

BREAKFAST

A La Carte 早餐精選

Minute Steak Baguette with Hash Brown and Garden Salad \$168
薄牛扒法包配薯餅及田園沙律

Spanish Omelette with Hash Brown and Garden Salad \$148
西班牙奄列配薯餅及田園沙律

Egg Benedict \$148
班尼迪蛋

Scrambled Egg White Toast with Black Truffle Paste \$128
炒蛋白多士配黑松露醬

Smoked Chicken Breast and Celery Sandwich with Hash Brown \$128
煙雞胸西芹三文治配薯餅

Banana Oatmeal \$98
香蕉燕麥粥



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Scrambled Egg White Toast with Black Truffle Paste
炒蛋白多士配黑松露醬



AMERICAN BREAKFAST BUFFET

美式自助早餐



Available from 7:00am to 10:30am
供應時間由上午七時至上午十時三十分

Including free-flow of
Chilled Juice, Coffee and Tea
包括無限暢飲凍果汁、咖啡及茶

\$188 per person

SEMI BUFFET LUNCH

半自助午餐

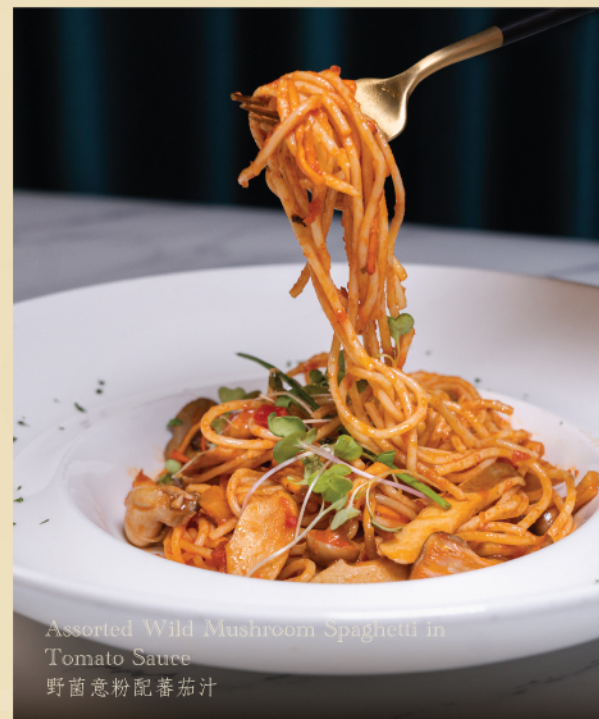
Available from 12:00noon to 2:30pm 供應時間由中午十二時至下午二時三十分



Grilled Sirloin Steak in Red Wine Thyme Sauce
西冷牛扒配百里香紅酒汁



Baked Tiger Prawns with Garlic Butter
牛油蒜蓉焗大虎蝦



Assorted Wild Mushroom Spaghetti in Tomato Sauce
野菌意粉配蕃茄汁

Featuring Salad Bar, Antipastos, Soup and choice of one Main Course
包括自助沙律吧、意大利前菜、餐湯及一款主菜

1. Grilled Sirloin Steak in Red Wine Thyme Sauce
西冷牛扒配百里香紅酒汁
2. Pan-fried Barramundi Fillet in Lemon Herb Butter Sauce
煎盲曹魚柳配檸檬香草牛油汁
3. Baked Bacon, Scallop and Asparagus Rolls in Red Bell Pepper Sauce
焗煙肉蘆筍帶子卷配紅椒汁
4. Baked Tiger Prawns with Garlic Butter
牛油蒜蓉焗大虎蝦
5. Pan-fried Veal topped with Parma Ham in Madeira Cream Sauce
煎牛仔肉及巴馬火腿配馬德拉酒忌廉汁
6. Grilled Australian Rib Eye in Morel Sauce
澳洲肉眼牛扒配摩利菌汁

— \$268 —

7. Greek Chicken Marinade
希臘風味燒雞
8. German Pork Knuckle
德國咸豬手
9. Braised Lamb Shank in Rosemary Port Wine Sauce
燴羊膝配迷迭香碎酒汁
10. Pan-fried Scallop Risotto in Sea Urchin Sauce
煎北海道帶子海膽醬意大利飯
11. Kurobuta Pork Cutlet Rice Set
日本黑豚吉列定食
12. N.Z. Lamb Chop Cutlet with Mint Yogurt
吉列紐西蘭羊架配薄荷乳酪

— \$238 —

13. Baked Prawn Risotto in Creamy Cheese
忌廉芝士焗大蝦意大利飯
14. Seafood and Salmon Roe Linguine in Lobster Sauce
海鮮三文魚籽扁意粉配龍蝦汁
15. Tom Yum Blue Mussels
冬蔭功藍青口
16. Assorted Wild Mushroom Spaghetti in Tomato Sauce
野菌意粉配蕃茄汁

— \$218 —

咖啡或茶 Coffee or Tea

Add \$22 for Handcrafted Coffee 加\$22升級至手工咖啡
Americano / Cappuccino / Café Latte /
Café Mocha / Flat White / Macchiato / Espresso

Add \$38 for a Cake Slice
加\$38配是日精選蛋糕

Add \$48 for Waffle and Ice Cream
加\$48配窩夫雪糕

BIRDIE WONDERLAND AFTERNOON TEA SET 「鳥。語」下午茶

Available from 3:00pm to 5:00pm 供應時間由下午三時至下午五時

- Scallop Canapé with Goldleaf and Salmon Roe
- Roasted Beef Asparagus Roll • Parma Ham and Melon Ball
- Black Truffle and Assorted Mushroom Fillo Tart
- Mini Smoked Salmon Burger • Deep-fried Crab Cake
- Strawberry Madeleine • Cannoli
- Blueberry Cheese Cake • Raspberry Macaroon
- Chocolate Panna Cotta • Scone

金箔三文魚籽帶子法式小點 | 燒牛肉露筍卷 | 巴馬火腿蜜瓜丸 |
黑松露雜菌酥皮撻 | 迷你煙三文魚漢堡 | 黃金炸蟹餅 |
士多啤梨馬德里蛋糕 | 西西里脆餅芝士卷 | 藍莓芝士蛋糕 |
紅桑子馬卡龍 | 朱古力奶凍 | 英式鬆餅

咖啡或茶 Coffee or Tea

— \$388 —
For 2 persons 兩位用



Add \$22 for a cup of Handcrafted Coffee 加\$22升級至手工咖啡乙杯
Americano / Cappuccino / Café Latte /
Café Mocha / Flat White / Macchiato / Espresso

Add \$48 for a glass of
House Red/White Wine
加\$48升級至紅/白餐酒乙杯

Add \$68 for 2 glasses of
House Red/White Wine
加\$68升級至紅/白餐酒兩杯



OPULENT DINNER BUFFET

華麗盛宴 · 自助晚餐
龍蝦 · 花膠 · 特級牛扒

Full Session 全時段 (18:00 - 22:15) 1st Session 第一時段 (18:00 - 20:00)
2nd Session 第二時段 (20:15 - 22:15)

		Full Session 全時段 (18:00 - 22:15)		1 st Session 第一時段 (18:00 - 20:00) 2 nd Session 第二時段 (20:15 - 22:15)	
		Adult 成人	Child* 小童	Adult 成人	Child* 小童
Monday to Thursday 星期一至四	Adult 成人	\$728	\$628	\$628	\$528
	Child* 小童	\$598	\$438	\$498	\$338
Friday to Sunday, Public Holidays and Eves 星期五至日、 公眾假期及前夕	Adult 成人	\$728	\$688	\$628	\$588
	Child* 小童	\$598	\$488	\$498	\$388

A complimentary cup of coffee or tea 每位奉送咖啡或茶乙杯

Add \$48

Free-flow of Soft Drink and Chilled Juice 無限暢飲汽水及凍果汁

Add \$98

Free-flow of Soft Drink, Chilled Juice, Beer, Red/White Wine and Sparkling Wine 無限暢飲汽水、凍果汁、啤酒、紅白酒及氣泡酒

*Child: 3 - 11 years old • All privileges cannot be used in conjunction with other promotions or discounts
• Under the law of Hong Kong, intoxicating liquor must not be sold or supplied to a minor in the course of business
*小童: 3 - 11 歲 • 所有優惠不可與其他優惠或折扣同時使用 • 根據香港法律 · 不得在業務過程中 · 向未成年人售賣或供應令人醺醉的酒類

訂 Reservations 座
2866 3808

LE MENU

訂 Reservations 座
2866 3808

Level 1, Gloucester Luk Kwok Hong Kong, 72 Gloucester Road, Wanchai, Hong Kong 香港灣仔告士打道七十二號六國酒店一樓

APPETIZER & SALAD

前菜及沙律

Mango and Scallop Salad 香芒帶子沙律	\$188
Avocado and Prawn Salad 牛油果大蝦沙律	\$178
Mexican Tuna Salad 墨西哥吞拿魚沙律	\$168
Slow Cooked Chicken Breast Caesar Salad S 慢煮雞胸凱撒沙律	\$148
Garden Salad V 田園雜菜沙律	\$128
Cheese Platter 芝士拼盤	\$128

SOUP 湯類

Lobster and Crab Meat Bisque 龍蝦蟹肉湯	\$108
French Onion Soup 法式洋葱湯	\$98
New England Clam Chowder 新英倫周打蜆湯	\$88
Soup of the Day 是日餐湯	\$88

PASTA 意粉類

Seafood Linguine in Tomato Sauce 海鮮扁意粉配蕃茄汁	\$178
Garlic Prawn Fusilli in White Wine Herb Sauce 大蝦蒜片螺絲粉配白酒香草汁	\$168
Smoked Chicken Spaghetti in Spinach Cream Sauce 煙雞肉意粉配菠菜忌廉汁	\$158
Sun-dried Tomato Angel Hair in Pesto Sauce V 蕃茄乾天使麵配香草醬	\$148



Braised Whole Abalone and Fish Maw **S** \$158
with Dried Instant Noodles 花膠丁丁麵飽

MAIN 主菜

Grilled Beef Tenderlion in Red Wine Morel Sauce S 美國牛柳(8安士)配摩利菌紅酒汁	\$288
Grilled N.Z. Lamb Chop in Garlic Herb Sauce 紐西蘭羊架配蒜蓉香草汁	\$248
Pan-fried Halibut Fillet in Red Bell Pepper Cream Sauce S 煎比目魚柳配紅椒忌廉汁	\$238
Grilled Spring Chicken with Mixed Mushroom Sage Gravy 烤春雞配雜菌西子燒汁	\$198
Braised Seafood in White Wine Cream Sauce 白酒燴海鮮忌廉汁	\$188



Tornado Omelette Rice with **S** \$148
Barbecued Pork 旋風蛋叉燒飯

ASIA DELIGHT 亞洲美食

Hainanese Chicken Rice S 海南雞飯	\$168
Nasi Goreng 印尼炒飯	\$168
Thai Red Curry Chicken 泰式紅咖喱雞	\$148
Char Kway Teow 炒貴刁	\$138
Wonton Noodles Soup with Seasonal Vegetables 鮮蝦雲吞麵配時蔬	\$138

SANDWICH 三文治

Club Sandwich 公司三文治	\$168
Beef Burger with Cheese and Fried Egg 芝士蛋牛肉漢堡	\$168
Roasted Beef Pannini with Cheese 燒牛肉芝士帕尼三文治	\$168
Grilled Vegetable and Vegan Cheese Ciabatta V 素芝士雜菜三文治	\$148
Smoked Salmon Bagel 煙三文魚比高包	\$148

DESSERT 甜品精選

New York Cheese Cake 紐約芝士餅	\$78
Chocolate Hazelnut Cake 朱古力榛子蛋糕	\$78
Crème Brûlée 法式焦糖燉蛋	\$68
Chocolate Brownie 朱古力布朗尼	\$68

S Signature 推介

V Vegetarian 素食

V Vegan 純素

*All prices are subject to 10% service charge 所有價目另收加一服務費

Photos for reference only 圖片只供參考