LIGHTHOUSE

CAFÉ · 星耀廳

'GO GREEN' SEMI-BUFFET LUNCH III 綠色輕怡半自助午餐 III

Available Period from 16 to 20 June and 14 to 18 July 2025 供應日期為2025年6月16日至20日及7月14日至18日

MAIN COURSE 主菜

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

Indian Chicken Tikka Masala with Basmati Rice @@ \@

印度瑪莎拉香料雞

Chicken, Yoghurt, Indian Spice 雞肉、乳酪、印度香料

Or 或

Roasted Pork Loin @ @

香烤美國豬柳

Grilled Zucchini, Mashed Potatoes, Red Wine Reduction

烤意大利青瓜、香滑薯蓉、紅酒燒汁

Or 或

Seared Seabass ® 🔊 🕲

香煎鱸魚

Sauteed Kale, Green Peas, Lemon Butter Sauce

炒羽衣甘藍、青豆、檸檬牛油汁

Or 或

Baked Conchiglioni @ @ @

番茄芝士焗大貝殼粉

Spinach & Ricotta Cheese, Tomato Sauce

芝十菠菜、番茄醬

Or或

Sous Vide Beef Tenderloin (8) (a)

慢煮牛柳

Pommery Mashed Potatoes, Apple Port Reduction

芥末薯蓉、蘋果砵洒汁

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

Baked Herb-crusted Lamb Chop (8) (6)

焗香草羊鞍

Roasted Broccolini, Mashed Potatoes, Lamb Jus

烤西蘭花苗、香滑薯蓉、燒羊肉汁

(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)

主廚推介

純素 素食

含麩質

🔊 Signature Dish 🏿 Vegan 🚳 Vegetarian 📳 Contains Gluten/Wheat 🔊 Contains Tree Nuts/Peanuts

(a) Contains Dairy Products (c) Contains Fish (a) Contains Shellfish (a) Contains Soy (b) Contains Egg (c) Spicy 含奶類食品

含貝類海鮮

含大豆

含蛋類

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 以上並式輪流供應,食物或會因應季節變化及食材供應而改變並不作事前捅知。

DAILY SOUP 是日餐湯

Served with Freshly Baked Breads (*) 配鮮焗麵包

SEAFOOD ON ICE 冰鎮海鮮

Chilled Prawns, Clams, Black Mussels ® 凍蝦、朝、青口

SALADS AND APPETISER 沙律及前菜 🔊 🔊 📾 🐵

Mixed Fresh Lettuce Bar ®

新鮮生菜吧

Vegetable Sticks, Dips, Pickles, Salad Dressing 蔬菜條、沾醬、清物、各式沙律醬 Beetroot Salad, Potato Salad, Pasta Salad 紅菜頭沙律、薯仔沙律、意粉沙律

SUSHI AND TSUKEMONO 壽司及漬物 ® ❷ @ ◎ ® ® 0

Assorted Sushi 精撰壽司

Tsukemono 日式清物

Salad in Small Bowl 日式沙律小碟

CHEF'S SELECTION OF COLD CUTS 廚師精撰冷盤 📾 🖾

Cold Cut Platter with Traditional Condiments 精選冷盤火腿配傳統配料

SELECTED CHEESE 精撰芝士 📾

Grapes, Walnuts @, Crackers ® 提子、核桃、餅乾

SWEET TEMPTATIONS 特色甜品 ® 🔊 📾 🔘

Housemade Assorted Cakes, Cream Puff, Mixed Fruit Tart, Portuguese Tart, Fresh Baked Cookies, Assorted Cookies, Black Sesame Cake, Madeleine, Pandan Cake, Kueh Lapis, Ice Cream

自家製精撰蛋糕、忌廉泡芙、鮮果撻、葡撻、鮮焗曲奇、精撰曲奇、

黑芝麻蛋糕、瑪德蓮貝殼蛋糕、班蘭蛋糕、千層糕、雪糕