

LIGHTHOUSE

CAFÉ · 星耀廳

FESTIVE FEAST DINNER BUFFET

節慶自助晚餐

Available on 24, 25 and 31 December 2024

於2024年12月24、25及31日供應

SEAFOOD ON ICE 冰鎮海鮮

Alaskan King Crab Leg, Sustainable Canadian Lobster,
Brown Crab, Cooked Prawn, Clam
皇帝蟹腳、可持續發展加拿大龍蝦、麵包蟹、熟蝦、蜆

LIVE CARVING OF SASHIMI 現場即割刺身

Live Carving of Whole Sustainable Yellowfin Tuna
現場即割原條可持續發展黃鰭吞拿魚

JAPANESE SASHIMI 日式刺身

Salmon, Hamachi, Tuna, Red Prawn, Nishin, Octopus
三文魚、油甘魚、吞拿魚、紅蝦、希靈魚、八爪魚

SUSHI & MAKI ROLLS 壽司及卷物

3 Assorted Sushi and 2 Maki Rolls, including 1 Vegetarian Option, Daily
每日供應三款精選壽司及兩款卷物，包括一款素食選擇

JAPANESE SALADS AND STARTERS 日式沙律及小食

Japanese Seaweed Mushroom Salad, Cucumber Prawn Salad with Japanese Dressing,
Japanese Carrot and Chicken Salad, Japanese Potato Salad with Truffle Paste, Edamame,
Bonito Cold Tofu Prawn with Caviar, Prawn Tamago with Mentaiko Dressing, Crab Roe Salad,
Yuzu Lotus Salad, Ajitsuke Tsubugai, Sesame Octopus, Shirataki Noodle, Fish Nanbanzuke
日式蘑菇海藻沙律、和風鮮蝦青瓜沙律、和風甘筍雞肉沙律、黑松露醬薯仔沙律、
枝豆、鯉魚凍豆腐配魚子醬、大蝦玉子配明太子醬、蟹籽沙律、
柚子蓮藕、味附螺肉、芝麻八爪魚、蒟蒻冷麵、炸魚南蠻漬

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

CHARCUTERIE AND CHEESE 冷盤火腿及芝士

Gran Reserva Serrano Ham, Coppa Ham, Mortadella,
Salachion, Chorizo, Selected European Cheese
西班牙白毛豬火腿、高柏火腿、意大利凍肉腸、西班牙肉腸、
西班牙辣肉腸、精選歐洲芝士

SOUP STATION 湯

Lobster Bisque,
Bak Kut Teh/ Purple Sweet Potato Cream Soup/ Pumpkin Soup
龍蝦湯、肉骨茶 / 紫薯忌廉湯 / 南瓜湯

LIVE STATION 即席烹調

Pan-fried Duck Liver served with Seasonal Fruit Compotes and Condiments
香煎鴨肝配時令水果果醬及各式配料

CARVING STATION 精選烤肉

Doner Kebab served with Creamy Garlic Yoghurt Sauce, Red Kebab Sauce,
Tomato, Cucumber, Red Onion, French Fries,
Classic Roasted Turkey, Honey-glazed Bone Ham with Pineapple Gravy,
Braised Brussels Sprout with Pancetta and Onion,
Roasted Root Vegetables
土耳其烤肉配香蒜忌廉乳酪醬、番茄辣椒醬、番茄、青瓜、紅洋蔥、薯條
傳統火雞、蜜燒連骨火腿配菠蘿燒汁、煙肉洋葱燴椰菜仔、香烤根菜

GRILLED & ROASTED DELIGHTS 燒烤美食

Cheese Baked Lobster, King Prawn, Beef, Tandoori Lamb Chop, Chicken Wings
芝士焗龍蝦、虎蝦、牛肉、天多利羊扒、雞翼

WESTERN DELIGHTS 西式美食

Baked Portobello with Cheese and Crabmeat, Spanish Ibérico Pork Pluma with Ratatouille,
Mediterranean Baked Salmon, Classic Christmas Roasted Duck with Orange Ginger Sauce,
Escargots à la Bourguignonne, Miso-braised Oxtail
蟹肉芝士焗大啡菇、慢煮伊比利亞豬肋眼配普羅旺斯燉菜、烤地中海式三文魚、
傳統聖誕烤鴨配鮮薑香橙汁、法式焗田螺、味噌燴牛尾

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

ASIAN DELIGHTS 亞洲美食

Double-boiled Silkie Chicken Soup with Fish Maw and Coconut,
Stir-fried Prawn with Salted Egg Yolk, Chinese Preserved Sausage with Chinese Kale,
Steamed Garouper with Garlic and Sakura Shrimps, Chinese Herbal Chicken Pot,
Braised Beef Short Rib, Sticky Rice with Preserved Meats,
Stir-fried Vegetables with Cordyceps Flower, Bamboo Fungi and Abalone Mushroom,
Braised E-fu Noodles with Crabmeat, Chicken Masala, Saffron Pulao,
Vegetable Korma, Naan, Papadam

椰子花膠烏雞湯、黃金海中蝦、臘味炒芥蘭、櫻花蝦金蒜蒸斑片、藥膳雞煲、
紅燒牛肋條、臘味糯米飯、蟲草花竹笙鮑魚菇燴時蔬、蟹肉燴伊麵、
印度瑪莎拉雞、西藏紅花印度香飯、印度芝士雜菜、印度烤餅、印度脆餅

CHINESE BARBECUE STATION 中式燒味

Roasted Peking Duck served with Pancake, Cucumber, Scallion, Hoi Sin Sauce,
Steamed Chicken, Barbecued Pork, Roasted Duck, Crispy Pork Belly, Brined Pigeon
烤北京鴨配麼皮、青瓜、京蔥、海鮮醬、
白切雞、叉燒、燒鴨、燒腩仔、滷水乳鴿

KIDS CORNER 兒童小食

Creamy Seafood Penne with Japanese Bonito Sauce, Baked Mac and Cheese,
French Fries, Potato Wedges, Chicken Nuggets, Onion Rings, Spring Rolls
鯉魚汁忌廉海鮮長通粉、芝士焗通心粉、炸薯條、炸薯角、炸雞塊、炸洋葱圈、炸春卷

TRADITIONAL SOUP NOODLES 傳統粉麵

Egg Noodles, Vermicelli, Rice Noodles
with Chicken Stock or Wonton Stock

蛋麵、米粉、米線配雞上湯或雲吞湯

Beef Brisket, Shrimp Wonton, Cuttlefish Ball, Deep-fried Fish Ball, Beef Ball,
Fish Cake, Pork Ball, Bean Curd Puff, Choy Sum, Chinese Lettuce,
Bean Sprouts, Chinese Parsley, Red Chili, Fried Shallot
牛腩、鮮蝦雲吞、墨魚丸、炸魚蛋、牛肉丸、魚片、豬肉丸、
豆卜、菜心、唐生菜、銀芽、茼蒿、紅辣椒、炸乾葱

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

FRUITS 水果

Watermelon, Pineapple, Melon, Honeydew Melon, Apple,
Orange, Pear, Mandarin, Grape
西瓜、菠蘿、蜜瓜、哈密瓜、蘋果、橙、梨、澳洲柑、提子

SWEET TEMPTATIONS 特色甜品

Yule Log Cake, Fresh Fruit Tart, Vanilla Profiterole, English Fruit Cake,
Fresh Berries with Cream, Panettone, Apple Pie with Vanilla Sauce, Freshly Baked Cookies,
Christmas Pudding, Christmas Stollen, Mince Pie, Christmas Cookies, Honey Cake,
Honey Madeline, Donut, Red Berries with Greek Yoghurt, Mont Blanc, Gingerbread Custard,
Strawberry Trifle, Pandan Cake, Assorted Praline, Canelé, Jelly, Assorted Cupcakes,
Ice Cream, Chocolate Fountain, Kueh Lapis

聖誕木頭蛋糕、鮮果撻、雲呢拿泡芙、英式水果蛋糕、鮮野莓伴忌廉、蘋果批伴雲呢拿汁、
鮮焗曲奇、聖誕布甸、德式聖誕麵包、甜餡餅、聖誕曲奇、蜂蜜蛋糕、蜂蜜瑪德琳、甜甜圈、
紅莓希臘乳酪、蒙布朗栗子蛋糕、薑餅吉士、士多啤梨蛋糕杯、斑蘭蛋糕、果仁朱古力、
可麗露、啫喱、杯子蛋糕、雪糕、朱古力噴泉、千層糕

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。