

LIGHTHOUSE

LOUNGE • 星耀廊





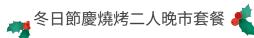
LIGHTHOUSE







FESTIVE CELEBRATION BARBECUE SET DINNER FOR 2





Join us for a delightful festive celebration featuring succulent grilled delights and rich seasonal sides. Embrace the winter chill with sizzling flavours as you indulge in our delicious offerings. Create unforgettable moments under the starlit sky in the Southside.

> 品味冬日節慶燒烤二人晚市套餐,投入愉悅的佳節慶典。 盡情享受美味多汁的燒烤佳餚和豐富的時令配菜, 沉浸在南區星空下的動人氛圍,創造難忘温馨時刻。



6:00 p.m. to 9:30 p.m. daily from 15 to 31 December 2025 由2025年12月15至31日每日晚上6時至9時30分





STARTER 前菜

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Mixed Hydroponic Lettuce Bowl 📾

Parma Ham, Hazelnuts, Roasted Pumpkin, Raisins, Feta Cheese, Balsamic Dressing 水耕菜沙律

巴馬火腿、榛子、烤南瓜、葡萄乾、菲達芝士、意大利黑醋

FIRST COURSE 頭盤

Spicy Garlic Sardines in Olive Oil (*) (*)

Chilli, Garlic, Extra Virgin Olive Oil 香蒜辣椒橄欖油浸沙甸魚

辣椒、蒜頭、特級初榨欖油

or 或

Clams Marinière (*) (*) (*)

Toasted Garlic Bread

白酒煮蜆

蒜香多士

ENTRÉE 主菜

Roasted Turkey Breast with Honey-Glazed Ham (*)

Brussel Sprouts, Roasted Root Vegetables, Cranberry jus

傳統烤火雞胸伴蜜餞火腿

抱子甘藍、烤根菜、金巴利汁

HK\$1,288

or 或

Salmon En Croûte (*) (*)

Seasonal Vegetables, Champagne Dill Sauce

威靈頓三文魚

時令蔬菜、蒔蘿香檳汁

HK\$1,288

or 或

Grilled Australian Lamb Chop (*) (a)

Roasted Potatoes, Seasonal Vegetables, Rosemary Gravy

烤澳洲羊鞍

香烤馬鈴薯、時令蔬菜、露絲瑪利汁

HK\$1,288

or 或

Westholme M5 Wagyu Tomahawk (**) (**)

Roasted Japanese Sweet Potatoes, Grilled Asparagus and Vegetables, Garlic Rosemary Gravy

澳洲M5和牛斧頭扒

烤日本甜薯、烤露筍及時令蔬菜、蒜香露絲瑪利汁

HK\$1,888

Choose One of The Below Side Dishes (+ HK\$88) (*)

Roasted Potatoes, Truffle Mashed Potatoes, Roasted Beetroots, French Beans, Broccolini au Gratin, Creamy Spinach 選擇一款以下配菜(+ HK\$88)

香烤馬鈴薯、黑松露薯蓉、香烤甜菜頭、法邊豆、忌廉烤西蘭花苗、忌廉菠菜



含麩質 含麩質 Contains Gluten/Wheat

Contains Shellfish

含木本堅果或花生 Contains Tree Nuts/Peanuts

含奶類產品



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. Prices are in Hong Kong dollars and subject to a 10% service charge. 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。以上價錢以港幣計算,並另收加一服務費





Yuzu Lemon Tart (**) (**) (**)

Meringue, Yuzu Lemon Cream

柚子檸檬撻

法式蛋白霜、柚子檸檬醬



Additional 額外加配 (+HK\$388) A Half Bottle of Champagne (375ML) NV Champagne Barons de Rothschild, Brut

or 或

A Half Bottle of Red Wine (375ML) 2010 Château Haut Bergey, Pessac Léognan, Bordeaux













