

# LIGHTHOUSE

CAFÉ • 星耀廳

## CHINESE NEW YEAR LUNCH BUFFET MENU

祥龍賀歲午市自助餐

9 to 15 February 2024

2024年2月9日至15日供應

Inclusive of a complimentary set of Lo Hei per table  
between the first to fourth day of Chinese New Year

初一至初四期間每枱獲贈撈起一客

### SEAFOOD ON ICE 冰鎮海鮮

5 items per session 每次提供5款

Brown Crab, Snow Crab Leg, Sea Whelk, Prawn, Mussels, Clams

麵包蟹、雪蟹腳、海螺、蝦、青口、蜆

### SASHIMI AND SUSHI 日式刺身及壽司

Salmon, Hamachi, Tuna, Red Prawn, Surf Clams, Octopus

三文魚、油甘魚、吞拿魚、紅蝦、北寄貝、八爪魚

### ASSORTED SUSHI & MAKI ROLLS 精選壽司及卷物

Sushi 壽司 | 2 items per session 每次提供2款

Roasted Eel, Salmon, Tuna Salad, Octopus

燒鰻魚、三文魚、吞拿魚沙律、八爪魚

Big Roll 大卷 | 1 item per session 每次提供1款

Avocado and Salmon, Fried Prawn, Kimchi Beef,

Cream Cheese and Tempura Salmon, Tobiko and Crab Steak, Grilled Eel

牛油果三文魚卷、炸蝦卷、泡菜牛肉卷、忌廉芝士炸三文魚卷、蟹肉蟹籽卷、燒鰻魚卷

Maki Roll 小卷 | 2 items per session 每次提供2款

New York Maki Roll, Soft-Shell Crab, Teriyaki Chicken and Ginger

紐約卷、軟殼蟹卷、照燒生薑雞肉卷

### SELECTED SALADS 精選沙律

Salad Bar 沙律吧

Iceberg, Lollo Rosso, Frisée, Oak Leaves, Arugula

西生菜、紅邊菜、九芽菜、橡葉生菜、火箭菜

Condiment 配料

Beetroot, Corn, Cucumber, Carrot, Red Kidney Bean, Fennel, Celery, Tomato

紅菜頭、粟米、青瓜、甘荀、紅腰豆、茴香、西芹、番茄

Tuna Tataki with Ginger and Yuzu Dressing, Grilled Spanish Octopus Salad,

Chicken Couscous Salad, Cold Jelly Fish and Cucumber Salad,

Ginger & Garlic Sea Whelk

吞拿魚燒配生薑酸橘汁、烤西班牙八爪魚沙律、雞肉小米沙律、海蜆涼拌青瓜、薑蒜翡翠螺

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## ITALIAN & SPANISH HAM 意大利或西班牙火腿

Parma Ham, San Daniele Ham, Salami, Coppa Ham, Chorizo, Selected Cheese Platter

帕爾瑪火腿、聖丹尼爾火腿、莎樂美腸、高柏火腿、辣肉腸、精選芝士拼盤

## CARVING STATION 精選烤肉

Sous Vide Roasted Ribeye with Veal Jus

慢煮肉眼扒配牛肉汁

## GRILLED & ROASTED 燒烤

Angus Beef Short Rib, Pork Spicy Chorizo, Grilled Scallop,

Grilled Squid with Lemon, Garlic and Herbs

安格斯牛仔排、辣豬肉香腸、燒帶子、香烤魷魚配檸檬及大蒜香草

## PASTA & PIZZA STATION 意粉及薄餅

Handmade Pasta, Pizza

手工意粉、薄餅

## SOUP STATION 湯

Creamy Mushroom Chestnut Soup, Bak Kut Teh

忌廉野菌栗子湯, 肉骨茶

## INTERNATIONAL DELIGHTS 國際美食

Breadcrumb Crusted Baked Lingcod with Kalamata Olive and Tomato Tapenade,

Grilled Marinated Paprika Octopus Tentacles, Smoked BBQ Chuck Rib

酥脆烤鱈魚配橄欖番茄醬、烤紅椒粉八爪魚、煙燻燒烤牛排

## JAPANESE DELIGHTS 日式美食

Pork Katsu & Tofu Katsu (served with Japanese Curry),

Okonomiyaki, Roasted Pumpkin & Sweet Potato

炸豬扒及炸豆腐 (配日式咖喱)、大阪燒、蜜燒南瓜及烤蕃薯

## ASIAN DELIGHTS 亞洲美食

Korean Fried Chicken, Boiled Spicy Whelks with Chinese Wine,

Thai Beef with Basil & Chilli, Pork Knuckles with Red Fermented Bean Curd,

Wok Fried Prawn with Tomato Sauce,

Braised Chicken and Wonton in Superior Broth,

Braised Sea Cucumber with Shrimp and Black Mushroom,

Double-boiled Pork Shank Soup with Cordyceps Flower

韓式炸雞、辣酒煮花螺、泰式牛肉配羅勒及辣椒、南乳豬手、

茄汁煎蝦、上湯菜膽雞、蝦子花菇燴海參、蟲草花燻豬蹄湯

## CHINESE BBQ STATION 中式燒味

Roasted Pork Belly, Roasted Duck, Crispy Pigeon,

Char Siu, Soya Chicken, Steamed Chicken

燒腩仔、燒鴨、紅燒乳鴿、叉燒、豉油雞、白切雞

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。

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## TRADITIONAL SOUP NOODLES 傳統粉麵

Ipoh Shredded Chicken Hor Fun (Kai Si Hor Fun)

Shredded Chicken, Bean sprout, Chives, Deep Fried Shallot, Prawn Oil, Hor Fun, Chicken Broth

雞絲河粉

雞絲、芽菜、韮菜、炸蒜、蝦油、河粉、雞湯

Singaporean Laksa

Prawn, Egg, Fishcake, Fried Tofu, Laksa Leaves, Sambal Chili, Rice Noodles, Spicy Coconut Broth

新加坡喇沙

蝦、雞蛋、豆卜、喇沙葉、參巴辣椒醬、米粉、香辣椰子湯

## SWEET TEMPTATIONS 特色甜品

Pandan Cake, Basque Burnt Cheesecake, Red Velvet Cake, Donut,

Cheesecake, Madeleine, Chocolate Banana Crispy Cake,

Pistachio Puff, Chestnut Vanilla, Seasonal Fruit Tart,

Assorted Cookies, Chocolate Lava Cake, Palmier, Fresh Berry with Cream,

Assorted Cupcakes, Assorted Chocolates, Kueh Lapis, Financier,

Pound Cake, Tiramisu, Oreo Baileys Chocolate Pudding,

Mint and Lime Jelly, Hojicha Milk Pudding, Jelly Cube

班蘭蛋糕、巴斯克芝士蛋糕、紅絲絨蛋糕、冬甩、芝士蛋糕、瑪德蓮蛋糕、

朱古力香蕉脆脆蛋糕、開心果泡芙、栗子雲呢拿慕絲、鮮果撻、精選曲奇、朱古力心太軟、蝴蝶酥、

鮮莓忌廉、精選杯子蛋糕、精選朱古力、千層糕、貴南雪蛋糕、磅蛋糕、意式芝士蛋糕、奧利奧朱古力咖啡甜酒布甸、

薄荷香檸啫喱、焙茶牛奶布甸、啫喱糖

Honey Cake, Almond Finger (Weekend and Public Holiday Only)

蜂蜜蛋糕、杏仁酥 (只限週末及公眾假期供應)

1 item per session 每次提供1款

Sesame Sweet Soup, Peanut Soup, Sweet Potato Soup

芝麻糊、花生糊、蕃薯糖水

Ice Cream 雪糕 (With condiments 各式配料)

Vanilla, Chocolate, Strawberry, Maple Walnut, Lemon, Mango

雲呢拿、朱古力、士多啤梨、楓糖合桃、檸檬、芒果

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

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