

# LIGHTHOUSE

CAFÉ • 星耀廳

## ‘GO GREEN’ SEMI-BUFFET LUNCH 綠色輕怡半自助午餐

### MAIN COURSE 主菜

(Please choose one from the following per person 每位請選擇以下一款)

#### Chicken Parmigiana 意式芝士烤脆雞

Arugula Balsamic Salad, Parmesan Cheese, Mashed Potatoes, Capers Butter Sauce

黑醋火箭菜沙律、巴馬臣芝士、薯蓉、酸豆牛油汁

Or 或

#### Creamy Bacon Pasta 忌廉煙肉意粉

Lemon Cream, Onsen Egg, Parma Ham Chips

檸檬忌廉、溫泉蛋、巴馬火腿脆片

Or 或

#### Grilled Beetroot with Cauliflower Couscous 香烤甜菜頭伴椰菜花小米

Honey-glazed Carrots, Cheese Foam

蜜烤甘荀、芝士泡沫

Or 或

#### Pan-seared Seabass (+HK\$70) 香煎鱸魚

Poached Vegetables, Celeriac Puree, Pesto Nuts

時令蔬菜、芹菜頭蓉、羅勒果仁

Or 或

#### Sous Vide U.S. Short Rib (+HK\$70) 美國牛小排

Roasted Vegetables, Mashed Potatoes

香烤時蔬、薯蓉

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

**HK\$398 per adult | HK\$278 per child (aged 3 to 11)**

成人每位港幣 398 元 | 兒童每位港幣 278 元 (3 至 11 歲)

### SEAFOOD ON ICE 冰鎮海鮮

Chilled Prawns, Clams, Black Mussels

凍蝦、蜆、青口

### SALADS AND APPETISER 沙律及前菜

Mixed Hydroponic Lettuce Bar

水耕生菜吧

Vegetable Sticks, Dips, Pickles, Salad Dressing

蔬菜條、沾醬、漬物、各式沙律醬

Thai Beef Salad, Italian Pasta Salad,

Quinoa, Peach, Tomato and Chicken Salad, Tomato Mozzarella Cheese Salad

Italian Roasted Beef Salad, Thai Chicken Feet Salad

Beetroot Salad, Greek Salad

泰式牛肉沙律、意大利粉沙律、藜麥蜜桃番茄雞肉沙律、番茄水牛芝士沙律、意式燒牛肉沙律、

泰式鳳爪、紅菜頭沙律、希臘沙律

### SUSHI AND TSUKEMONO 壽司及漬物

Assorted Sushi 精選壽司

California Roll, Futomaki, Tuna Cucumber Roll, Sakura Roll, Eel Cucumber Roll

Spicy Beef Roll, Ka Sushi, Ebi Sushi, Shime Saba Sushi, Tako Sushi, Tamago Sushi

加州卷、太卷、吞拿魚青瓜卷、櫻花卷、鰻魚青瓜卷、辣味牛肉卷、魷魚、蝦、醋鯖魚、八爪魚、甜蛋

Vegetable Sushi 素菜壽司

Cucumber Kanpyo Roll, Ume Cucumber Roll, Ajitsuke Menma Takuan Roll,

Takuan Roll, Cucumber Cream Cheese Roll, Ajitsuke Menma Beancurd Roll,

Beancurd Sushi, Vegetarian Abalone

青瓜干瓢卷、梅子青瓜卷、味付竹筍黃蘿蔔卷、黃蘿蔔卷、青瓜忌廉芝士卷、

味付竹筍腐皮卷、腐皮壽司、素鮑片

Tsukemono 漬物

Chuka Salad, Yuzu Lotus, Chuka Tsubu Gai, Chuka Ika

中華沙律、柚香蓮藕、味付螺肉、味付墨魚仔

### CHEF'S SELECTION OF COLD CUTS 廚師精選冷盤

Chef's Selection Cold Cut Platter, Smoked Salmon

廚師精選冷盤火腿、煙三文魚

Olives, Pickle, Traditional Condiments

橄欖、酸青瓜、傳統配料

### CHEESE BOARD 精選芝士拼盤

Grapes, Walnuts, Crackers, Honey Comb

提子、核桃、餅乾、蜜糖

### DAILY SOUP 是日餐湯

Served with Freshly Baked Breads

配鮮焗麵包

### SWEET TEMPTATIONS 特色甜品

Speculoos Cheesecake, Sakura Mousse Cake,

Pistachio Puff, Dark Chocolate Crunchy Cake, Mixed Fruit Tart,

Gen Mai Cha Mousse with Mandarin Compote,

Baked Cheese Tart, Fresh Baked Cookies, Assorted Cookies,

Black Sesame Cake, Madeleine, Kueh Lapis, Ice Cream,

Crêpe (Fruit Compote, Cream, Nutella)

焦糖脆餅芝士蛋糕、櫻花慕絲蛋糕、開心果泡芙、黑朱古力脆脆蛋糕、鮮果撻、

橘香玄米茶慕絲蛋糕、芝士撻、鮮焗曲奇、精選曲奇、黑芝麻蛋糕、

瑪德蓮貝殼蛋糕、千層糕、雪糕、法式可麗餅 (鮮果果醬、忌廉、榛子醬)

Signature Dish 主廚推介

Vegan 純素

Vegetarian 素食

Contains Gluten/Wheat 含麩質

Contains Tree Nuts/Peanuts 含木本堅果或花生

Contains Dairy Products 含奶類食品

Contains Fish 魚類

Contains Shellfish 含貝類海鮮

Contains Soy 含大豆

Contains Egg 含蛋類

Spicy 辣

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。

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。