

LIGHTHOUSE

LOUNGE • 星耀廊



BUBBLES & PEARLS NEW YEAR'S EVE SOIRÉE MENU

璀璨除夕美饌盛宴菜單

31 December 2025
2025 年12月31日供應

Seafood Tower

海鮮塔

Pink Prawn Sashimi (4 pcs), Alaska King Crab Leg (200g), Whelks (6 pcs), Razor Clams (6 pcs), Prawns (6 pcs) Served with Cocktail Sauce, Yuzu Shiso Dressing and Lemon
粉紅蝦刺身(4隻)、阿拉斯加皇帝蟹腳(200克)、海螺(6隻)、蜆(6隻)、凍蝦(6隻) 配 雞尾酒汁、柚子紫蘇汁、檸檬

Served with Champagne (375 ml) 配香檳 (375毫升)

Champagne Barons de Rothschild, Brut, NV

\$788

Kaluga Caviar (10g)

達氏鱈魚子醬 (10克)

Served with Warm Blinis, Sour Cream, Shallot, Egg White & Yolk, Chive
配 布林餅、酸忌廉、紅蔥、雞蛋、法國青蔥

\$488

Pairing with a glass of Rosé Champagne (75 ml) 加配玫瑰香檳一杯 (75毫升)

Champagne Laurent-Perrier, Cuvée Rosé, NV

\$138

Artisanal Cheese Selection

精選芝士拼盤

Served with Truffle Honey, Fig Jam, Apricot, Toasted Sourdough

配松露蜜糖、無花果醬、杏脯、烘酸種麵包

\$368

Ibérico Charcuterie

伊比利亞黑毛豬拼盤

Hand-carved Jamón Ibérico, Ibérico Chorizo de Cebo, Ibérico Salchichón de Cebo, Wild Boar Terrine with Walnut Served with Marinated Olives, Picos, Toasted Sourdough
手切西班牙伊比利亞黑毛豬火腿、西班牙伊比利亞黑毛豬辣香腸、西班牙伊比利亞黑毛豬風乾腸、合桃野豬肉醬

配醃橄欖、西班牙特級初榨橄欖油餅乾、烘酸種麵包

\$488

Artisanal Cheese Selection & Ibérico Charcuterie

精選芝士及伊比利亞黑毛豬拼盤

A Selection of 3 Cheeses, Hand-carved Jamón Ibérico, Ibérico Chorizo de Cebo, Ibérico Salchichón de Cebo, Wild Boar Terrine with Walnut Served with Truffle Honey, Fig Jam, Apricot, Toasted Sourdough, Picos Bread, Marinated Olives

3款精選芝士、手切西班牙伊比利亞黑毛豬火腿、西班牙伊比利亞黑毛豬辣香腸、西班牙伊比利亞黑毛豬風乾腸、合桃野豬肉醬

配松露蜜糖、無花果醬、杏脯、烘酸種麵包、醃橄欖

\$588

純素
Vegan

素食
Vegetarian

含麩質
Contains Gluten/Wheat

含木本堅果或花生
Contains Tree Nuts/Peanuts

含奶類產品
Contains Dairy Products

含魚類
Contains Fish

含貝類海鮮
Contains Shellfish

含大豆
Contains Soy

含蛋類
Contains Egg

辣
Spicy

Your well-being and comfort are our utmost priority. Please inform our service team of any food allergies or special dietary requirements that you may have.
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。