

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)

Pan-seared US Pork Tenderloin ⑧ ⑨

香煎美國豬柳

Grilled Vegetables, Herbed Potatoes, Cauliflower Purée, Sage Jus

烤蔬菜、香草馬鈴薯、椰菜花蓉、鼠尾草燒汁

Or 或

Gnocchi with Housemade Pesto ⑩ ⑪ ⑫

自家製香草醬薯糰

Arugula, Asparagus, Parmesan Cheese, Housemade Pesto Sauce

火箭菜、露筍、巴馬臣芝士、自家製香草醬

Herbs are from our natural farm, Farm by the Ocean

香草採自我們自家的「海洋農莊」

Or 或

Poached Chilean Sea Bass Roulade with Salmon Mousse ⑬ ⑭ ⑮ ⑯

浸智利海鱸卷伴三文魚慕斯

Artichoke, Fennel Asparagus Salad, Clam Beurre Blanc

雅枝竹、茴香蘆筍沙律、蜆肉白酒牛油汁

(Upgrade option with extra HK\$80 另加港幣80元自選升級)

Or 或

Roasted French Duck Breast ⑰ ⑱

香烤法國鴨胸

Sauteed Green Peas, Quinoa, Pumpkin Purée, Ginger Orange Port Jus

炒青豆、藜麥、南瓜蓉、橙薑砵酒汁

(Upgrade option with extra HK\$80 另加港幣80元自選升級)

Or 或

Slow-cooked US Beef Tenderloin

慢煮美國牛柳 ⑲ ⑳ ㉑

Sauteed Chanterelle, Broccolini, Truffle Mashed Potatoes, Foie Gras Hollandaise

雞油菌、西蘭花苗、黑松露薯蓉、鴨肝荷蘭汁

(Upgrade option with extra HK\$80 另加港幣80元自選升級)

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)

DAILY SOUP 是日餐湯

Served with Freshly Baked Breads ⑳

配鮮焗麵包

SEAFOOD ON ICE 冰鎮海鮮 ㉒

Chilled Prawns, Clams and Black Mussels

凍蝦、蜆、青口

SALADS AND APPETISER 沙律及前菜 ㉓ ㉔ ㉕ ㉖

Mixed Hydroponic Lettuce Bar ㉗

水耕生菜吧

Vegetable Sticks, Dips, Pickles, Salad Dressing

蔬菜條、沾醬、漬物、各式沙律醬

Japanese Creamy Potato Tuna Salad, Gamja Salad, Japanese Honey Pumpkin Chicken Salad,

Kimchi Beef Salad, Beetroot Salad, Sesame Cabbage Salad with Beef, Greek Salad,

Wakame Roasted Mushroom Salad

日式薯仔吞拿魚沙律、韓式薯仔沙律、和風蜜糖南瓜雞肉沙律、韓國辣白菜牛肉沙律、

紅菜頭沙律、日式芝麻椰菜牛肉沙律、希臘沙律、燒蘑菇昆布沙律

SUSHI AND TSUKEMONO 壽司及漬物 ㉘ ㉙ ㉚ ㉛ ㉜ ㉝ ㉞ ㉟

Assorted Sushi 精選壽司

Kanpyo Roll, Cucumber Roll, Turnip Roll, California Roll, Unagi Roll

Ika Sushi, Ebi Sushi, Tako Sushi, Tamago Sushi, Bean Curd Sushi

干瓢小卷、青瓜小卷、黃蘿蔔小卷、加洲卷、鰻魚卷、魷魚、蝦、八爪魚、玉子、腐皮壽司

Tsukemono 漬物

Chuka Salada, Yuzu Lotus, Chuka Tsubu Gai, Chuka Ika, Pickled Turnip, Okra Salad

中華沙律、柚香蓮藕、味付螺肉、味付墨魚仔、柚子蘿蔔

CHEF'S SELECTION OF COLD CUTS 廚師精選冷盤 ㉞ ㉟

Cold Cut Platter with Olives and Pickles, Cheese Board with Condiments,

Smoked Salmon with Traditional Condiments

精選冷盤火腿配橄欖及酸青瓜、精選芝士拼盤、煙三文魚配傳統配料

CHEESE BOARD 精選芝士拼盤 ㊱

Grapes, Walnuts ㊲, Crackers ㊳, Honey Comb

提子、核桃、餅乾、蜜糖

SWEET TEMPTATIONS 特色甜品 ㊴ ㊵ ㊶ ㊷

Assorted Cakes, Housemade Puff, Mixed Fruit Tart, Baked Portuguese Tart,

Fresh Baked Cookies, Assorted Cookies, Black Sesame Cake, Madeleine,

Pandan Cake, Kueh Lapis, Ice Cream, Flat Croissant with Pistachios,

Strawberry Crispies, Almond Flakes

精選蛋糕、自家製泡芙、鮮果撻、葡撻、鮮焗曲奇、精選曲奇、黑芝麻蛋糕、

瑪德蓮貝殼蛋糕、班蘭蛋糕、千層糕、雪糕、扁可頌配開心果、草莓脆片、杏仁片

- ㉘ Signature Dish 主廚推介 ㉙ Vegan 純素 ㉚ Vegetarian 素食 ㉛ Contains Gluten/Wheat 含麩質 ㉜ Contains Tree Nuts/Peanuts 含木本堅果或花生 ㉝ Contains Dairy Products 含奶類食品 ㉞ Contains Fish 魚類 ㉟ Contains Shellfish 含貝類海鮮 ㊱ Contains Soy 含大豆 ㊲ Contains Egg 含蛋類 ㊳ 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。