

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)

Slow-roasted Veal Loin

慢烤小牛里脊肉

Seasonal Vegetables, Horseradish Cream

時令蔬菜、辣根忌廉

Or 或

Poularde Demi-deuil

慢煮松露春雞

Mashed Potatoes, Mushroom Sauce

薯蓉、蘑菇汁

Or 或

Baked Herb-crusted Halibut

香草麵包糠焗比目魚

Seasonal Vegetables, Saffron Mussel Cream

時令蔬菜、青口番紅花忌廉汁

Or 或

Fusilli Pasta

意大利螺絲粉

Mixed Mushroom Cream Sauce, Grana Padano Cheese

忌廉汁、意大利巴馬臣芝士

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

HK\$388 per adult | HK\$258 per child (aged 3 to 11)

成人每位港幣 **388** 元 | 兒童每位港幣 **258** 元 (3 至11歲)

Elevate your experience with below special refreshing drinks:

額外升級享用以下清爽特色飲品：

MINT-CHEE

Lychee Purée, Lychee Syrup, Syrup, Lime Juice, Soda Water

\$88

TROPICAL RESTORE

Pineapple Juice, Banana Oleo Saccharum, Lime Juice, Cold Brew Coffee, 7 Upx

\$88

Contain Nuts or Peanuts 含堅果或花生  Contain Dairy Products 含奶類食品 

Vegan 純素  Vegetarian 素食  Contain Gluten 含麩質 

Please inform your server of any food related allergies as your well-being and comfort are our greatest concern.

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。

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SALAD AND APPETISER 沙律及前菜

Mixed Hydroponic Lettuce, Smoked Salmon with Traditional Condiments,
Pomelo Prawn Salad, Buffalo Mozzarella with Heirloom Tomatoes,
Grilled Steak Salad with Mustard Sauce, Waldorf Salad,
Chef's Selection Cold Cut Platter with Olives and Pickles
水耕生菜、煙三文魚配傳統配料、柚子鮮蝦沙律、
水牛芝士蕃茄沙律、烤牛肉沙律配芥末醬、華都夫沙律、
廚師精選冷盤火腿配橄欖及酸青瓜

CHEESE BOARD 精選芝士

Gouda, Camembert, Emmental
荷蘭乳酪芝士、金文拔芝士、瑞士芝士
Grape, Walnut, Cracker, Bread, Honey Comb
提子、核桃、餅乾、麵包、蜜糖

SUSHI AND TSUKEMONO 壽司及漬物

Assorted Sushi (California Roll, Salmon Roll),
Vegetable Sushi (Avocado, Cucumber, Tsukemono),
Chuka Kurage, Chuka Idaho, Chuka Salad, Chilled Tofu
精選壽司 (加州卷、三文魚卷)、素菜壽司 (牛油果、青瓜、漬物)、
日式海蜆、日式八爪魚、中華沙律、冷豆腐

DAILY SOUP 是日餐湯

Served with Freshly Baked Bread
配鮮焗麵包

SWEET TEMPTATIONS 特色甜品

Passion Fruit Cheesecake, Pandan Cake,
U.S. Cheesecake, Soymilk Pudding, Coffee Hazelnut Puff,
Dark Chocolate Mousse Cake,
Green Tea Dacquoise with Yuzu Mousse,
Baked Portuguese Tart, Fresh Baked Cookie, Assorted Cookies,
Madeleine, Lemon Cake, Kueh Lapis, Crêpe
熱情果芝士蛋糕、班蘭蛋糕、紐約芝士蛋糕、豆漿布甸、榛子咖啡泡芙、特濃黑朱古力慕絲蛋糕、
柚子綠茶蛋糕、葡撻、鮮焗曲奇、精選曲奇、瑪德蓮貝殼蛋糕、檸檬蛋糕、千層糕、法式可麗餅

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