

LIGHTHOUSE

CAFÉ • 星耀廳

ITALIAN & SPANISH DINNER BUFFET

意大利西班牙滋味盛宴晚市自助餐菜單

On Rotation Basis (Rotation two)
菜式輪流供應 (輪換二)

SEAFOOD ON ICE 冰鎮海鮮

Boston Lobster, Abalone, Brown Crab, Snow Crab Leg, King Prawns,
Clams, Blue Mussels, Whelks
波士頓龍蝦、鮑魚、麵包蟹、雪蟹腳、大蝦、蜆、藍青口、海螺

SASHIMI 日式刺身

Salmon, Hamachi, Tuna, Hokkigai, Snapper, Mekajiki, Mirugai, Nishin
三文魚、油甘魚、吞拿魚、北寄貝、鯛魚、劍魚、象拔蚌、希靈魚
Ama Ebi (Mon to Thu Only)
甜蝦 (只限週一至週四供應)
Red Prawns (Fri to Sun & PH Only)
紅蝦 (只限週五至週日及公眾假期供應)

ASSORTED SUSHI & MAKI ROLLS 精選壽司及卷物

SUSHI 壽司

Sayori, Ika, Tako, Ebi, Salmon, Shime Saba, Unagi, Shiro Ebi, Inari, Tamago, Vegeterian Abalone
針魚、魷魚、八爪魚、熟蝦、三文魚、醋鯖魚、鰻魚、玻璃蝦、腐皮、玉子、素鮑片

MAKI ROLL 小卷

Ume Cucumber Roll, Kanpyo Cucumber Roll, Daikon Roll, Natto Roll, Crab Stick Roll,
Futomaki, Sake Oba Maki, Tuna Spring Onion Roll, Unagi Roll, Tempura Shrimp Roll
梅子青瓜卷、牛油果甘筍卷、玉子卷、干瓢腐皮卷、太卷、
三文魚忌廉芝士卷、加洲卷、吞拿魚牛油果卷、鰻魚卷、金龍卷

SELECTED SALADS 精選沙律

SALAD BAR 沙律吧

Butter Lettuce, Green Oakleaf, Red Coral Lettuce, Romaine, Radicchio Rosso,
Kale, Red Oakleaf, Arugula, Spinach
牛油生菜、綠橡葉生菜、紅珊瑚菜、羅馬生菜、意大利紅菊苣、羽衣甘藍、
紅橡葉生菜、火箭菜、意大利菠菜苗

CONDIMENTS 配料

Cherry Tomato, Corn, Carrot, Red Kidney Bean, Parmesan cheese, Chickpea
車厘茄、粟米、甘筍、紅腰豆、巴馬臣芝士粉、雞心豆

Italian Barley and Roasted Pumpkin Prawn Salad,
Mediterranean Tabbouleh Salad with Feta and Beetroot
意式薏米燒南瓜蝦沙律、地中海麥粒香草紅菜頭沙律伴菲達芝士

Spanish Tomato Anchovy Salad,
Cannellini Bean Salad with Sicilian Grilled Beef and Zucchini (Mon to Thu Only)
西班牙番茄銀魚柳沙律、西西利牛肉白豆沙律 (只限週一至週四供應)

Spanish Gilled Baby Octopus Salad, Italian Grilled Baby Squid Salad (Fri to Sun & PH Only)
西班牙八爪魚沙律、意式魷魚沙律 (只限週五至週日及公眾假期供應)

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JAPANESE SALAD 日式沙律

Cold Tofu with Moromi Miso, Cold Soba with Crab Meat or Bean Curd,
Nakaki Noodle Salad with Yuzu Soy Sauce, Bonito Eggplant, Crab Roe Salad,
Cucumber Seaweed Salad, Sesame Eggplant, Nanbanzuke,
Japanese Seaweed Mushroom Salad, Chuka Ika, Chuka Kurage,
Chuka Tsubu Gai, Chuka Iidako, Ajitsuki Lotus Root, Chuka Salada, Edamame, Okra Salad
日式豆腐配麵鼓、蟹肉/腐皮冷麵、蒟蒻冷麵沙律配柚子豉油、鰹魚汁茄子、蟹籽沙律、青瓜海藻沙律、日式芝麻片
茄子、南蠻漬、日式磨菇海藻沙律、味付墨魚、中華海蜆、味付螺肉、味付八爪魚、
柚子蓮藕、中華沙律、枝豆、日式秋葵沙律

SMALL TEMPTING BITES TAPAS 頭盤小食

Watermelon with Feta Cheese, Spanish Aubergine Tapas

西瓜菲達芝士、西班牙茄子小食

Smoked Salmon and Beetroot with Cream Cheese (Mon to Thu Only)

煙三文魚紅菜頭配忌廉芝士 (只限週一至週四供應)

Spanish Gilda (Fri to Sun & PH Only)

西班牙橄欖鯷魚串 (只限週五至週日及公眾假期供應)

SPANISH SNACKS STATION 西班牙特色水櫃小食

(6 items daily from Mon to Thu; 8 items daily from Fri to Sun & PH)

(週一至週四每日供應6款，週五至週日及公眾假期每日供應8款)

Pitted Green Olive, Pitted Black Olive, Stuffed Red Pepper Olive,
Traditional Grandma-style Olive, Spanish Pickle Garlic, Dried Fruit, Walnut,
Grissini Bread Stick, Picos Bread Stick, Regañás, Mediterranean Pickled Vegetables
青水櫃、黑水櫃、釀紅椒水櫃、自家製傳統西班牙醃水櫃、自家製西班牙醃蒜頭、乾果、
核桃、意大利麵包條、西班牙手指餅、西班牙橄欖油餅乾、地中海醃蔬菜

HAND CARVED ITALIAN & SPANISH HAM 現場即切意大利或西班牙火腿

Parma Ham, Coppa Ham, Chorizo, Salami, Baleron Ham, Smoked Turkey Breast

帕爾瑪火腿、高柏火腿、西班牙黑毛豬辣香腸、莎樂美腸、波蘭風乾火腿、煙火雞胸

Mortadella with Pistachio, Serrano Ham (Mon to Thu Only)

意大利開心果肉腸、西班牙白毛豬 (塞拉諾) 火腿 (只限週一至週四供應)

Whole Piece Iberico Ham with Bone, Salchichón (Fri to Sun & PH Only)

原隻伊比利亞黑毛豬火腿、西班牙橡果香腸 (只限週五至週日及公眾假期供應)

SELECTED CHEESE PLATTER 精選芝士拼盤

Provolone Dolce, Edam, Gorgonzola, Parmesan, Manchego, Taleggio,
Emmental, Brie, Cheddar, Gouda, Boursin Garlic

意大利牛奶芝士、荷蘭紅波芝士、藍芝士、意大利巴馬臣芝士、曼切戈芝士、半軟牛奶芝士、
瑞士芝士、布里芝士、車打芝士、高打芝士、法國蒜味軟芝士

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CARVING STATION 精選烤肉

Striploin (Mon to Thu Only)

西冷牛扒 (只限週一至週四供應)

Op Ribs, Provençal Salmon (Fri to Sun & PH Only)

帶骨肉眼扒、焗賣雲酥三文魚 (只限週五至週日及公眾假期供應)

GRILLED & ROASTED DELIGHTS 燒烤美食

Beef, Squid, Chicken Wings, Seasonal Vegetable

牛肉、魷魚、雞中翼、時令蔬菜

Tiger Prawn (Fri to Sun & PH Only)

海虎蝦 (只限週五至週日及公眾假期供應)

SOUP STATION 湯

Zuppa Toscana, Imitation Shark Fin Soup,

Double-boiled Pork Shank Soup with Cordyceps flower Chinese Yam and Wolfberry

意式火腿薯仔菜湯、碗仔翅、蟲草花淮山杞子豬脷燉湯

INTERNATIONAL DELIGHTS 國際美食

Roasted Spring Chicken with Lemon and Prosciutto, Braised OX Tail with Roasted Potato,

Pork Piccata with Mustard Cream and Parsley, Fritto Misto, Potatoes au Gratin,

Mediterranean Baked Fish, Lamb Korma Masala, Lemon Biryani, Curry Vegetables,

Naan Bread, Papadum

燒春雞伴檸檬及意式火腿、香草燴牛尾伴香烤馬鈴薯、比吉打豬柳配芥末忌廉及番茜、

意式炸海鮮、忌廉焗馬鈴薯、地中海香料烤魚、印式馬沙拉忌廉燴羊、

檸香印度香苗、咖哩雜菜、印度烤餅、印度炸薄餅

Osso Buco with Orzotto, Squid & Octopus ink Paella (Fri to Sun & PH Only)

意式燴牛膝伴米粒意粉、魷魚八爪魚海鮮飯 (只限週五至週日及公眾假期供應)

ASIAN DELIGHTS 亞洲美食

Stir-fried Pork Belly Slices with Curry, Fried Pork Rib with Wasabi Mayonnaise,

Stir-fried Beef with Black Bean Sauce, Tender Chicken with Lemon Sauce,

Fried Radish Cake, Spicy Mussels, Seasonal Vegetable with Dates in Fish Broth,

Steamed Fish, Thai-style Steamed Mullet

咖哩炒豬腩片、芥辣奇味骨、豉汁炒牛肉、西檸嫩雞、星州蘿蔔糕、香辣青口、

蜜棗魚湯浸時蔬、清蒸海上鮮、明爐烏頭

Sichuan Fish Fillet with Pickled Vegetable, Wonton Chicken,

Braised Duck Web with Chinese Mushroom (Fri to Sun & PH Only)

酸菜魚、雲吞雞鍋、花菇炆鴨掌 (只限週五至週日及公眾假期供應)

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TEOCHEW BRINE STATION 潮州滷水

Braised Duck, Red Sausage, Braised Pork Belly, Braised Pig Ears,

Braised Bean Curd, Braised Egg

滷水鴨、紅腸、滷水腩肉、滷水豬耳、滷水豆腐、滷水蛋

TRADITIONAL SOUP NOODLES 傳統粉麵

Tom Yum Soup

冬蔞功湯

Prawns, Chicken, Bean Curd Puff, Bean Sprout, Fish Cake

蝦、雞肉、豆卜、芽菜、魚片

SWEET TEMPTATIONS 特色甜品

Classic Cheesecake, Chocolate Biscuit, Caramel Coffee Cake, Baba au Rhum,

Classic Kueh Lapis, Nyonya Lapis, Freshly Baked Chocolate Cookie, Pandan Cake,

Basque Cheesecake, Panna Cotta, Apple Crumble,

Assorted Cupcake, Palmier Cookie, Cantucci, Soybean Curd, Amaretti, Cannoli,

Tiramisu, Cappuccino Choux Puff, Zeppole with Raspberry Sauce,

Bizcocho de Naranja, Arroz con Leche, Churros, Tarta de Santiago, Torta Caprese,

Crema Catalana, Flan de Leche, Ice Cream, Chocolate Fountain

芝士蛋糕、朱古力脆餅、焦糖咖啡蛋糕、法式罌酒巴巴蛋糕、經典千層糕、娘惹千層糕、

鮮焗朱古力曲奇、班蘭蛋糕、巴斯克芝士蛋糕、意式奶凍、蘋果金寶、杯子蛋糕、蝴蝶酥、

意式脆餅、豆腐花、意式杏仁餅、西西里卷、意式芝士蛋糕、意式泡沫咖啡泡芙、紅莓醬酥皮泡芙、

香橙乳酪蛋糕、西班牙米布甸、西班牙炸油條、聖地牙哥蛋糕、卡布里蛋糕、卡達拉娜、西班牙焦糖布甸

ICE CREAM WITH CONDIMENTS 雪糕配各式配料

Vanilla, Chocolate, Strawberry, Maple Walnut, Lemon

雲呢拿、朱古力、士多啤梨、楓糖核桃、檸檬

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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