

LIGHTHOUSE

CAFÉ • 星耀廳

‘GO GREEN’ SEMI-BUFFET LUNCH 綠色輕怡半自助午餐

MAIN COURSE 主菜

(Please choose one from the following per person 每位請選擇以下一款)

Pan-seared US Pork Loin ⑧ ⑨

香煎美國豬柳

Grilled Zucchini, Mashed Potatoes, Red Wine Reduction

烤意大利青瓜、香滑薯蓉、紅酒燒汁

Or 或

Baked Conchiolin ⑩ ⑪ ⑫

番茄芝士焗大貝殼粉

Spinach & Ricotta Cheese, Tomato Sauce

芝士菠菜、番茄醬

Or 或

Slow-braised Australian Lamb Loin ⑧ ⑨

慢煮燴澳洲羊扒

Roasted Broccolini, Spinach Mashed Potatoes, Port Wine Jus

香烤西蘭花苗、菠菜薯蓉、味酒燒汁

(Upgrade option with extra HK\$80 另加港幣80元自選升級)

Or 或

Marinated Wagyu Beef Sirloin with Squid Ink and Toasted Rice ⑩ ⑫

烤脆米墨汁西冷牛扒

Roasted Vegetables, Purée De Pomme, Paprika Beef Sauce

香烤時蔬、法式薯蓉、甜椒牛肉燒汁

(Upgrade option with extra HK\$80 另加港幣80元自選升級)

Or 或

Seared Wild Seabass & Parma Ham Tiger Prawn ⑧ ⑨ ⑩

香煎野生鱸魚配巴馬火腿大蝦卷

Sautéed Kale, Green Peas, Truffle Beurre Blanc

炒羽衣甘藍、青豆、法式松露牛油汁

(Upgrade option with extra HK\$80 另加港幣80元自選升級)

Served with your choice of coffee or tea 配自選咖啡或茶

HK\$398 per adult | HK\$278 per child (aged 3 to 11)

成人每位港幣 398 元 | 兒童每位港幣 278 元 (3 至 11 歲)

DAILY SOUP 是日餐湯

Served with Freshly Baked Breads ⑧

配鮮焗麵包

SEAFOOD ON ICE 冰鎮海鮮 ⑩

Chilled Prawns, Clams, Black Mussels

凍蝦、蜆、青口

SALADS AND APPETISER 沙律及前菜 ⑧ ⑨ ⑩ ⑫

Mixed Hydroponic Lettuce Bar ⑩

水耕生菜吧

Vegetable Sticks, Dips, Pickles, Salad Dressing

蔬菜條、沾醬、漬物、各式沙律醬

Kale Salad with Prawns and Peach, Apple Crab Meat Salad, Tuna Tataki with Citrus Dressing, Salmon Greek Salad, Seafood Pasta Salad, Chicken Salad, Crab Roe Potato Salad, Beetroot Salad

羽衣甘藍大蝦沙律、蘋果蟹肉沙律、香煎吞拿魚配柚子汁、三文魚希臘沙律、

海鮮意粉沙律、雞肉沙律、蟹籽薯仔沙律、紅菜頭沙律

SUSHI AND TSUKEMONO 壽司及漬物 ⑧ ⑨ ⑩ ⑫ ⑬ ⑭ ⑮ ⑯

Assorted Sushi 精選壽司

Kanpyo Roll, Cucumber Roll, Turnip Roll, California Roll, Unagi Roll,

Ika Sushi, Ebi Sushi, Tako Sushi, Tamago Sushi, Bean Curd Sushi

干瓢小卷、青瓜小卷、黃蘿蔔小卷、加洲卷、鰻魚卷、魷魚、蝦、八爪魚、玉子、腐皮壽司

Tsukemono 漬物

Chuka Salada, Yuzu Lotus, Chuka Tsubu Gai, Chuka Ika Pickled Turnip, Okra Salad

中華沙律、柚香蓮藕、味付螺肉、味付墨魚仔、柚子蘿蔔

CHEF'S SELECTION OF COLD CUTS 廚師精選冷盤 ⑩ ⑫

Cold Cut Platter with Olives and Pickles, Smoked Salmon with Traditional Condiments

精選冷盤火腿配橄欖及酸青瓜、煙三文魚配傳統配料

CHEESE BOARD 精選芝士拼盤 ⑩

Grapes, Walnuts ⑯, Crackers ⑧, Honey Comb

提子、核桃、餅乾、蜜糖

SWEET TEMPTATIONS 特色甜品 ⑩ ⑪ ⑫ ⑬

Assorted Cakes, Housemade Puff, Mixed Fruit Tart, Baked Portuguese Tart,

Fresh Baked Cookies, Assorted Cookies, Black Sesame Cake, Madeleine,

Pandan Cake, Kueh Lapis, Ice Cream, Taiyaki

精選蛋糕、自家製泡芙、鮮果撻、葡撻、鮮焗曲奇、精選曲奇、黑芝麻蛋糕、

瑪德蓮貝殼蛋糕、班蘭蛋糕、千層糕、雪糕、鯛魚撻

⑧ Signature Dish 主廚推介 ⑨ Vegan 純素 ⑩ Vegetarian 素食 ⑪ Contains Gluten/Wheat 含麩質 ⑫ Contains Tree Nuts/Peanuts 含木本堅果或花生

⑬ Contains Dairy Products 含奶類食品 ⑭ Contains Fish 魚類 ⑮ Contains Shellfish 含貝類海鮮 ⑯ Contains Soy 含大豆 ⑰ Contains Egg 含蛋類 ⑱ Spicy 辣

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。