

LIGHTHOUSE

CAFÉ • 星耀廳

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

Available from 19 to 22 January, 16 February & 16 to 20 March 2026

供應期為 2026 年 1 月 19 至 22 日, 2 月 16 日及 3 月 16 至 20 日

MAIN COURSE

主菜

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

Wok-fried Beef Cubes with Foie Gras (V, GF, L)

爆炒鵝肝牛柳粒

Angus Beef Tenderloin, Steamed Rice

安格斯牛肉、香苗白飯

Or 或

Traditional Indian Chicken Curry (V, GF, L)

傳統印度咖哩雞

Naan Bread, Yoghurt, Indian Spices

印度烤餅、乳酪、印度香料

Or 或

Pan-seared Scallop Linguine with Yuzu Vinegar Cream (V, GF, L)

香煎帶子扁意粉伴柚子醋忌廉

Scallop, Onion

帶子、洋蔥

Or 或

CHEESY PORTOBELLO BURGER (V, GF, L)

芝士大蘑菇漢堡

Cheddar Cheese, Lettuce, Tomato, Guacamole

車打芝士、生菜、番茄、牛油果醬

Or 或

Grilled U.S. Sirloin Steak with Gravy Sauce (V)

美國西冷牛扒配燒汁

Roasted Pumpkin, Portobello, Broccolini

烤南瓜、大蘑菇、西蘭花苗

(Upgrade option with an extra HK\$90 另加港幣 90 元自選升級)

Or 或

Pan fried Halibut Fillet with Lemon Capers Sauce (V, GF)

香煎比目魚柳配檸檬酸豆忌廉汁

Portobello, Zucchini, Potato Mousseline

大蘑菇、意大利黃瓜、香滑薯茸

(Upgrade option with an extra HK\$90 另加港幣 90 元自選升級)

DAILY SOUP

是日餐湯

Served with Freshly Baked Breads (V)

配鮮焗麵包

SALADS AND APPETISERS

沙律及前菜 (V, GF, L)

Mixed Hydroponic Lettuce Bar (V)

水耕生菜吧

Vegetable Sticks, Dips, Pickles, Assorted Salad Dressings

蔬菜條、沾醬、漬物、各式沙律醬

SWEET TEMPTATIONS (V, GF, L)

特色甜品

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)

(V) Signature Dish (V) Vegan (V) Vegetarian (V) Contains Gluten/Wheat (V) Contains Tree Nuts/Peanuts
主廚推介 純素 素食 含麩質 含木本堅果或花生
(V) Contains Dairy Products (V) Contains Fish (V) Contains Shellfish (V) Contains Soy (V) Contains Egg (V) Spicy
含奶類食品 魚類 含貝類海鮮 含大豆 含蛋類 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。