LIGHTHOUSE

CAFÉ • 星耀廳

MOTHER'S DAY DINNER BUFFET

母親節自助晚餐

Each mother can enjoy a complimentary
Braised Sea Cucumber and Abalone with Duck Web and Mushroom
每位母親可享遼參鮑魚扣鴨掌一客

SEAFOOD ON ICE 冰鎮海鮮

Sustainable Canadian Lobster, Brown Crab, Three Spotted Crab, Mussel, Clam, Sweet Shrimp, Snow Crab Leg, Mantis Shrimp 可持續發展加拿大龍蝦、麵包蟹、三點蟹、青口、蜆、甜蝦、松葉蟹腳、瀨尿蝦

JAPANESE SASHIMI 日式刺身

Live Carving of Whole Hamachi, Salmon, Tuna, Scallop, Shrimp, Herring, Octopus, Surf Clam, Salmon Roe 現場即剖原條油甘魚、三文魚、吞拿魚、帶子、 蝦、希靈魚、八爪魚、北寄貝、三文魚籽

SUSHI 壽司

Assorted Sushi, Maki and Temaki Rolls 精選壽司、卷物及手卷

COLD CUTS AND CHEESES 冷切凍肉及芝士

Assorted Cheeses from Around the World and Cold Cut Platter 精選雜錦芝士及冷切凍肉拼盤

LIVE GRILL 現烤海鮮及烤肉

Beef Striploin, Tiger Prawn, Scallop in the Shell, Mongolian-style Lamb Chop, Honey Glazed Whole Chicken Wing, Pacific Saury, Shichimi Cuttlefish 西冷牛肉、虎蝦、原隻扇貝、蒙古孜然羊架、 蜜汁雞全翼、秋刀魚、七味魷魚

CARVING STATION 精選烤肉

Sous Vide U.S Prime Rib, Slow-roasted U.S Sirloin Steak, Herb-roasted Lamb Leg,
Roasted Italian Porchetta

慢煮美國頂級安格斯肉眼扒、慢烤美國西冷牛扒、

香草烤羊腿、意式脆皮豬肉卷

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。

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JAPANESE DELIGHTS 日式美食

Tempura, Eel Fried Rice 天婦羅、鰻魚飯

JAPANESE TEPPANYAKI 日式鐵板燒

Stired-fried Diced Beef with Garlic, Beef Short Rib with Black Pepper Served with Japanese Seafood Fried Noodles
炒蒜香牛柳粒、黑椒牛仔骨
配日式海鮮炒麵

WESTERN DELIGHTS 西式美食

Grilled Mediterranean Sea Bass, Grilled Mediterranean Salmon, Steamed Mussels with White Wine Broth, Pan-seared Fish Fillet with Lemon Butter Sauce,
Honey Miso Glazed Salmon with Ginger Coconut Sauce,
Steamed Sole Fish Fillet Roll Stuffed with Shrimp
地中海烤鱸魚、地中海烤三文魚、白酒煮青口、
香煎魚柳配牛油檸檬汁、蜜糖味噌三文魚配椰子薑汁、清蒸龍脷柳蝦卷

PIZZA AND PASTA 即製薄餅及意粉

Seafood Pizza, Pasta with Clam, Lasagna 海鮮薄餅、蜆肉意粉、肉醬千層麵

ASIAN STATION 亞洲美食

Peking Duck, Braised Abalone and Goose Web with Oyster Sauce,
Braised Sea Cucumber and Fish Maw with Black Mushroom,
Wok-fried Crab with Garlic and Chilli, Wok-fried Mantis Shrimp with Garlic and Chilli
Steamed Garoupa Fillet with Mushroom and Ham, Steamed Prawn with Garlic in Lotus Leaf,
Salted Egg Yolk Tiger Prawn, Stir-fried Squid with Broccoli,
Deep-fried Bombay Duck Fish with Spicy Salt, Sichuan Fish Fillet with Pickled Vegetable,
Sichuan Spicy Boiled Fish, Sea Snail in Spicy Wine Sauce,
Steamed Scallop with Garlic and Vermicelli, Korean Spicy Fish Stew
片皮鴨、蠔皇鮑魚扣鵝掌、花菇海參燜花膠、避風塘炒蟹、避風塘瀨尿蝦、
麒麟斑片、荷葉蒸蒜蓉蝦、黃金老虎蝦、西蘭花炒鮮魷、椒鹽九肚魚、

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四川酸菜魚、四川麻辣水煮魚、辣酒煮花螺、蒜蓉粉絲蒸扇貝、韓式辣魚鍋

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CHINESE BARBECUE STATION 中式燒味

Steamed Chicken, Barbecued Pork, Roasted Duck, Roasted Pig, Marinated Pigeon, Sichuan Chicken in Chilli Oil 白切雞、叉燒、燒鴨、燒肉、滷水乳鴿、四川口水雞

SOUPS 湯

Double-boiled Silkie Chicken Soup with Fish Maw and Chinese Herbal,
New England Clam Chowder, Lobster Bisque
烏雞藥膳花膠燉湯、英式周打蜆湯、龍蝦湯

SWEET TEMPTATIONS 特色甜品

Panna Cotta with Bird's Nest.

Peach Resin Sweet Soup with Lily Bulb, Lotus Seed and Red Date, Vanilla Pistachio Cake, Palmier, New York Cheesecake, Chocolate Biscuit, Chestnut Cake, Green Tea Opera, Chocolate Fountain, Fruit Tart, Pandan Cake, Soft-centred Chocolate Pudding, Freshly Baked Chocolate Cookie, Lemon Madeleine, Chocolate Marshmallow Tart, Nyonya Kueh Lapis, Apple Crumble, Fruit Puff, Cupcake, Jelly Cup, Hojicha Serradura, Tiramisu, Chocolate Praline, Pistachio Biscotti, Ice Cream 燕窩意式奶凍、紅棗蓮子百合燉桃膠、雲呢拿開心果蛋糕、蝴蝶酥、紐約芝士蛋糕、朱古力脆餅、栗子蛋糕、綠茶歌劇院蛋糕、朱古力噴泉、鮮果撻、班蘭蛋糕、軟心朱古力布甸、新鮮朱古力曲奇、檸檬貝殼蛋糕、朱古力棉花糖撻、娘惹千層糕、蘋果金寶、鮮果泡芙、杯子蛋糕、啫喱杯、焙茶木糠布甸、意大利芝士蛋糕、果仁朱古力、開心果意式脆餅、雪糕

Available from 13 to 14 May 2023 2023 年 5 月 13 日至 14 日供應

I3 May 2023 2023 年 5 月 I3 日 HK\$788 per adult HK\$488 per child (aged 3 to II) 成人每位港幣 788 元 兒童每位港幣 488 元(3 至 II 歳)

I4 May 2023 2023 年 5 月 I4 日 HK\$888 per adult HK\$488 per child (aged 3 to II) 成人每位港幣 888 元 兒童每位港幣 488 元(3 至 II 歲)