon with Traditional Condiments

精選冷盤火腿及煙三文魚配傳統配料

CHEESE BOARD 精選芝士拼盤 (Signature Dish)

Grapes, Walnuts (Signature Dish), Crackers (Signature Dish), Honey Comb

提子、核桃、餅乾、蜜糖

SWEET TEMPTATIONS 特色甜品 (Signature Dish, Vegetarian, Contains Dairy Products, Contains Egg, Spicy)

Housemade Assorted Cakes, Cream Puff, Mixed Fruit Tart, Portuguese Tart, Fresh Baked Cookies,

Assorted Cookies, Black Sesame Cake, Madeleine, Pandan Cake, Kueh Lapis, Ice Cream

自家製精選蛋糕、忌廉泡芙、鮮果撻、葡撻、鮮焗曲奇、精選曲奇、

黑芝麻蛋糕、瑪德蓮貝殼蛋糕、班蘭蛋糕、千層糕、雪糕

(Signature Dish) (Vegan) (Vegetarian) (Contains Gluten/Wheat) (Contains Tree Nuts/Peanuts)

主廚推介

純素

素食

含麩質

含木本堅果或花生

(Contains Dairy Products)

含奶類食品

(Contains Fish)

魚類

(Contains Shellfish)

含貝類海鮮

(Contains Soy)

含大豆

(Contains Egg)

含蛋類

(Spicy)

辣

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。