

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)

Braised Beef Cheek ⑧⑨

蘑菇燴牛臉頰肉

Caramelised Root Vegetables, Mashed Potatoes, Wild Mushroom Sauce
焦糖根莖類蔬菜、薯蓉、野菌汁

Or 或

Italian Style Roasted Spring Chicken ⑧⑨

意式火腿燒春雞

Seasonal Vegetables, Lyonnaise Potatoes
時令蔬菜、洋蔥炒馬鈴薯

Or 或

Sous Vide Grilled Octopus with Seafood Risotto ⑧⑨

慢煮香烤八爪魚海鮮燴飯

Saffron, Mussels, Tomatoes
藏紅花、青口、番茄

Or 或

Parmigiana di Melanzane ⑧⑨⑩⑪

意式焗烤千層茄子

Aubergine, Mozzarella Cheese, Parmesan Cheese, Basil, Tomato Sauce
茄子、水牛芝士、巴馬臣芝士、羅勒、番茄醬

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)

- 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

SEAFOOD ON ICE 冰鎮海鮮 ⑭

Chilled Prawns, Clams and Black Mussels

凍蝦、蜆、青口

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。

LIGHTHOUSE

CAFÉ • 星耀廳

SALAD AND APPETISER 沙律及前菜

Mixed Hydroponic Lettuce Bar ⑭

水耕生菜吧

Vegetable Sticks, Dips, Pickles and Salad Dressing
蔬菜條、沾醬、漬物及各式沙律醬

Caprese Salad ⑭⑮, Chicken Panzanella Salad ⑭⑯⑰,
Spanish Grilled Octopus Salad ⑭⑮, Spicy Squid Salad ⑭⑮,
Italian Pasta Seafood Salad ⑭⑯⑰, Chicken Couscous Salad ⑭⑯⑰,
Niçoise Salad ⑱⑲, Char-grilled Antipasto Vegetables ⑭⑮
意式卡布里沙律、意大利雞肉麵包沙律、烤西班牙八爪魚沙律、辣魷魚沙律、
意粉海鮮沙律、雞肉小米沙律、法式尼哥斯沙律、意式扒雜菜

SUSHI AND TSUKEMONO 壽司及漬物 ⑭

Assorted Sushi (California Roll, Salmon Roll, Avocado Salmon Roll, Tobiko and Crab Stick Roll),

Vegetable Sushi (Avocado, Cucumber) ⑭,

Chuka Kurage, Chuka Idaho, Chuka Salad

精選壽司 (加州卷、三文魚卷、牛油果三文魚卷、蟹肉蟹籽卷)、素菜壽司 (牛油果、青瓜)、
日式海蜆、日式八爪魚、中華沙律

CHEF'S SELECTION COLD CUT 廚師精選冷盤

Chef's Selection Cold Cut Platter, Smoked Salmon ⑳

廚師精選冷盤火腿、煙三文魚

Olives, Pickle, Traditional Condiments

橄欖、酸青瓜、傳統配料

CHEESE BOARD 精選芝士拼盤 ⑭

Grapes, Walnuts ㉑, Crackers ㉒, Honey Comb

提子、核桃、餅乾、蜜糖

DAILY SOUP 是日餐湯

Served with Freshly Baked Breads ㉓

配鮮焗麵包

SWEET TEMPTATIONS 特色甜品 ⑭⑮⑯

Speculoos Cheesecake, Sakura Mousse Cake,
Pistachio Puff, Dark Chocolate Crunchy Cake, Mixed Fruit Tart,
Genmaicha Mousse with Mandarin Compote,
Baked Cheese Tart, Freshly Baked Cookies, Assorted Cookies,
Black Sesame Cake, Madeleine, Kueh Lapis, Ice Cream,
Crêpe (Fruit Compote, Cream, Nutella)

焦糖脆餅芝士蛋糕、櫻花慕絲蛋糕、開心果泡芙、黑朱古力脆脆蛋糕、鮮果撻、
橘香玄米茶慕絲蛋糕、芝士撻、鮮焗曲奇、精選曲奇、黑芝麻蛋糕、
瑪德蓮貝殼蛋糕、千層糕、雪糕、法式可麗餅 (鮮果果醬、忌廉、榛子醬)

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。