

LIGHTHOUSE

CAFÉ • 星耀廳

GOURMET BARBECUE LUNCH BUFFET

燒烤狂歡自助午餐

Available from 28 March to 30 June 2026
2026年3月28日至6月30日期間供應

SEAFOOD ON ICE 冰鎮海鮮

Snow Crab Legs, Clams, Cooked Prawns, Whelks, Mussels
雪蟹腳、蜆、凍熟蝦、海螺、青口

Served with Lemon, Cocktail Sauce, Spicy Chilli Sauce, Red Wine Vinegar,
Yuzu Vinegar, Spicy Garlic Soy Sauce, Thousand Island Sauce
配 檸檬、咯嗲汁、豆瓣醬、紅酒醋汁、柚子醋汁、辣椒蒜蓉豉油、千島醬

SASHIMI 日式刺身

5 varieties available daily 每日精選五款

Salmon, Snapper, Amaebi (Sweet Shrimp), Jack Knife Clam, Tuna
三文魚、鯛魚、甜蝦、馬刀貝、吞拿魚

ASSORTED SUSHI & MAKI ROLLS 精選壽司

4 Assorted Sushi and Maki Rolls daily, including Vegetarian Options
每日供應精選壽司及卷物各四款，包括素食選擇

Japanese Cold Salad
日式冷盤

Tsukemono (Japanese Pickles)
日式漬物

CHARCUTERIE 精選火腿

4 varieties available daily 每日精選四款

Salami, Chorizo, Copa Ham, 24-Month Aged Parma Ham
意大利莎樂美腸、西班牙辣肉腸、谷巴火腿、24個月風乾巴馬火腿

Smoked Salmon
煙三文魚

Served with Walnuts, Raisins, Crackers, Lemon, Capers, Horseradish Cream
配 合桃、提子乾、餅乾、檸檬、酸豆、辣根醬

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SELECTED EUROPEAN CHEESEES 精選歐洲芝士

Served with Walnuts, Raisins, Crackers
配 合桃、提子乾、餅乾

SELECTED SALADS 精選沙律

SALAD BAR 沙津吧

Radicchio, Rollo Rosso, Romaine Lettuce, Kale
紅皺菜、紅毛菜、羅馬生菜、羽衣甘藍

Sweetcorn, Chickpeas, Carrots, Tomatoes, Cucumbers
粟米、鷹嘴豆、甘筍、番茄、青瓜

Served with French Dressing, Sesame Dressing, Wafu Dressing,
Honey Mustard, Balsamic Vinegar, Olive Oil
配 法式油醋汁、日式芝麻醬、和風汁、蜜糖芥末醬、意大利黑醋、橄欖油

COLD STARTERS 精選冷盤

5 varieties available daily 每日精選五款

Raspberry Quinoa and Avocado Salad with Kale, Thai Green Papaya Salad,
Grilled Marinated Vegetable Salad, Baked Pumpkin Salad with Corn Kernel,
Smacked Cucumber with Black Fungus Salad, Fruit Salad with Shrimp
紅莓牛油果藜麥羽衣甘藍沙律、泰式青木瓜沙律、烤雜菜沙律、
燒南瓜粟米沙律、涼拌青瓜雲耳、鮮果蝦沙律

FRESH FRUITS 新鮮水果

8 varieties available daily 每日精選八款

Watermelon, Dragon Fruit, Honeydew Melon, Melon,
Apple, Orange, Pear, Green Apple
西瓜、火龍果、蜜瓜、哈蜜瓜、蘋果、橙、梨、青蘋果

CARVING STATION 精選烤肉

Slow-roasted U.S. Wagyu Beef Chuck
慢燒美國頂級和牛肩胛肉

Served with Horseradish Sauce, Gravy Sauce,
Pommery Mustard, English Mustard
配 辣根汁、燒汁、法國芥末、英國芥末

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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.
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The above menu items are served on a rotation basis and are subject to change due to seasonality and availability without prior notice.
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GRILL STATION 燒烤

Garlic Butter Scallop, Capelin, Chicken Wing,
Pork Belly, Sausage, Pineapple, Eggplant, Sweet Corn, Teriyaki Mushroom
蒜香牛油帶子、多春魚、雞翼、豚肉腩、香腸、菠蘿、茄子、粟米、日式照燒野菌

TRADITIONAL SOUP NOODLES 傳統粉麵

INTERNATIONAL DELIGHTS 國際美食

Steamed Egg with Blue Crabmeat and Truffle, Oyster Omelette,
Crispy Prawn Beancurd Roll
藍蟹肉黑松露嫩蛋、蚬仔煎、鮮蝦腐皮卷

Korean Braised Beef Ribs with Pear, Teriyaki Salmon,
German Pork Knuckle with Sauerkraut, Herb-grilled Chicken with
Creamy Whole Grain Mustard Sauce, Truffle Mashed Potatoes
韓式香梨炆牛肋骨、照燒三文魚柳、德國鹹豬手配酸椰菜、
香草燒雞配芥末籽忌廉汁、黑松露薯蓉

INDIAN DELIGHTS 印度美食

Butter Chicken, Mutton Curry, Vegetable Korma,
Biryani, Naan Bread, Papadam
印度牛油雞、印度咖喱羊肉、印度咖喱雜菜、印度香飯、印度烤餅、印度脆餅

Served with Indian Pickles, Mango Chutney, Raita
配 印度醃菜、芒果甜酸醬、乳酪

ASIAN HOT STATION 亞洲美食

Steamed Sole Fillet with Sichuan Green Peppercorns,
Crispy Pork Ribs with Orange Sauce, Stir-fried Chinese Kale with Roasted Pork,
Braised Seasonal Vegetables with Black Mushrooms, Mee Goreng,
Steamed Rice with Prawn in Lotus Leaf, Deep-fried Prawn Wonton,
Xiao Long Bao, Golden Sesame Ball
清蒸藤椒龍俐柳、香橙骨、燒肉炒芥蘭、雙菇扒時蔬、馬來炒麵、
鮮蝦荷葉飯、炸鮮蝦雲吞、小籠包、煎堆

CHINESE BBQ STATION 中式燒味

Barbecued Iberico Pork, Chinese Rose Wine and Soy Poached Chicken
伊比利亞黑毛豬叉燒、玫瑰露油雞

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SOUP STATION 湯

Double-boiled Pork Rib Soup with Black Truffle and Mushrooms
黑松露菌菇排骨燉湯

Bak Kut Teh
肉骨茶

Soup of the Day
是日西式餐湯

SWEET TEMPTATIONS 特色甜品

LIVE STATION 即席烹調

Egg Waffles
特色雞蛋仔

Apple Cinnamon Crumble or Bread Pudding
肉桂蘋果金寶 或 麵包布甸

Honey Cake or Carrot Cake
俄羅斯蜂蜜蛋糕 或 甘荀蛋糕

Assorted Housemade Mini Cakes, Opera Cake, Fresh Berries Choux, Financier,
Cannoli, Freshly Baked Cookies, Assorted Cookies, Assorted Cupcakes,
Fresh Berry with Cream, Rainbow Jelly, Doughnuts, Panna Cotta, Warabi Mochi
精選自家製迷你蛋糕、歌劇院蛋糕、鮮莓泡芙、貴南雪蛋糕、西西里忌廉卷、
即焗曲奇、精選雜錦曲奇、杯子蛋糕、鮮莓伴忌廉、彩虹啫喱、冬甩、意式奶凍、蕨餅

Durian Basque Cheesecake, Durian Portuguese Tart, Durian Serradura,
Durian Mochi, Durian Bombs
榴槤巴斯克芝士蛋糕、榴槤葡撻、榴槤木糠布甸、榴槤麻糬、榴槤炸彈

Kueh Lapis or Lapis Sagu, Pandan Cake
經典千層糕 或 娘惹千層糕、斑蘭蛋糕

Osmanthus Flower Jelly, Sweet Soybean Curd / Chinese Sweet Soup
桂花糕、豆腐花 / 中式糖水

Mövenpick® Ice Cream
精選Mövenpick®雪糕

CHOCOLATE FOUNTAIN 朱古力噴泉

Served with Apricots, Marshmallows
配 杏脯乾、棉花糖

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

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