LIGHTHOUSE

CAFÉ • 星耀廳

GREEN & SUSTAINABLE LUNCH BUFFET MENU 綠色可持續發展午市自助餐菜單

Available from 3 May 2025 to 30 June 2025 2025年5月3日至2025年6月30日期間供應

(Rotational Menu One 輪換菜單一)

SEAFOOD ON ICE 冰鎮海鮮

Snow Crab Leg, Cooked Prawn, Clam, Sea Whelk 雪蟹腳、熟蝦、蜆、海螺

SMOKED FISH 煙燻魚

Smoked Salmon, Smoked Sustainable Mackerel 煙燻三文魚、煙燻可持續發展鯖魚

Walnut, Raisin, Cracker, Lemon, Capers, Horseradish Cream 合桃、提子乾、餅乾、檸檬、酸豆、辣根醬

SASHIMI 日式刺身

Salmon, Sustainable Shimi Saba, Tuna, Snapper 三文魚、可持續發展醋鯖魚、吞拿魚、鮫魚

ASSORTED SUSHI & MAKI ROLLS 精撰壽司及卷物

Ika Sushi, Ebi Sushi, Vegetarian Roll, California Roll 魷魚壽司、蝦壽司、素壽司卷、加洲卷

> Tsukemono 日式清物

Japanese Cold Salad 日式沙律

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Prices are in Hong Kong dollars and subject to a 10% service charge.

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SUSTAINABLE SELECTED SALADS 可持續發展精撰沙律

VEGETABLE GARDEN 蔬菜田園

Grilled Japanese Sweet Potato with Cream Cheese 火念日本甜薯配忌廉芝士

Celery, Cucumber, Cherry Tomato, Baby Carrot, Sweet Potato, Baby Corn, Pumpkin Hummus, Beetroot Lime Yoghurt, Mint Yoghurt 西芹、青瓜、車厘茄、迷你甘筍、番薯、玉米筍、南瓜鷹明豆泥、紅菜頭青檸乳酪、薄荷乳酪

SALAD BAR 沙津吧

Red Chicory, Oak Leaves, Arugula, Butter Lettuce, Coral Lettuce 紅皺菜、橡葉生菜、牛油菜、珊瑚菜

Beetroot, Corn, Chickpea, Carrot, Red Kidney Bean, Parmesan Cheese 紅菜頭、粟米粒、鷹咀豆、甘荀絲、紅腰豆、芝士粉

Thousand Island Sauce, Italian Vinegar, Sesame Dressing, Balsamic Vinegar, Olive 千島醬、意大利醋、日式芝麻汁、黑醋、橄欖

Potato Dill Salad, Tomato Soft Cheese Salad with Basil, Pasta Salad With Ham and Tomato Sauce, Quinoa Peach Chicken Salad, Beef Salad, Tuna and Corn, Salad 蒔蘿薯仔沙律、番茄羅勒軟芝士沙律、番茄汁火腿意粉沙律、 藜麥蜜桃雞肉沙律、牛肉沙律、吞拿魚栗米沙律

ITALIAN & SPANISH HAM 意大利或西班牙火腿

Cold Cut Sausage, Meat Loaf, Salami, Chorizo, Parma Ham, Copa Ham 凍切肉腸、德國肉卷、西班牙肉腸、西班牙辣肉腸、意大利巴馬火腿、谷巴火腿

> Pickled Onion, Gherkin, Semi-dried Tomato, Picos

SELECTED EUROPEAN CHEESE PLATTER 精選歐洲芝士拼盤

Cheddar Cheese, Soft White Cheese, Danish Blue Cheese 車打芝士、軟芝士、丹麥藍芝士

CARVING STATION 精選烤肉

Angus Beef Striploin / Ribeye Steak 安格斯西冷/肉眼扒

GRILLED & ROASTED DELIGHTS 燒烤美食

Fish, Beef, Chicken Wing 魚、牛肉、雞翼

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KEBAB 中東烤肉

Kebab with Chicken, Adana Kebab, Pilaf, Pita Bread 中東烤雞肉、中東烤羊肉、中東香料飯、比得包

SOUP STATION 湯

Bak Kut Teh, Soup of the Day 肉骨茶、是日餐湯

INTERNATIONAL DELIGHTS 國際美食

Seafood Potato au Gratin, Braised Beef Cheeks in Red Wine,
Grilled Barramundi with Creamy Champagne Sauce, Sambal Vegetables,
Honey-glazed Japanese Pumpkin and Sweet Potato,
Salmon and Mushroom Risotto with Black Truffle
海鮮千層忌廉焗薯、紅酒燉牛類肉、烤盲曹魚配香檳忌廉汁、森巴醬炒雜菜、
蜜燒日本南瓜拼甜薯、黑松露蘑菇三文魚意大利飯

ASIAN DELIGHTS 亞洲美食

Steamed Shrimps in Lotus Leaf with Garlic, Steamed Chicken with Chili Sauce, Wok-fried Sliced Pork Belly, Steamed Sea Bass, Black Truffle Fried Rice with Beef, Braised Seasonal Vegetables with Oyster Mushroom 荷葉蒜蓉蒸蝦、口水雞、醬爆炒豬腩片、清蒸鱸魚、黑松露牛肉炒飯、鮑菇扒時蔬

INDIA DELIGHTS 印度美食

Tandoori Lamb Steak/ Tandoori Mushroom, Fish Curry, Malabar Vegetables Korma, Chana Paneer, Naan Bread, Papadum 天多利羊机/ 烤菇、印式咖喱魚、印度咖喱雑菜、鷹嘴豆咖喱芝士、印度烤餅、印度脆餅

CHINESE BARBECUE 港式燒味

Barbecued Pork, Roast Duck, Soy Sauce Chicken 叉燒、燒鴨、豉油雞

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TRADITIONAL SOUP NOODLES 傳統粉麵

Egg Noodles, Vermicelli, Rice Noodles with Singaporean Laksa, Chicken Broth 蛋麵、米粉、米線配新加坡喇沙、雞湯

Cuttlefish Ball, Deep-Fried Fish Ball, Beef Ball, Fish Cake, Pork Ball, Bean Curd Puff, Choy Sum, Chinese Lettuce, Bean Sprout, Chinese Parsley, Red Chili, Fried Shallot 墨魚丸、炸魚蛋、牛肉丸、魚片、豬肉丸、豆卜、菜心、唐生菜、銀芽、芫茜、紅辣椒、炸乾葱

KIDS STATION 兒童小食

Pasta of the Day 是日精選意粉

French Fries, Potato Wedges, Chicken Nuggets, Onion Rings 炸薯條、炸薯角、炸雞塊、炸洋蔥圈

SWEET TEMPTATIONS 特色甜品

Housemade Mini Cakes 自家製迷你蛋糕

Classic Cheesecake, Seasonal Fruit Tart, Mascarpone Guava, Coconut Lime Pineapple

經典芝士蛋糕、水果撻、石榴芝士蛋糕、椰子青檸菠蘿蛋糕

Freshly Baked Cookie, Bread and Butter Pudding with Vanilla Sauce, Apple Crumble, Fresh Berry with Fresh Cream, Assorted Cupcake, Madeleine, Portuguese Tart, Canelé, Kueh Lapis, Pandan Cake, Pound Cake, Panna Cotta with Berry Compote, Crème Caramel, Serradura, Rainbow Jelly, Doughnut, Warabi Mochi

鮮焗曲奇、麵包布甸伴雲呢拿汁、蘋果金寶、野莓伴鮮忌廉、雜錦杯子蛋糕、 瑪德蓮貝殼蛋糕、葡撻、可麗露、經典千層蛋糕、斑蘭蛋糕、牛油磅蛋糕、 野莓意式奶凍、焦糖燉蛋、木糠蛋糕、彩虹啫喱糖、冬甩、蕨餅

ICE CREAM WITH CONDIMENTS 雪糕配各式配料

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

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