

# LIGHTHOUSE

CAFÉ • 星耀廳

## CHINESE NEW YEAR DINNER BUFFET MENU

祥龍賀歲晚市自助餐

9 to 15 February 2024

2024年2月9日至15日供應

Inclusive of a complimentary set of Lo Hei per table  
between the first to fourth day of Chinese New Year

初一至初四期間每檯獲贈撈起一客

### SEAFOOD ON ICE 冰鎮海鮮

5 items per session 每次提供5款

Sustainable Canadian Lobster, Brown Crab, Snow Crab Leg,  
Sea Whelk, Prawn, Mussels, Clams

可持續發展加拿大龍蝦、麵包蟹、雪蟹腳、海螺、蝦、青口、蜆

### SUSTAINABLE YELLOWTAIL TUNA CRAVING

現場即切可持續發展吞拿魚刺身

### SASHIMI AND SUSHI 日式刺身及壽司

Salmon, Hamachi, Tuna, Red Prawn, Surf Clams, Octopus

三文魚、油甘魚、吞拿魚、紅蝦、北寄貝、八爪魚

### ASSORTED SUSHI & MAKI ROLLS 精選壽司及卷物

Sushi 壽司 | 2 items per session 每次提供2款

Roasted Eel, Salmon, Tuna Salad, Octopus

燒鰻魚、三文魚、吞拿魚沙律、八爪魚

Big Roll 大卷 | 1 item per session 每次提供1款

Avocado and Salmon, Fried Prawn, Kimchi Beef,

Cream Cheese and Tempura Salmon, Tobiko and Crab Steak, Grilled Eel

牛油果三文魚卷、炸蝦卷、泡菜牛肉卷、忌廉芝士炸三文魚卷、蟹肉蟹籽卷、燒鰻魚卷

Maki Roll 小卷 | 2 items per session 每次提供2款

New York Maki Roll, Soft-Shell Crab, Teriyaki Chicken and Ginger

紐約卷、軟殼蟹卷、照燒生薑雞肉卷

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## SELECTED SALADS 精選沙律

Salad Bar 沙律吧

Iceberg, Lollo Rosso, Frisée, Oak Leaves, Arugula

西生菜、紅邊菜、九芽菜、橡葉生菜、火箭菜

Condiment 配料

Beetroot, Corn, Cucumber, Carrot, Red Kidney Bean, Fennel, Celery, Tomato

紅菜頭、粟米、青瓜、甘荀、紅腰豆、茴香、西芹、番茄

Tuna Tataki with Ginger and Yuzu Dressing, Grilled Spanish Octopus Salad,

Chicken Couscous Salad, Cold Jelly Fish and Cucumber Salad,

Ginger & Garlic Sea Whelk, Abalone with Asparagus and Jellyfish

吞拿魚燒配生薑酸橘汁、烤西班牙八爪魚沙律、雞肉小米沙律、海蜆涼拌青瓜、

薑蒜翡翠螺、露筍鮑片配海蜆

## ITALIAN & SPANISH HAM 意大利或西班牙火腿

Parma Ham, San Daniele Ham, Salami, Coppa Ham, Chorizo, Selected Cheese Platter 帕

爾瑪火腿、聖丹尼爾火腿、莎樂美腸、高柏火腿、辣肉腸、精選芝士拼盤

## CARVING STATION 精選烤肉

Slow Roasted U.S. Sirloin with Black Truffle Jus,

Sous Vide Roasted U.S. Prime Rib with Veal Jus

慢烤美國西冷配黑松露汁、慢煮美國頂級安格斯肉眼扒配牛肉汁

## GRILLED & ROASTED 燒烤

Angus Beef Short Rib, Pork Spicy Chorizo, Grilled Scallop,

Grilled Squid with Lemon, Garlic and Herbs

安格斯牛仔排、辣豬肉香腸、燒帶子、香烤魷魚配檸檬及大蒜香草

## PASTA & PIZZA STATION 意粉及薄餅

Handmade Pasta, Pizza, Seafood Aquerello Risotto topped with Sea Urchin Foam

手工意粉、薄餅、海鮮燴飯配海膽泡沫

## SOUP STATION 湯

Creamy Mushroom Chestnut Soup, Bak Kut Teh

忌廉野菌栗子湯、肉骨茶

## INTERNATIONAL DELIGHTS 國際美食

Breadcrumb Crusted Baked Lingcod with Kalamata Olive and Tomato Tapenade,

Grilled Marinated Paprika Octopus Tentacles, Smoked BBQ Chuck Rib

酥脆烤鱈魚配橄欖番茄醬、烤紅椒粉八爪魚、煙燻燒烤牛排

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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.

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.

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## JAPANESE DELIGHTS 日式美食

Simmered Japanese Vegetables, Pork Katsu & Tofu Katsu (served with Japanese Curry), Okonomiyaki  
日式燴蔬菜、炸豬扒及炸豆腐 (配日式咖哩)、大阪燒  
Mackerel (Weekend and Public Holiday Only)  
燒鯖魚 (只限週末及公眾假期供應)

## ASIAN DELIGHTS 亞洲美食

Korean Fried Chicken, Braised Duck Feet with Sea Cucumber and Vegetables, Wok Fried Prawn with Tomato Sauce,  
Steamed Rice with Roasted Duck and Abalone Sauce Wrapped in Lotus Leaf, Poon Choi, Double-boiled Abalone and Fish Maw Soup,  
Deep-fried Crab Claw stuffed with Shrimp & Foie Gras,  
Steamed Garoupa Fillet with Egg White in Yellow Soup,  
Steamed Cod Fish Fillet with Black Garlic with Rice Noodles  
韓式炸雞、海參拌鴨掌、茄汁煎蝦、荷香鮑汁燒鴨飯、盆菜、鮑魚花膠燉湯、  
鵝肝釀百花炸蟹钳、石斑肉皇湯嫩蛋白、黑蒜粉絲鱈魚片

## CHINESE BBQ STATION 中式燒味

Roasted Sucking Pig, Peking Duck  
(served with Pancakes, Spring Onion, Cucumber, Seafood Sauce),  
Roasted Pork Belly, Roasted Duck, Crispy Pigeon,  
Char Siu, Soya Chicken, Steamed Chicken  
乳豬、北京烤鴨 (配麼麼皮、蔥、青瓜、海鮮醬)、燒腩仔、燒鴨、紅燒乳鴿、叉燒、豉油雞、白切雞

## TRADITIONAL SOUP NOODLES 傳統粉麵

Ipoh Shredded Chicken Hor Fun (Kai Si Hor Fun)  
Shredded Chicken, Bean sprout, Chives, Deep Fried Shallot, Prawn Oil, Hor Fun, Chicken Broth  
雞絲河粉  
雞絲、芽菜、韮菜、炸蒜、蝦油、河粉、雞湯  
Singaporean Laksa  
Prawn, Egg, Fishcake, Fried Tofu, Laksa Leaves, Sambal Chili, Rice Noodles, Spicy Coconut Broth  
新加坡喇沙  
蝦、雞蛋、豆卜、喇沙葉、參巴辣椒醬、米粉、香辣椰子湯

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## SWEET TEMPTATIONS 特色甜品

Pandan Cake, Basque Burnt Cheesecake, Red Velvet Cake, Donut, Cheesecake, Madeleine, Chocolate Banana Crispy Cake, Pistachio Puff, Chestnut Vanilla, Seasonal Fruit Tart, Assorted Cookies, Chocolate Lava Cake, Palmier, Fresh Berry with Cream, Assorted Cupcakes, Assorted Chocolates, Kueh Lapis, Financier, Pound Cake, Tiramisu, Oreo Baileys Chocolate Pudding, Mint and Lime Jelly, Hojicha Milk Pudding, Jelly Cube  
班蘭蛋糕、巴斯克芝士蛋糕、紅絲絨蛋糕、冬甩、芝士蛋糕、瑪德蓮蛋糕、  
朱古力香蕉脆脆蛋糕、開心果泡芙、栗子雲呢拿慕絲、鮮果撻、精選曲奇、朱古力心太軟、  
蝴蝶酥、鮮莓忌廉、精選杯子蛋糕、精選朱古力、千層糕、費南雪蛋糕、磅蛋糕、  
意式芝士蛋糕、奧利奧朱古力咖啡甜酒布甸、  
薄荷香檸啫喱、焙茶牛奶布甸、啫喱糖  
Honey Cake, Almond Finger (Weekend and Public Holiday Only)  
蜂蜜蛋糕、杏仁酥 (只限週末及公眾假期供應)

### 1 item per session 每次提供1款

Sesame Sweet Soup, Peanut Soup, Sweet Potato Soup  
芝麻糊、花生糊、蕃薯糖水

Ice Cream 雪糕 (With condiments 各式配料)  
Vanilla, Chocolate, Strawberry, Maple Walnut, Lemon, Mango  
雲呢拿、朱古力、士多啤梨、楓糖合桃、檸檬、芒果

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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