

LIGHTHOUSE

CAFÉ • 星耀廳

WINTER FIESTA LUNCH BUFFET

冬日美饌自助午餐

Monday to Sunday (except 24 & 25 & 26 December)

逢星期一至星期日供應 (12月24、25及26日除外)

SEAFOOD ON ICE 冰鎮海鮮

Crab Leg, Brown Crab, Cooked Prawn, Mussel
蟹腳、麵包蟹、熟蝦、青口

JAPANESE SASHIMI 日式刺身

Salmon, Hamachi, Tuna, Surf Clam, Octopus
三文魚、油甘魚、吞拿魚、北寄貝、八爪魚

MAKI ROLLS 卷物

Selection of Sushi Maki, Temaki and California Hand Rolls
精選卷物、壽司手卷、加州手卷

SELECTED SALADS AND COLD STARTERS 精選沙律及冷盤

Flame Daily Fish, Tuna Tataki, Crab Roe Salad, Chilled Okra Salad,
Hiyayakko Tofu, Takowasabi

火炙海之幸、火炙吞拿魚、蟹籽沙律、日式秋葵、日式凍豆腐、日式八爪魚

CHARCUTERIE AND CHEESES 冷切火腿及芝士

Gran Reserva Serrano Ham, Parma Ham, San Danielle Ham,
Salachion, Chorizo, Selected Europe Cheese

西班牙白毛豬火腿、巴馬火腿、聖丹尼爾火腿、西班牙肉腸、西班牙辣肉腸、精選歐洲芝士

FRUITS 水果

Watermelon, Pineapple, Honeydew Melon, Apple, Orange, Pear, Grapes
西瓜、菠蘿、哈密瓜、蘋果、橙、梨、提子

JAPANESE DELIGHTS 日式美食

Tempura with Capelin, Prawn, Squid
天婦羅 (多春魚、蝦、魷魚)

JAPANESE TEPPANYAKI 日式鐵板燒

Fried Garlic Steak Bites, Beef Short Rib with Black Pepper Served with Japanese Seafood Fried Noodles
蒜蓉牛柳粒、黑椒牛仔骨伴日式海鮮炒麵

SOUPS 湯

Truffle Mushroom Soup
松露野菌湯

CARVING STATION 精選烤肉

Angus Beef Striploin, Turkey with Stuffing, Brussel Sprouts & Roasted Root Vegetables
安格斯西冷、火雞配抱子甘藍及香烤根菜

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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。

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WESTERN DELIGHTS 西式美食

Black Truffle Risotto, Italian Pork Porchetta, Slow-cooked Pork Belly,
Braised Beef Angus Top Blade, Grilled Lamb Rack, Roasted Duck Leg,
Baked Half Shell Scallop, Salt-Baked Whole Sea Bass, Miso Salmon,
Baked Halibut with Parmesan Crumb, Baked Cod with Truffle,
Sake Steamed Clams or Blue Mussels

黑松露意大利飯、意式脆皮烤豬肉卷、慢煮豬腩肉、烤安格斯牛板腱、烤羊架、
烤鴨腿、蒸扇貝、鹽焗海鱸魚、味噌三文魚、焗芝士脆皮鱈魚、松露焗鱒魚、清酒煮蜆或藍青口

ASIAN STATION 亞洲美食

Stewed Lamb with Bean Curd Stick, Sticky Rice with Preserved Meats,
Spicy Cumin Pork Shank, Deep Fried Cuttlefish with Xiao Tang Choi,
Stir-fried Prawn with Salted Egg Yolk, Deep Fried Bombay Duck with Spicy Salt,
Fried Crab Claw, Braised Beef Short Rib, Wonton Chicken,
Steamed Scallop and Tofu with XO Sauce, Steamed Egg & Tofu with Assorted Seafood,
Stuffed Fish Maw with Shrimp Paste, Braised Pork Belly,
Steamed Prawn with Truffle, Chinese Herbal Chicken

枝竹羊腩煲、臘味糯米飯、孜然豬脾骨、鍋貼小菜菜、黃金蝦、椒鹽九肚魚、炸蟹鉗、紅燒牛肋條、
雲吞雞、XO醬豆腐蒸帶子、海皇豆腐、蝦膠釀花膠、東坡肉、松露蒸蝦球、藥膳雞煲

TRADITIONAL SOUP NOODLES 傳統粉麵

Noodles with a Selection of Toppings
湯麵配自選配料

CHINESE BARBECUE STATION 中式燒味

Steamed Chicken, Barbecued Pork, Roasted Duck, Crispy Pork, Brine Pigeon
白切雞、叉燒、燒鴨、燒腩仔、乳鴿

SWEET TEMPTATIONS 特色甜品

Yule Log, Yoghurt Mousse with Lychee, Red Berries with Greek Yoghurt,
Caramel Citrus Delight, Chocolate Banana, Pistachio Vanilla Profiterole,
Apple Pie with Vanilla Sauce, Strawberry Rhubarb Crumble, White Forest Cake,
Gingerbread Custard, Fresh Fruit Tart, Strawberry Trifle, English Fruit Cake,
Vanilla & Blueberry Cream Roll, Mont Blanc, Christmas Stollen, Mince Pie,
Xmas Cookies, Panettone, Christmas Pudding, Fresh Baked Cookies,
Fresh Berries with cream, Assorted Macaron, Assorted Praline, Canelé,
Crêpe, Ice Cream, White Chocolate Fountain

聖誕聖誕木頭蛋糕、荔枝乳酪慕絲、紅莓希臘乳酪、
焦糖柑橘蛋糕、焦糖香蕉配牛奶巧克力慕絲、開心果雲呢拿泡芙、
蘋果批伴雲呢拿汁、大黃士多啤梨金寶、白森林蛋糕、
薑餅吉士、鮮果撻、士多啤梨蛋糕杯、英式水果蛋糕、
雲呢拿藍莓忌廉卷、蒙布朗栗子蛋糕、德式聖誕麵包、甜餡餅、聖誕曲奇、
意式聖誕麵包布甸、聖誕布甸、鮮焗曲奇、鮮莓忌廉、馬卡龍、

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

HK\$588 per adult | HK\$328 per child (aged 3 to 11)

成人每位港幣 588 元 | 兒童每位港幣 328 元 (3至11歲)

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