LIGHTHOUSE

CAFÉ · 星耀廳

ITALIAN & SPANISH DINNER BUFFET

意大利西班牙風味滋味盛宴自助晚餐

Friday to Sunday and Public Holidays (Served Every Odd Week) 锋星期五至星期日供應及公眾假期(锋單數调供應)

SEAFOOD ON ICE 冰鎮海鮮

Fresh Boston Lobster, Abalone, Brown Crab, Snow Crab Leg, King Prawn, Clam, Blue Mussel 波十頓龍蝦、鮑魚、麵包蟹、蟹腳、大蝦、螅、藍青口

HAND CARVED ITALIAN & SPANISH HAM 現場即切意大利或西班牙腿

Whole Piece Iberico Ham with Bone, Parma Ham, Coppa Ham, Chorizo, Serrano Ham 原集伊比利亞黑毛豬火腿、帕爾瑪火腿、高柏火腿、西班牙辣香腸、西班牙白毛豬 (塞拉諾) 火腿

JAPANESE SASHIMI 日式刺身

Salmon, Hamachi, Tuna, Red Prawn, Surf Clams 三文魚、油甘魚、吞拿魚、紅鰕、北寄貝

SUSHI 壽司

Roasted Eel, Salmon 燒鰻魚、三文魚

MAKI ROLLS 卷物

Avocado and Salmon, Tobiko and Crabs Steak, New York Maki, Kimchi Beef 生油果三文魚、蟹肉蟹籽、細約券、泡菜牛肉

SELECTED SALADS 精選沙律

Assorted Salad Vegetables, Caprese Salad, Chicken Panzanella Salad, Tuna Carpaccio Salad, Grilled Spanish Octopus Salad, Peach & Piquillo Pepper Salad 精選沙律菜、意式卡布里沙律、意大利雞肉麵包沙律、薄切吞拿魚沙律、烤西班牙八爪魚沙律、蜜桃鷹嘴紅椒沙律

SMALL TEMPTING BITES TAPAS 頭盤小食

Spanish Gilda (Pepper, Olive, & Anchovy Skewers), Salmon Ahumado con Crema de Queso (Smoked Salmon Tapas), Balsamic Bruschetta (Tomato & Cheese Toast), Selected Cheese Platter 西班牙橄欖鯷魚串、煙三文魚忌廉芝士多士、意式蕃茄芝士多士、精選芝士拼盤

LIVE STATION 現場烹調

Doner Kebab (Chicken/Lamb/Beef), Fritto Misto, Paella 土耳其烤肉 (雞肉/牛肉) 、意式炸海鮮、西班牙海鮮飯

CARVING STATION 精選烤肉

Op Ribs, Porchetta 帶骨肉眼扒、意大利脆皮烤豬肉卷

GRILLED & ROASTED DELIGHTS 燒烤美食

Beef, Lamb, Prawn, Seasonal Vegetable 牛肉、羊肉、大蝦、時令蔬菜

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

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. 以上價錢以港幣計覽,並另收加一服務費。

SALISASSA/BIDDIST MEDIANA MANAGE

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INTERNATIONAL DELIGHTS 國際美食

Cioppino Seafood Stew, Chicken Parmigiana with Neapolitan Sauce, Beetroot Risotto with Green Pea Goat Cheese, Beef Cheek Stew with Polenta, Baked Fish Puttanesca, Roasted Pork Saltimbocca, Kadai Chicken, Pulao Biryani, Handmade Pasta, Pizza, Ravioli

> 意式燉海鮮、芝士雞肉配拿坡里汁、紅菜頭意大利飯配青豆羊奶芝士、 燉牛面頰伴意式玉米糊、鯷魚蕃茄醬焗魚、烤豬柳鼠尾草、印度咖喱雞、 印度香苗、手工意粉、薄餅、意大利雲吞

SOUPS 湯

Double-boiled Pork Lean and Fish Maw Soup with Coconut and Chicken Feet, Minestrone, Bak Kut Teh

椰子瘦肉花膠雞腳燉湯、意大利菜湯、馬來西亞黑肉骨茶

ASIAN STATION 亞洲美食

Thai-style Steamed Mullet, Thai-style Curry Crab, Sambal Chicken, Wok-fried Sliced Lamb with Scallion, Sauteed Courgette with Dried Bean Curd, Singaporean Fried Rice Noodles

明爐烏頭、泰式黃咖哩蟹、森巴爆雞球、京蔥爆羊肉片、翠玉瓜炒豆乾、星州炒米

CHINESE BARBECUE STATION (TEOCHEW BRINE) 潮州滷水

Soy Sauce Chicken, Braised Duck, Braised Cuttlefish, Red Sausage, Braised Pork Belly,
Braised Pig Ear, Braised Bean Curd, Braised Egg

豉油雞、滷水鴨、滷水墨魚、紅腸、滷水腩肉、滷水豬耳、滷水豆腐、滷蛋

TRADITIONAL SOUP NOODLES 傳統粉麵

Laksa, Chicken Broth Noodles Served with a Selection of Toppings
喇沙、雞湯粉麵配自選配料

SWEET TEMPTATIONS 特色甜品

Classic Cheesecake, Chocolate Biscuit, Caramel Coffee Cake, Baba au Rhum,
Classic Kueh Lapis, Nyonya Lapis, Freshly Baked Chocolate Cookie, Pandan Cake,
Basque Cheesecake, Panna Cotta, Apple Crumble, Assorted Cupcake, Palmier Cookie,
Cantucci, Soy Bean Curd, Amaretti, Cannoli, Tiramisu, Cappuccino Choux Puff,
Zeppole with raspberry Sauce, Bizcocho de Naranja, Arroz con leche, Churros,
Tarta De Santiago, Torta Caprese, Crema Catalana,
Flan de leche, Ice Cream, Chocolate Fountain

芝士蛋糕、朱古力脆餅、焦糖咖啡蛋糕、法式冧酒巴巴蛋糕、經典千層糕、娘惹千層糕、 鮮焗朱古力曲奇、班蘭蛋糕、巴斯克芝士蛋糕、意式奶凍、蘋果金寶、杯子蛋糕、蝴蝶酥、 意式脆餅、豆腐花、意式杏仁餅、西西里卷、 意式芝士蛋糕、意式泡沫咖啡泡芙、紅莓醬酥皮泡芙、 香橙乳酪蛋糕、西班牙米布甸、西班牙炸油條、聖地牙哥蛋糕、卡布里蛋糕、 卡達拉娜、西班牙焦糖布甸、雪糕、朱古力噴泉

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

HK\$788 per adult | HK\$394 per child (aged 6 to 11) 成人每位港幣 788 元 | 兒童每位港幣 394 元 (6 至 11 歲)

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

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ITALIAN & SPANISH DINNER BUFFET

意大利西班牙風味滋味盛宴自助晚餐

SEAFOOD ON ICE 冰鎮海鮮

Fresh Boston Lobster, Abalone, Brown Crab, Snow Crab Leg, King Prawn, Clam, Blue Mussel 波士頓龍蝦、鮑魚、麵包蟹、蟹腳、大蝦、螅、藍青口

HAND CARVED ITALIAN & SPANISH HAM 現場即切意大利或西班牙腿

Whole Piece Iberico Ham with Bone, Parma Ham, Coppa Ham, Chorizo, Serrano Ham 原隻伊比利亞黑毛豬火腿、帕爾瑪火腿、高柏火腿、西班牙辣香腸、西班牙白毛豬 (塞拉諾) 火腿

JAPANESE SASHIMI 日式刺身

Salmon, Hamachi, Tuna, Red Prawn, Surf Clams 三文魚、油甘魚、吞拿魚、紅鰕、北寄貝

SUSHI 壽司

Roasted Eel, Salmon 燒鰻魚、三文魚

MAKI ROLLS 卷物

Avocado and Salmon, Tobiko and Crabs Steak, New York Maki, Kimchi Beef 牛油果三文魚、蟹肉蟹籽、紐約卷、泡菜牛肉

SELECTED SALADS 精選沙律

Assorted Salad Vegetables, Rucola Ricotta Salad, Italian Pasta Seafood Salad, Ensaladilla Rusa, Chicken Cous Cous Salad, Calamari Salad 精選沙律菜、火箭菜芝士沙律、意粉海鲜沙律、西班牙薯仔沙律、

SMALL TEMPTING BITES TAPAS 頭盤小食

Spanish Gilda (Pepper, Olive, & Anchovy Skewers),
Salmon Ahumado con Crema de Queso (Smoked Salmon Tapas),
Balsamic Bruschetta (Tomato & Cheese Toast), Selected Cheese Platter
西班牙橄欖鯷魚串、煙三文魚忌廉芝士多士、意式蕃茄芝士多士、精選芝士拼盤

LIVE STATION 現場烹調

Doner Kebab (Chicken/Lamb/Beef), Crispy Bites, Veal Cutlet,
Deep-fried Dough with Tomato Sauce.

Lamb Shank Braised in Red Wine Tomato Chutney on Grilled Board 土耳其烤肉(雞肉/牛肉)、炸物、吉列牛仔扒、炸薄餅配蕃茄醬、紅酒蕃茄酸辣醬燴羊膝

CARVING STATION 精選烤肉

Op Ribs, Roasted Lamb Rack 帶骨肉眼扒、烤羊架

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GRILLED & ROASTED DELIGHTS 燒烤美食

Beef, Scallop, Sicilian Style Grilled Fish, Seasonal Vegetable 牛肉、帶子、西西里烤魚、時令蔬菜

INTERNATIONAL DELIGHTS 國際美食

Roasted Spring Chicken with Lemon and Prosciutto, Ossobuco with Orzetto, Mediterranean Baked Fish, Moussaka, Pork Piccata with Mustard Cream and Parsley, Lasagna, Lamb Korma Masala, Lemon Biryani, Handmade Pasta, Pizza, Ravioli

燒春雞伴檸檬及意式火腿、意大利燴牛膝伴米型意粉、地中海香料烤魚、

希臘千層茄子、比吉打豬柳配芥末忌廉及番茜、肉醬千層麵、

印式馬沙拉忌廉燴羊、檸香印度香苗、手工意粉、薄餅、意大利雲吞

SOUPS 湯

Double-boiled Pork Shank and Fish Maw Soup with Cordyceps Flower, Chinese Yam and Wolfberry, Zuppa Toscana, Singapore Bak Kut Teh 蟲草花淮山杞子豬賑花膠燉湯、意式火腿薯仔菜湯、新加坡白肉骨茶

ASIAN STATION 亞洲美食

Stir-fried Pork Belly Slices with Curry, Cereal Butter Prawns,
Stir-fried Rice Noodles with Beef, Curry Fish, Stir-fried Turnip Cake, Spicy Mussels
乾炒咖哩豬腩片、麥皮蝦、乾炒牛河、咖哩魚、星州蘿蔔糕、香辣青口

CHINESE BARBECUE STATION 中式燒味

Steamed Chicken, Roasted Duck, Barbecued Pork, Pigeon, Crispy Pork Belly 白切雞、燒鴨、叉燒、乳鴿、燒腩仔

TRADITIONAL SOUP NOODLES 傳統粉麵

Tom-Yum Soup, Chicken Broth Noodles Served with a Selection of Toppings 冬蔭功、雞湯粉麵配白骥配料

SWEET TEMPTATIONS 特色甜品

Classic Cheesecake, Chocolate Biscuit, Caramel Coffee Cake, Baba au Rhum,
Classic Kueh Lapis, Nyonya Lapis, Freshly Baked Chocolate Cookie, Pandan Cake,
Basque Cheesecake, Panna Cotta, Apple Crumble, Assorted Cupcake, Palmier Cookie,
Cantucci, Soy Bean Curd, Amaretti, Cannoli, Tiramisu, Cappuccino Choux Puff,
Zeppole with raspberry Sauce, Bizcocho de Naranja, Arroz con leche, Churros,
Tarta De Santiago, Torta Caprese, Crema Catalana,

Flan de leche, Ice Cream, Chocolate Fountain

芝士蛋糕、朱古力脆餅、焦糖咖啡蛋糕、法式冧酒巴巴蛋糕、經典千層糕、娘惹千層糕、 鮮焗朱古力曲奇、班蘭蛋糕、巴斯克芝士蛋糕、意式奶凍、蘋果金寶、杯子蛋糕、蝴蝶酥、 意式脆餅、豆腐花、意式杏仁餅、西西里卷、 意式芝士蛋糕、意式泡沫咖啡泡芙、紅莓醬酥皮泡芙、 香橙乳酪蛋糕、西班牙米布甸、西班牙炸油條、聖地牙哥蛋糕、卡布里蛋糕、 卡達拉娜、西班牙焦糖布甸、雪糕、朱古力噴泉

下廷拉娜、西班才馬裙布岡、爭儒、木百万噴泉

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

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