

# LIGHTHOUSE

CAFÉ • 星耀廳

## GREEN & SUSTAINABLE DINNER BUFFET MENU

### 綠色可持續發展晚市自助餐菜單

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 One 輪換菜單一)

During Father's Day weekend (14 - 15 June 2025), each father can receive a complimentary Sous Vide American Chuck Steak, Pan-fried Foie Gras on Toast. 於父親節期間(2025年6月14至15日)，每位父親可獲贈慢煮美國牛肩肉伴法式煎鴨肝多士一客。

### SEAFOOD ON ICE 冰鎮海鮮

Sustainable Lobster, Snow Crab Leg, Cooked Prawn, Clam, Sea Whelk  
可持續發展加拿大龍蝦、雪蟹腳、熟蝦、蜆、海螺

### SMOKED FISH 煙燻魚

Smoked Salmon, Smoked Sustainable Mackerel  
煙燻三文魚、煙燻可持續發展鯖魚

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

Tuna (only available from Monday to Thursday)  
吞拿魚 (僅於星期一至四供應)

Knife Cutting Sustainable Hamachi (only available from Friday to Sunday)  
現場即切可持續發展油甘魚刺身 (僅於星期五至日供應)

Salmon, Sustainable Shimi Saba, Snapper, Octopus  
三文魚、可持續發展醋鯖魚、鮫魚、八爪魚

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

5 Assorted Sushi and Maki Rolls Total, including Vegetarian Options, Daily  
每日供應精選壽司及卷物共五款，包括素食選擇

Pressed Sushi, Fried Bean Curd Sushi, Tamago Sushi, Ika Sushi,  
Ebi Sushi, Salmon Sushi, Vegetarian Roll, California Roll

箱壓壽司、腐皮壽司、玉子壽司、魷魚壽司、蝦壽司、三文魚壽司、素壽司卷、加洲卷

Tsukemono

日式漬物

Japanese Salad

日式沙律

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## SUSTAINABLE SELECTED SALADS 可持續發展精選沙律

### VEGETABLE GARDEN 蔬菜田園

Grilled Japanese Sweet Potato with Cream Cheese  
火灸日本甜薯配忌廉芝士

Bell pepper, Celery, Cucumber, Cherry Tomato, Baby Carrot, Sweet Potato, Baby Corn, Pumpkin Hummus, Beetroot Lime Yoghurt, Mint Yoghurt  
(only available from Monday to Thursday)

波椒、西芹、青瓜、車厘茄、迷你甘菊、番薯、玉米筍、  
南瓜鷹咀豆泥、紅菜頭青檸乳酪、薄荷乳酪  
(僅於星期一至四供應)

Grilled Avocado with Crab Roe Salad (only available from Friday to Sunday)  
火灸牛油果配蟹籽沙律 (僅於星期五至日供應)

### SALAD BAR 沙律吧

Red Chicory, Oak Leaves, Coral Lettuce, Butter Lettuce  
紅皺菜、橡葉生菜、珊瑚菜、牛油菜

Beetroot, Corn, Chickpea, Carrot, Red Kidney Bean, Parmesan Cheese  
紅菜頭、粟米粒、鷹咀豆、甘菊、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

Potato Dill Salad, Tomato Soft Cheese Salad with Basil,  
Pasta Salad with Ham and Tomato Sauce,  
Quinoa Peach Chicken Salad, Beef Salad, Tuna and Corn Salad  
蒔蘿薯仔沙律、番茄羅勒軟芝士沙律、番茄汁火腿意粉沙律、  
藜麥蜜桃雞肉沙律、牛肉沙律、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, Copa 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、谷巴火腿

Pickled Onion, Gherkin, Semi-dried Tomato, Picos  
醃洋蔥、醃青瓜、半乾番茄、西班牙手指餅

### SELECTED EUROPEAN CHEESE PLATTER 精選歐洲芝士拼盤

Cheddar Cheese, Soft White Cheese, Gouda Cheese, Danish Blue Cheese  
車打芝士、軟芝士、高達芝士、丹麥藍芝士

### CARVING STATION 精選烤肉

Angus Beef Striploin / Ribeye Steak (only available from Monday to Thursday)  
安格斯西冷 / 肉眼扒 (僅於星期一至四供應)

Roasted OP Rib / Italian Roasted Porchetta (only available from Friday to Sunday)  
帶骨肉眼扒 / 脆皮意式豬腩卷 (僅於星期五至日供應)

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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.  
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## GRILLED & ROASTED DELIGHTS 燒烤美食

Fish, Beef, Chicken Wing (only available from Monday to Thursday)  
魚、牛肉、雞翼 (僅於星期一至四供應)

King Prawn, Beef, Chicken Wing (only available from Friday to Sunday)  
大蝦、牛肉、雞翼 (僅於星期五至日供應)

## 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

Bak Kut Teh, Soup of the Day  
肉骨茶、是日餐湯

## INTERNATIONAL DELIGHTS 國際美食

Provençal Mussels, Chicken Saltimbocca, Seafood Potato au Gratin,  
Braised Beef Cheeks in Red Wine, Grilled Fish with Chorizo, Sambal Vegetables,  
Honey-glazed Japanese Pumpkin and Sweet Potato  
法式寶雲酥焗青口、意式巴馬火腿雞卷、海鮮千層忌廉焗薯、紅酒燉牛頰肉、  
辣肉腸烤魚、森巴醬炒雜菜、蜜燒日本南瓜拼甜薯

## ASIAN DELIGHTS 亞洲美食

Double-boiled Pork Shank Soup with Apple and Pear,  
Steamed Shrimps in Lotus Leaf with Garlic, Steamed Chicken with Chili Sauce,  
Wok-fried Sliced Pork Belly, Singaporean Fried Turnip Cake, Fried Conpoy with Eggs,  
Steamed Flathead Grey Mullet with Black Bean Sauce, Black Truffle Fried Rice with Beef, Braised Seasonal Vegetables with Oyster Mushroom  
蘋果雪梨燉豬脰湯、荷葉蒜蓉蒸蝦、口水雞、醬爆炒豬腩片、星洲蘿蔔糕、  
瑤柱炒桂花、豉汁蒸烏頭、黑松露牛肉炒飯、鮑菇扒時蔬

## INDIA DELIGHTS 印度美食

Tandoori Lamb Steak/ Tandoori Mushroom, Fish Curry,  
Malabar Vegetables Korma, Chana Paneer, Naan Bread, Papadum  
天多利羊扒/ 烤菇、印式咖喱魚、印度咖喱雜菜、鷹嘴豆咖喱芝士、印度烤餅、印度脆餅

## CHINESE BARBECUE 港式燒味

Barbecued Pork, Roast Duck, Soy Sauce Chicken  
叉燒、燒鴨、豉油雞

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## 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, Mascarpone Guava, Coconut Lime Pineapple  
經典芝士蛋糕、石榴芝士蛋糕、椰子青檸菠蘿蛋糕

Freshly Baked Cookies, Bread and Butter Pudding with Vanilla Sauce, Apple Crumble,  
Fresh Berry with Fresh Cream, Assorted Cupcake, 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、雞錦杯子蛋糕、  
經典千層蛋糕、班蘭蛋糕、牛油磅蛋糕、野莓意式奶凍、木糠蛋糕、彩虹啫喱糖、冬甩、蘇餅

Seasonal Fruit Tart, Madeleines, Portuguese Tart, Canelé, Crème Caramel  
(only available from Monday to Thursday)  
水果撻、瑪德蓮貝殼蛋糕、葡撻、可麗露、焦糖燉蛋 (僅於星期一至四供應)

Taiyaki, Assorted Chocolate, Tiramisu  
(only available from Friday to Sunday)  
鯛魚燒、精選朱古力、意式芝士蛋糕 (僅於星期五至日供應)

## 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

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