

LIGHTHOUSE

CAFÉ • 星耀廳



SEAFOOD ON ICE

冰鎮海鮮

Fresh Sustainable Canadian Lobster, Crab Leg, Prawn, Mantis Shrimp, Crayfish
新鮮可持續發展加拿大龍蝦、蟹腳、大蝦、瀨尿蝦、小龍蝦

SMOKED SEAFOOD

煙燻海鮮

Salmon, Tuna, Ocean Trout
三文魚、吞拿魚、海鱒

JAPANESE SASHIMI AND SUSHI

日式刺身壽司

Assorted Sashimi, Sushi, Maki and Temaki Rolls
精選刺身、壽司、卷物及手卷

PERUVIAN CEVICHE

秘魯醃海鮮

Crab and Mango with Jalapeño, Fresh Tuna with Coconut, Fresh Shrimp with Sweet Corn
墨西哥辣椒芒果蟹肉、椰子鮮吞拿魚、粟米鮮蝦

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SOUP SHOOTER

凍湯小杯

Vichyssoise Chilled Soup with Crayfish,
Cold Bell Pepper Chilled Soup with Marinated Prawn
小龍蝦馬鈴薯凍湯、燈籠椒凍湯伴香料醃大蝦

SOUP

湯

Double-boiled Abalone and Fish Maw Soup,
Venetian Crab Soup, Seasonal Vegetable Soup, Pumpkin and Barley Soup
鮑魚花膠燉湯、威尼斯蟹湯、素菜湯、南瓜薏米湯

CARVING STATION

精選烤肉

Prime Australian Angus Beef
頂級安格斯牛扒

LIVE GRILL

現烤海鮮及烤肉

Tiger Prawn, Tuna Medallion, Steak, Shish Taouk
虎蝦、吞拿魚扒、牛扒、中東雞肉串

WESTERN DELIGHTS

Scallop and Lobster with Spinach and Carrot Purée
帶子龍蝦伴菠菜及蘿蔔蓉

ASIAN DELIGHTS

亞洲美食

Yangzhou Fried Rice,
Wok-fried Noodles with Soy Sauce, Stir-Fried Seasonal Vegetables,
Wok-fried Shrimp and Celery with XO Sauce,
Braised Goose Web with Abalone, Steamed Garoupa with Soy Sauce,
Deep-fried Prawn, Stir-fried Glutinous Rice
揚州炒飯、豉油王炒麵、清炒時蔬、
XO醬爆炒大蝦西芹、鮑魚炆鵝掌、豉汁蒸斑球、
炸大蝦、生炒糯米飯

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JAPANESE DELIGHTS

日式美食

Japanese Salmon Soup, Japanese Seafood Hot Pot,
Japanese Poached Fish and Mushroom in Leek Broth
日式三文魚湯、日式海鮮鍋、日式雜菌大蔥魚湯

INDIAN DELIGHTS

印度美食

Kashmiri Pulao, Rezala Paneer, Fish Moyle,
Hariyali Chicken Tikka, Seekh Kebab, Tandoori Prawn, Calamari
印度雞肉飯、印度芝士、印度魚塊、咖哩雞、烤肉串、印式燒大蝦、魷魚

TRADITIONAL SOUP NOODLES

傳統粉麵

Laksa, Fish Broth or Pork Broth Noodle Served with a Selection of Toppings
喇沙、魚湯或豬肉湯麵配自選配料

RISOTTO AND PASTA

即製意大利飯及意粉

Seafood Risotto with Asparagus
蘆筍海鮮意大利飯

Housemade Pasta with Selected Sauce
自家手工製意粉配精選醬汁

CHEESE

芝士

Assorted Cheeses from Around the World
世界各地的芝士

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SWEET TEMPTATIONS

特色甜品

Green Tea Opera Cake, New York Cheesecake, Fruit Tart,
Pandan Cake, Berry and Cream,
Portuguese Tart, Apple Crumble,
Chocolate Fountain, Cherry Clafoutis, Apple Strudel,
Fruit Puff, Chocolate Praline, Lemon Madeleine,
Cupcake, Jelly Cup, Panna Cotta with Berry Compote,
Green Tea Pudding, Tiramisu
綠茶歌劇院蛋糕、紐約芝士蛋糕、鮮果撻、
班蘭蛋糕、雜莓忌廉、葡撻、蘋果金寶、
朱古力噴泉、法式櫻桃焗布甸、維也納蘋果卷、
鮮果泡芙、果仁朱古力、檸檬貝殼蛋糕、
杯子蛋糕、啫喱杯、雜莓意式奶凍、
綠茶布甸、意大利芝士蛋糕

HK\$788 per adult

HK\$394 per child (aged 3 to 11)

成人每位港幣 788 元

兒童每位港幣 394 元 (3至11歲)

• 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。

• Prices are in Hong Kong dollars and subject to a 10% service charge.

以上價錢以港幣計算，另收加一服務費。

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BEVERAGES

飲料

Elevate your dining experience with one of the free-flowing wine packages and
Sommeliers' Favourites below:

額外升級享用以下無限暢飲套餐及侍酒師推介：

PREMIUM WINE PACKAGE

\$380

PINK PROSECCO, MILLESIMATO BRUT, PONTE, ITALY

CHARDONNAY, BEAUVIGNAC, IGP CÔTES DE THAU, LANGUEDOC, FRANCE

CABERNET SAUVIGNON, VIEILLES VIGNES, BEAUVIGNAC,
IGP CÔTES DE THAU, LANGUEDOC, FRANCE

This premium package includes all beverages under wine package

WINE PACKAGE

\$240

SOFT DRINKS

CHILLED JUICES

DRAUGHT BEER - WIENINGER BIER PILSNER

PROSECCO

HOUSE WHITE WINE

HOUSE RED WINE

HOUSE SPARKLING WINE

SOMMELIERS' FAVOURITES

侍酒師推介

WHITE WINE

750ml

RIESLING, ROCHE GRANITIQUE, ZIND HUMBRECHT, ALSACE, FRANCE, 2019

\$990

BEAUNE 1ER CRU, BEAUNE DU CHÂTEAU, DOMAINE BOUCHARD PERE & FILS,
BURGUNDY, FRANCE, 2018

\$990

RED WINE

750ml

GEVREY CHAMBERTIN, DOMAINE DAVID DUBAND, BURGUNDY, FRANCE, 2015

\$1,330

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