

LIGHTHOUSE

CAFÉ · 星耀廳

FESTIVE FEAST LUNCH BUFFET 節慶自助午餐

Available from 24 to 26 and 31 December 2024 於2024年12月24至26及31日供應

SEAFOOD ON ICE 冰鎮海鮮

Snow Crab Leg, Brown Crab, Cooked Prawn, Mussels, Sustainable Canadian Lobster (only available on 24 & 25 December 2024) 蟹腳、麵包蟹、熟蝦、青口、可持續發展加拿大龍蝦(僅於2024年12月24及25日供應)

SASHIMI 日式刺身

Mategai, Salmon, Hamachi, Tuna, Octopus, Ama Ebi 馬刀貝、三文魚、油甘魚、吞拿魚、八爪魚、甜蝦

SUSHI & MAKI ROLLS 壽司及卷物

2 Assorted Sushi and 2 Maki Rolls, including 1 Vegetarian Option, Daily 每日供應精選壽司及卷物各兩款,包括一款素食選擇

JAPANESE SALADS AND STARTERS 日式沙律及小食

Japanese Seaweed Mushroom Salad, Cucumber Prawn Salad with Japanese Dressing,
Japanese Carrot and Chicken Salad, Japanese Potato Salad with Truffle Paste, Edamame,
Bonito Cold Tofu Prawn with Caviar, Prawn Tamago with Mentaiko Dressing, Crab Roe Salad,
Yuzu Lotus Salad, Ajitsuke Tsubugai, Sesame Octopus, Shirataki Noodle
日式蘑菇海藻沙律、和風鮮蝦青瓜沙律、和風甘筍雞肉沙律、黑松露醬薯仔沙律、
校豆、鰹魚凍豆腐配魚子醬、大蝦玉子配明太子醬、蟹籽沙律、
柚子蓮藕、味附螺肉、芝麻八爪魚、蒟蒻冷麵

CHARCUTERIE AND CHEESE 冷盤火腿及芝士

24 Months Iberico Hand-carved Ham, Gran Reserva Serrano Ham, Coppa Ham, Mortadella, Salachion, Chorizo, Selected European Cheese 24個月手切伊比利亞黑毛豬火腿、西班牙白毛豬火腿、高柏火腿、意大利凍肉腸、西班牙肉腸、西班牙辣肉腸、精蹼歐洲梦十

Please inform your server of any food related allergies as your well-being and comfort are our greatest concern. 為關下健康著想,如關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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SOUP STATION 湯

Bak Kut Teh, Faux Shark's Fin Soup,
Purple Sweet Potato Cream Soup / Pumpkin Soup
肉骨茶、碗仔翅、紫薯忌廉湯 / 南瓜湯

JAPANESE STATION 日式美食

Karaage, Sakana Fry, Japanese Deep-fried Cheese, Tempura Vegetables, Yakisoba with Wagyu Beef Cubes 唐揚炸雞、炸魚、日式炸芝士、蔬菜天婦羅、日式和牛粒炒麵

CARVING STATION 精選烤肉

Classic Roasted Turkey, Honey-glazed Bone Ham with Pineapple Gravy
Angus Beef Striploin / Rib Eye
Braised Brussels Sprout with Pancetta and Onion, Roasted Root Vegetables
傳統火雞、蜜燒連骨火腿配菠蘿燒汁
安格斯西冷 / 肉眼扒
煙肉洋葱燴椰菜仔、香烤根菜

GRILLED & ROASTED DELIGHTS 燒烤美食

King Prawn, Beef, Tandoori Lamb Chop, Chicken Wing 虎蝦、牛肉、天多利羊扒、雞翼

WESTERN DELIGHTS 西式美食

Oven-baked Baby Spareribs with Barbecued Sauce,
Black Mussels with Saffron Broth,
Baked Provençal Salmon, Lemon Garlic Butter Roasted Chicken,
Veal Loin with Mushroom Cream Sauce,
Honey-glazed Sweet Potatoes and Pumpkins
燒烤醬焗豬肋骨、西藏紅花湯浸青口、寶雲酥三文魚、
香蒜檸檬牛油燒雞、法式燴牛仔肉配野菌忌廉汁、蜜糖燒南瓜及甜番薯

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Double-boiled Pork Shank Soup with Papaya, Snow Fungus and Whelk,
Sticky Rice with Preserved Meats, Spicy Cumin Pork Shank,
Braised Pork Knuckles with Red Fermented Bean Curd, Three Cup Chicken,
Fried Prawns with Soy Sauce, Beef Brisket and Turnip in Clear Broth,
Stir-fried Vegetables with Cordyceps Flower, Bamboo Fungi and Abalone Mushroom,
Chicken Masala, Saffron Pulao, Vegetable Korma, Naan, Papadam
木瓜雪耳螺肉燉豬膿、臘味糯米飯、孜然豬脾骨、南乳炆豬手、三杯雞、豉油王中蝦、蘿蔔清湯牛腩、
蟲草花竹笙鮑菇燴時蔬、印度瑪莎拉雞、西藏紅花印度香飯、印度芝士雜菜、印度烤餅、印度脆餅

CHINESE BARBECUE STATION 中式燒味

Steamed Chicken, Barbecued Pork, Roasted Duck, Crispy Pork Belly, Brined Pigeon 白切雞、叉燒、燒鴨、燒腩仔、滷水乳鴿

KIDS CORNER 兒童小食

Creamy Seafood Penne with Japanese Bonito Sauce, Baked Mac and Cheese, French Fries, Potato Wedges, Chicken Nuggets, Onion Rings, Spring Rolls 輕魚汁忌廉海鲜長涌粉、芝士焗通心粉、炸薯條、炸薯角、炸雞塊、炸洋蔥圈、炸春卷

TRADITIONAL SOUP NOODLES 傳統粉麵

Egg Noodles, Vermicelli, Rice Noodles
with Chicken Stock or Wonton Stock
蛋麵、米粉、米線配雞上湯或雲吞湯
Cuttlefish Ball, Deep-fried Fish Ball, Beef Ball, Fish Cake, Pork Ball,
Bean Curd Puff, Choy Sum, Chinese Lettuce, Bean Sprouts,
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、芫茜、紅辣椒、炸乾葱

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FRUITS 水果

Watermelon, Pineapple, Melon, Honeydew Melon, Apple, Orange, Pear, Mandarin 西瓜、菠蘿、蜜瓜、哈密瓜、蘋果、橙、梨、蜜柑

SWEET TEMPTATIONS 特色甜品

Yule Log Cake, Fresh Fruit Tart, Vanilla Profiterole, English Fruit Cake,
Fresh Berries with Cream, Panettone, Apple Pie with Vanilla Sauce, Freshly Baked Cookies,
Christmas Pudding, Christmas Stollen, Mince Pie, Christmas Cookies, Honey Cake,
Honey Madeline, Donut, Red Berries with Greek Yoghurt, Mont Blanc, Gingerbread Custard,
Strawberry Trifle, Pandan Cake, Assorted Praline, Canelé, Jelly, Assorted Cupcakes,
Ice Cream, Chocolate Fountain, Kueh Lapis

聖誕木頭蛋糕、鮮果撻、雲呢拿泡芙、英式水果蛋糕、鮮野莓伴忌廉、蘋果批伴雲呢拿汁、 鮮焗曲奇、聖誕布甸、德式聖誕麵包、甜餡餅、聖誕曲奇、蜂蜜蛋糕、蜂蜜瑪德琳、甜甜圈、 紅莓希臘乳酪、蒙布朗栗子蛋糕、薑餅吉士、士多啤梨蛋糕杯、班蘭蛋糕、果仁朱古力、 可麗露、啫喱、杯子蛋糕、雪糕、朱古力噴泉、千層糕

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