LIGHTHOUSE

CAFÉ • 星耀廳

ITALIAN & SPANISH LUNCH BUFFET

意大利西班牙滋味盛宴午市自助餐菜單

On Rotation Basis (Rotation two)

菜式輪流供應(輪換二)

SEAFOOD ON ICE 冰鎮海鮮

Brown Crab, Snow Crab Leg, King Prawns, Clams, Blue Mussels, Whelks 麵包蟹、雪蟹腳、大蝦、蜆、藍青口、海螺

SASHIMI 日式刺身

Salmon, Hamachi, Tuna, Hokkigai, Ama Ebi, Snapper, Nishin 三文魚、油甘魚、吞拿魚、北寄貝、甜蝦、鯛魚、希靈魚

ASSORTED SUSHI & MAKI ROLLS 精選壽司及卷物

SUSHI 壽司

Sayori, Ika, Tako, Ebi, Salmon, Shime Saba, Unagi, Shiro Ebi, Inari, Tamago, Vegeterian Abalone 針魚、魷魚、八爪魚、熟蝦、三文魚、醋鯖魚、鰻魚、玻璃蝦、腐皮、玉子、素鮑片

MAKI ROLL 小卷

Ume Cucumber Roll, Kanpyo Cucumber Roll, Daikon Roll, Natto Roll, Crab Stick Roll, Futomaki, Sake Oba Maki, Tuna Spring Onion Roll, Unagi Roll, Tempura Shrimp Roll 梅子青瓜卷、牛油果甘筍卷、玉子卷、干飄腐皮卷、太卷、三文魚忌廉芝士卷、加洲卷、吞拿魚牛油果卷、鰻魚卷、金龍卷

SELECTED SALADS 精撰沙律

SALAD BAR 沙律吧

Butter Lettuce, Green Oakleaf, Red Coral Lettuce, Romaine, Radicchio Rosso, Kale, Red Oakleaf, Arugula, Spinach

牛油生菜、綠橡葉生菜、紅珊瑚菜、羅馬生菜、意大利紅菊苣、羽衣甘藍、紅橡葉生菜、火箭菜、意大利菠菜苗

CONDIMENTS 配料

Cherry Tomato, Corn, Carrot, Red Kidney Bean, Parmesan cheese, Chickpea 車厘茄、粟米、甘筍、紅腰豆、巴馬臣芝士粉、雞心豆

Italian Barley and Roasted Pumpkin Prawn Salad, Spanish Grilled Baby Octopus Salad, Mediterranean Tabbouleh Salad with Feta and Beetroot, Zucchini Tomato Caprese Salad 意式薏米燒南瓜蝦沙律、西班牙八爪魚沙律、地中海麥粒香草紅菜頭沙律伴菲達芝士、意式青瓜番茄沙律

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JAPANESE SALAD 日式沙律

Cold Tofu with Moromi Miso, Cold Soba with Crab Meat or Bean Curd,
Nakaki Noodle Salad with Yuzu Soy Sauce, Bonito Eggplant, Crab Roe Salad,
Cucumber Seaweed Salad, Sesame Eggplant, Nanbanzuke,
Japanese Seaweed Mushroom Salad, Chuka Ika, Chuka Kurage,
Chuka Tsubu Gai, Chuka lidako, Ajitsuki Lotus Root, Chuka Salada, Edamame, Okra Salad
日式豆腐配麵豉、蟹肉/腐皮冷麵、蒟蒻冷麵沙律配柚子豉油、鰹魚汁茄子、蟹籽沙律、青瓜海藻沙律、
日式芝麻汁茄子、南蠻漬、日式蘑菇海藻沙律、味付墨魚、中華海蜇、味付螺肉、味付八爪魚、
柚子蓮藕、中華沙律、枝豆、日式秋葵沙律

SMALL TEMPTING BITES TAPAS 頭盤小食

Watermelon with Feta Cheese, Spanish Aubergine Tapas, Smoked Salmon and Beetroot with Cream Cheese 西瓜菲達芝士、西班牙茄子小食、煙三文魚紅菜頭配忌廉芝士

SPANISH SNACKS STATION 西班牙特色水欖小食

Pitted Green Olive, Pitted Black Olive, Stuffed Red Pepper Olive, Traditional Grandma-style Olive, Spanish Pickle Garlic, Dried Fruit, Walnut, Grissini Bread Stick, Mediterranean Pickled Vegetables 青水欖、黑水欖、釀紅椒水欖、自家製傳統西班牙醃水欖、自家製西班牙醃蒜頭、乾果、核桃、意大利麵包條、地中海醃蔬菜

HAND CARVED ITALIAN & SPANISH HAM 現場即切意大利或西班牙火腿

Parma Ham, Coppa Ham, Serrano Ham, Salami, Mortadella with Pistachio, Baleron Ham 帕爾瑪火腿、高柏火腿、西班牙白毛豬 (塞拉諾) 火腿、莎樂美腸、意大利開心果肉腸、波蘭風鲂火腿

SELECTED CHEESE PLATTER 精選芝士拼盤

Edam, Parmesan, Manchego, Taleggio, Emmental, Brie, Cheddar, Gouda, Boursin Garlic 荷蘭紅波芝士、意大利巴馬臣芝士、曼切戈芝士、半軟牛奶芝士、瑞士芝士、布里芝士、車打芝士、高打芝士、法國蒜味軟芝士

CARVING STATION 精撰烤肉

Roasted Lamb Leg, Striploin 烤羊腿、西冷牛扒

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GRILLED & ROASTED DELIGHTS 燒烤美食

Beef, Squid, Chicken Wings, Seasonal Vegetable 牛肉、魷魚、雞中翼、時令蔬菜

TEPPANYAKI STATION 鐵板燒

Stir-fried Rice Rolls with XO Sauce XO醬炒陽粉

SOUP STATION 湯

Zuppa Toscana, Imitation Shark Fin Soup, Double-boiled Pork Shank Soup with Cordyceps Flower Chinese Yam and Wolfberry 意式火腿薯仔菜湯、碗仔翅、蟲草花淮山杞子豬脈燉湯

INTERNATIONAL DELIGHTS 國際美食

Roasted Spring Chicken with Lemon and Prosciutto, Braised OX Tail with Roasted Potato. Pork Piccata with Mustard Cream and Parsley, Mediterranean Baked Fish, Fritto Misto, Potatoes au Gratin, Lamb Korma Masala, Lemon Biryani, Curry Vegetables, Naan Bread, Papadum 燒春雞伴檸檬及意式火腿、香草燴牛尾伴香烤馬鈴薯、比吉打豬柳配芥末忌廉及番茜、 地中海香料烤魚、意式炸海鮮、忌廉焗馬鈴薯、印式馬沙拉忌廉燴羊、檸香印度香苗、咖哩雜菜、 印度烤餅、印度炸薄餅

ASIAN DELIGHTS 亞洲美食

Stir-fried Pork Belly Slices with Curry, Fried Pork Rib with Wasabi Mayonnaise, Stir-fried Beef with Black Bean Sauce, Honey-glazed Chicken Wings with Black Pepper, Tender Chicken with Lemon Sauce, Fried Radish Cake, Spicy Mussels, Seasonal Vegetables with Dates in Fish Broth, Nasi Lemak 咖哩炒豬腩片、芥辣奇味骨、豉汁炒牛肉、蜜糖黑椒雞中翼、西檸嫩雞、星州蘿蔔糕、香辣青口、 蜜棗魚湯浸時蔬、椰漿飯

TRADITIONAL SOUP NOODLES 傳統粉麵

Tom Yum Soup 冬蔭功湯

Prawns, Chicken, Bean Curd Puff, Bean Sprout, Fish Cake 蝦、雞肉、豆卜、芽菜、魚片

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SWEET TEMPTATIONS 特色甜品

Classic Cheesecake, Chocolate Biscuit, Caramel Coffee Cake, Baba au Rhum, Classic Kueh Lapis, Nyonya Lapis, Freshly Baked Chocolate Cookie. Pandan Cake, Basque Cheesecake, Panna Cotta, Apple Crumble. Assorted Cupcake, Palmier Cookie, Cantucci, Soybean Curd, Amaretti, Cannoli, Tiramisu, Cappuccino Choux Puff, Zeppole with Raspberry Sauce, Bizcocho de Narania. Arroz con Leche, Churros, Tarta de Santiago, Torta Caprese, Crema Catalana, Flan de Leche, Ice Cream, Chocolate Fountain

芝士蛋糕、朱古力脆餅、焦糖咖啡蛋糕、法式冧酒巴巴蛋糕、經典千層糕、娘惹千層糕、 鮮焗朱古力曲奇、班蘭蛋糕、巴斯克芝士蛋糕、意式奶凍、蘋果金寶、杯子蛋糕、蝴蝶酥、 意式脆餅、豆腐花、意式杏仁餅、西西里卷、意式芝士蛋糕、意式泡沫咖啡泡芙、紅莓醬酥皮泡芙、 香橙乳酪蛋糕、西班牙米布甸、西班牙炸油條、聖地牙哥蛋糕、卡布里蛋糕、卡達拉娜、西班牙焦糖布甸

ICE CREAM WITH CONDIMENTS 雪糕配各式配料

Vanilla, Chocolate, Strawberry, Maple Walnut, Lemon 雲呢拿、朱古力、十多啤梨、楓糖核桃、檸檬 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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