

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 Two 輪換菜單二)

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 (僅於逢星期一至四供應)

Knife Cutting Sustainable Hamachi (only available from Friday to Sunday)

現場即切可持續發展油甘魚刺身 (僅於逢星期五至日供應)

Salmon, Sustainable Shimi Saba, Snapper, Sayori

三文魚、可持續醋鯖魚、鮫魚、針魚

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、迷你甘筍、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 沙津吧

Red Chicory, Oak Leaves, Coral Lettuce, Butter Lettuce

紅皺菜、橡葉生菜、珊瑚菜、牛油菜

Beetroot, Corn, Cucumber, Carrot, Red Kidney Bean, Parmesan Cheese

紅菜頭、粟米、青瓜、甘筍、紅腰豆、芝士粉

Thousand Island Sauce, Italian Vinegar, Sesame Dressing,

Balsamic Vinegar, Olive Oil

千島醬、意大利醋、日式芝麻汁、黑醋、橄欖油

Beetroot Salad, Tomato Soft Cheese Salad with Basil,

Pasta Salad with Ham and Tomato Sauce, Roasted Vegetables and Kidney Bean Salad,

Couscous Prawn Salad, Tuna and Corn Salad

紅菜頭沙律、番茄羅勒軟芝士沙律、番茄汁火腿意粉沙律、

烤野菜紅腰豆沙律、大蝦中東米沙律、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

醃洋葱、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. 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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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

Thai Grilled Fish in Banana Leaf, Sambal Spring Chicken,
Parmigiana, Stewed Oxtail in Herbed Red Wine Sauce,
Pork Belly in Japanese Soy Sauce, Baked Portobello with Creamy Spinach,
Honey-glazed Japanese Pumpkin and Sweet Potato
泰式蕉葉烤魚、參巴烤春雞、焗茄子芝士千層、香草紅酒燴牛尾、日式醬油豬腩肉、
忌廉菠菜焗大啡菇、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 Chicken in Lotus Leaf, Stir-fried Scallops with XO Sauce,
Fried Prawns with Salted Egg Yolk, Braised Spare Ribs in
Chinese Black Vinegar Sauce, Wok-fried Clams with Black Beans and Pepper,
Steamed Flathead Grey Mullet with Black Bean Sauce,
Braised E-fu Noodles with Crab Meat, Sauteed Seasonal Vegetables
蘋果雪梨燉豬脰湯、荷葉蒸雞、XO醬炒帆立貝、黃金蝦、家傳鎮江骨、豉椒炒蜆、
豉汁蒸烏頭、蟹肉炆伊麵、清炒時蔬

INDIA DELIGHTS 印度美食

Tandoori Lamb Steak/ Tandoori Mushroom, Mutton Curry,
Aloo Gobi, Mater Panner, Naan Bread, Papadum
天多利羊扒/ 烤菇、印式羊肉咖喱、印度椰菜花馬鈴薯咖喱、
芝士青豆咖喱、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 Cookie, 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

Madeleine, Portuguese Tart, Seasonal Fruit Tart, Canelé, Crème Caramel
(only available from Monday to Thursday)
瑪德蓮貝殼蛋糕、葡撻、水果撻、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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