

LIGHTHOUSE

CAFÉ • 星耀廳

ITALIAN & SPANISH DINNER BUFFET

意大利西班牙滋味盛宴晚市自助餐菜單

On Rotation Basis (Rotation one)
菜式輪流供應 (輪換一)

SEAFOOD ON ICE 冰鎮海鮮

Boston Lobster, Abalone, Brown Crab, Snow Crab Leg, King Prawns,
Clams, Blue Mussels, Whelks
波士頓龍蝦、鮑魚、麵包蟹、雪蟹腳、大蝦、蜆、藍青口、海螺

SASHIMI 日式刺身

Salmon, Hamachi, Tuna, Hokkigai, Snapper, Mekajiki, Mirugai, Nishin
三文魚、油甘魚、吞拿魚、北寄貝、鯛魚、劍魚、象拔蚌、希靈魚
Ama Ebi (Mon to Thu Only)
甜蝦 (只限週一至週四供應)
Red Prawns (Fri to Sun & PH Only)
紅蝦 (只限週五至週日及公眾假期供應)

ASSORTED SUSHI & MAKI ROLLS 精選壽司及卷物

SUSHI 壽司

Sayori, Ika, Tako, Ebi, Salmon, Shime Saba, Unagi, Shiro Ebi, Inari, Tamago, Vegeterian Abalone
針魚、魷魚、八爪魚、熟蝦、三文魚、醋鯖魚、鰻魚、玻璃蝦、腐皮、玉子、素鮑片

MAKI ROLL 小卷

Ume Cucumber Roll, Kanpyo Cucumber Roll, Daikon Roll, Natto Roll, Crab Stick Roll,
Futomaki, Sake Oba Maki, Tuna Spring Onion Roll, Unagi Roll, Tempura Shrimp Roll
梅子青瓜卷、干瓢青瓜卷、大根卷、納豆卷、蟹柳卷、太卷、
三文魚大葉卷、吞拿魚蔥花卷、鰻魚卷、金龍卷

SELECTED SALADS 精選沙律

SALAD BAR 沙律吧

Butter Lettuce, Green Oakleaf, Red Coral Lettuce, Romaine, Radicchio Rosso,
Kale, Red Oakleaf, Arugula, Spinach
牛油生菜、綠橡葉生菜、紅珊瑚菜、羅馬生菜、意大利紅菊苣、羽衣甘藍、
紅橡葉生菜、火箭菜、意大利菠菜苗

CONDIMENTS 配料

Cherry Tomato, Corn, Carrot, Red Kidney Bean, Parmesan cheese, Chickpea
車厘茄、粟米、甘筍、紅腰豆、巴馬臣芝士粉、雞心豆
Caprese Salad
意式番茄水牛芝士沙律
Italian Tuna Nicoise Salad, Tuscan Salad with Beef,
Peach and Grilled Cuttlefish Salad with Italian Pesto Orzo Pasta (Mon to Thu Only)
意式吞拿魚尼哥斯沙律、泰式燒牛肉沙律、意式米型意粉蜜桃魷魚沙律 (只限週一至週四供應)
Spanish Gilled Baby Octopus Salad, Green Salad with Prawn,
Cannellini Bean Salad with Sicilian Grilled Beef and Zucchini (Fri to Sun & PH Only)
西班牙八爪魚沙律、大蝦希臘沙律、西西利牛肉白豆沙律 (只限週五至週日及公眾假期供應)

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。

LIGHTHOUSE

CAFÉ • 星耀廳

JAPANESE SALAD 日式沙律

Cold Tofu with Moromi Miso, Cold Soba with Crab Meat or Bean Curd,
Nakaki Noodle Salad with Yuzu Soy Sauce, Bonito Eggplant, Crab Roe Salad,
Cucumber Seaweed Salad, Sesame Eggplant, Nanbanzuke,
Japanese Seaweed Mushroom Salad, Chuka Ika, Chuka Kurage,
Chuka Tsubu Gai, Chuka Iidako, Ajitsuki Lotus Root, Chuka Salada, Edamame, Okra Salad
日式豆腐配麵豉、蟹肉/腐皮冷麵、蒟蒻冷麵沙律配柚子豉油、鰹魚汁茄子、蟹籽沙律、青瓜海藻沙律、日式芝麻汁
茄子、南蠻漬、日式蘑菇海藻沙律、味付墨魚、中華海蜆、味付螺肉、味付八爪魚、
柚子蓮藕、中華沙律、枝豆、日式秋葵沙律

SMALL TEMPTING BITES TAPAS 頭盤小食

Manchego with Quince Jelly, Ricotta Cheese and Cucumber Tower with Balsamic Onion
西班牙羊奶芝士伴梨醬、黑醋洋蔥水牛芝士青瓜塔
Ensaladilla Rusa (Mon to Thu Only)
傳統西班牙薯仔沙律 (只限週一至週四供應)
Spanish Gilda (Fri to Sun & PH Only)
西班牙橄欖鯷魚串 (只限週五至週日及公眾假期供應)

SPANISH SNACKS STATION 西班牙特色水櫃小食

(6 items daily from Mon to Thu; 8 items daily from Fri to Sun & PH)
(週一至週四每日供應6款，週五至週日及公眾假期每日供應8款)

Pitted Green Olive, Pitted Black Olive, Stuffed Red Pepper Olive,
Traditional Grandma-style Olive, Spanish Pickle Garlic, Dried Fruit, Walnut, Grissini Bread
Stick, Picos Bread Stick, Regañás, Mediterranean Pickled Vegetables
青水櫃、黑水櫃、釀紅椒水櫃、自家製傳統西班牙醃水櫃、自家製西班牙醃蒜頭、乾果、
核桃、意大利麵包條、西班牙手指餅、西班牙橄欖油餅乾、地中海醃蔬菜

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

Parma Ham, Coppa Ham, Chorizo, Salami, Baleron Ham, Smoked Turkey Breast
帕爾瑪火腿、高柏火腿、西班牙黑毛豬辣香腸、莎樂美腸、波蘭風乾火腿、煙火雞胸
Mortadella with Pistachio, Serrano Ham (Mon to Thu Only)
意大利開心果肉腸、西班牙白毛豬 (塞拉諾) 火腿 (只限週一至週四供應)
Whole Piece Iberico Ham with Bone, Salchichón (Fri to Sun & PH Only)
原隻伊比利亞黑毛豬火腿、西班牙橡果香腸 (只限週五至週日及公眾假期供應)

SELECTED CHEESE PLATTER 精選芝士拼盤

Provolone Dolce, Edam, Gorgonzola, Parmesan, Manchego, Taleggio,
Emmental, Brie, Cheddar, Gouda, Boursin Garlic
意大利牛奶芝士、荷蘭紅波芝士、藍芝士、意大利巴馬臣芝士、曼切戈芝士、半軟牛奶芝士、
瑞士芝士、布里芝士、車打芝士、高打芝士、法國蒜味軟芝士

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。

LIGHTHOUSE

CAFÉ • 星耀廳

CARVING STATION 精選烤肉

Striploin (Mon to Thu Only)

西冷牛扒 (只限週一至週四供應)

Op Ribs, Porchetta (Fri to Sun & PH Only)

帶骨肉眼扒、意大利脆皮烤豬肉卷 (只限週五至週日及公眾假期供應)

GRILLED & ROASTED DELIGHTS 燒烤美食

Beef, Squid, Chicken Wings, Seasonal Vegetable

牛肉、魷魚、雞中翼、時令蔬菜

Tiger Prawn (Fri to Sun & PH Only)

海虎蝦 (只限週五至週日及公眾假期供應)

DONER KEBAB 土耳其烤肉

Chicken, Beef

雞肉、牛肉

Served with Creamy Garlic Yoghurt Sauce, Red Kebab Sauce, Tomato, Cucumber, Red Onion, French Fries

配 香蒜忌廉乳酪醬、番茄辣椒醬、番茄、青瓜、紅洋蔥、薯條

SOUP STATION 湯

Minestrone, Manhattan Clam Chowder, Bak Kut Teh,

Double-boiled Pork Lean Soup with Coconut and Chicken Feet

意大利菜湯、蜆肉周打湯、肉骨茶、椰子瘦肉雞腳燉湯

INTERNATIONAL DELIGHTS 國際美食

Chicken Parmigiana with Neapolitan Sauce,

Roasted Pork Saltimbocca, Vegetables au Gratin,

Pan-seared Duck Breast with Orange Beetroot Gravy, Baked Fish Puttanesca,

Beef Cheek Stew with Polenta, Kadai Chicken,

Pulao Biryani, Paneer Masala, Naan Bread, Papadum

芝士雞肉配拿坡里汁、鼠尾草烤豬柳、白汁焗蔬菜、香煎鴨胸配香橙甜菜頭燒汁、

鯉魚番茄醬焗魚、嫩牛面頰伴意式玉米糊、印度咖喱雞、印度香苗、印度咖喱芝士、印度烤餅、印度炸薄餅

Braised Lamb Shank in Red Wine Tomato Chutney, Paella (Fri to Sun & PH Only)

紅酒番茄酸辣醬燴羊膝、西班牙海鮮飯 (只限週五至週日及公眾假期供應)

ASIAN DELIGHTS 亞洲美食

Thai-style Steamed Mullet, Sichuan Boiled Fish, Stir-fried Beef with Bitter Gourd,

Pork Ribs with Orange Sauce, Sambal Chicken, Sauteed Courgetti with Dried Bean Curd,

Sambal Beehoon Goreng, Seasonal Vegetables with Wolfberry in Fish Broth

明爐烏頭、水煮魚、涼瓜炒牛肉、香橙排骨、參巴爆雞球、翠玉瓜炒蝦仁、星州炒米、杞子魚湯浸時蔬

Wok-fried Sliced Lamb with Scallion,

Braised Duck Web with Chinese Mushroom (Fri to Sun & PH Only)

京蔥爆羊肉片、花菇炆鴨掌 (只限週五至週日及公眾假期供應)

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。

LIGHTHOUSE

CAFÉ • 星耀廳

TEOCHEW BRINE STATION 潮州滷水

Braised Duck, Red Sausage, Braised Pork Belly, Braised Pig Ears,

Braised Bean Curd, Braised Egg

滷水鴨、紅腸、滷水腩肉、滷水豬耳、滷水豆腐、滷水蛋

TRADITIONAL SOUP NOODLES 傳統粉麵

Singaporean Laksa

新加坡喇沙

Prawns, Chicken, Bean Curd Puff, Bean Sprout, Fish Cake

蝦、雞肉、豆卜、芽菜、魚片

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, Soybean 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、法式秣酒巴巴蛋糕、經典千層糕、娘惹千層糕、

鮮焗朱古力曲奇、斑蘭蛋糕、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

ICE CREAM WITH CONDIMENTS 雪糕配各式配料

Vanilla, Chocolate, Strawberry, Maple Walnut, Lemon

雲呢拿、朱古力、士多啤梨、楓糖核桃、檸檬

Chocolate Fountain with Condiments

朱古力噴泉配各式配料

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

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。