

# 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)

#### Charcoal-grilled Westholme Australian Wagyu Tenderloin (🍷🍴)

烤澳洲和牛牛柳

Caramelized Root Vegetables, Potato Fondant and Port Wine Truffle Jus  
焦糖根菜、牛油煎馬鈴薯、砵酒松露汁

**Additional HK\$98 for a glass of sommelier selected red or white wine**

以優惠價港幣98元享用品酒師精選紅白酒

Shiraz, Tappa Pass, Henschke, Barossa Valley, Australia  
Chardonnay, Pierro, Margaret River, Australia

Or 或

#### Oven-roasted Humpty Doo Barramundi Fillet (🍷🍴)

香焗澳洲盲曹魚

Potato Fondant, Sea Parsley Coulis and Kinkawooka Mussels Beurre Blanc  
牛油煎馬鈴薯、海香草醬、青口牛油汁

**Additional HK\$98 for a glass of sommelier selected red or white wine**

以優惠價港幣98元享用品酒師精選紅白酒

Pinot Noir, Cathedral, William Downie, Gippsland, Australia  
Chardonnay, Pierro, Margaret River, Australia

Or 或

#### Roasted Chicken Breast with Prosciutto and Lemon (🍷🍴)

意式檸檬火腿燒雞胸

Seasonal Vegetables and Polenta  
時令蔬菜、玉米糊

Or 或

#### Penne Napoletana (🍷🍴)

拿玻里長通粉

Portobello Mushroom, Bell Peppers and Neapolitan Sauce  
大啡菇、甜椒、拿坡里茄汁

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)

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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## SEAFOOD ON ICE 冰鎮海鮮

Chilled Prawns, Clams and Black Mussels  
凍蝦、蜆、青口

## SALAD AND APPETISER 沙律及前菜

Mixed Hydroponic Lettuce Bar (Vegetable Sticks, Dips, Pickles and Salad Dressing),  
Caprese Salad, Chicken Panzanella Salad, Ensaladilla Rusa,  
Italian Style Beef Salad with Roasted Vegetables & Creamy Balsamic Dressing  
水耕生菜吧 (蔬菜條、沾醬、漬物及各式沙律醬)、意式卡布里沙律、雞肉麵包沙律、西班牙薯仔沙律、  
意式牛肉沙律伴香烤時蔬及忌廉黑醋汁

## CHEF'S SELECTION COLD CUT 廚師精選冷盤

Chef's Selection Cold Cut Platter, Smoked Salmon

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

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

New York Cheesecake, Apple Tatin, Coffee Hazelnut Puff,

Dark Chocolate Crunchy Cake, Mixed Fruit Tart, Yuzu Mousse,

Calamansi and Green Tea Dacquoise, Baked Portuguese Tart,

Fresh Baked Cookies, Assorted Cookies, Madeleine, Pistachio Cake, Kueh Lapis,

Financier, Ice Cream, Crêpe (Fruit Compote, Cream, Nutella)

紐約芝士蛋糕、反烤蘋果撻、榛子咖啡泡芙、黑朱古力脆脆蛋糕、鮮果撻、

柚子慕絲蛋糕、金桔綠茶達克瓦茲、葡撻、鮮焗曲奇、精選曲奇、瑪德蓮貝殼蛋糕、

開心果蛋糕、千層糕、費南雪蛋糕、雪糕、法式可麗餅 (鮮果果醬、忌廉、榛子醬)

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