

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



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



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



FESTIVE SEMI BUFFET LUNCH

節日半自助午餐

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



Featuring Salad Bar, Antipastos, Soup, choice of one Main Course and Coffee or Tea
包括自助沙律吧、意大利前菜、餐湯、一款主菜及咖啡或茶

FESTIVE SPECIALS 節日呈獻 \$328

- | | | |
|--|---|---|
| 1. Surf and Turf
波士頓龍蝦拼紐西蘭牛柳配紅酒汁 | 2. Roasted Turkey and Gammon Ham
in Cherry Wine Sauce
燒火雞及火腿配櫻桃酒汁 | 3. Roasted Black Cod Fillet in
Champagne Cream Sauce
香烤鱈魚配香檳忌廉汁 |
| 4. Roasted Ribeye in Port Wine Sauce
燒肉眼配砵酒汁 | 8. Braised Lamb Shank in Rosemary
Port Wine Sauce
燴羊膝配迷迭香砵酒汁 | 13. Porcini Risotto
牛肝菌燴飯 |
| 5. Grilled Sirloin Steak in Thyme Gravy
西冷牛扒配百里香燒汁 | 9. Eel Teishoku
蒲燒鰻魚定食 | 14. Scallop and Asparagus
Spaghetti in Cream Sauce
帶子露筍忌廉意粉 |
| 6. Pan-fried Halibut Fillet in
Champagne Mustard Cream Sauce
煎比目魚配香檳芥末籽忌廉汁 | 10. Angus Beef Teishoku
安格斯牛肉定食 | 15. Sun-dried Tomato Linguine
意式番茄乾扁意粉 |
| 7. Pan-fried Canadian Pork Rack in
Honey Apple Sauce
煎加拿大豬鞍扒配蜜糖蘋果汁 | 11. Seafood Laksa
海鮮叻沙 | 16. Baked Iberico Pork Rice in
Tomato Sauce
西西里焗黑毛豬扒飯 |
| 12. Roasted Spring Chicken
燒春雞 | | |

— \$278 —

— \$248 —

— \$228 —

每位奉送甜品拼盤乙份 A complimentary Dessert Platter



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



FESTIVE AFTERNOON

+ TEA SET 節日下午茶 *+*

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

- Salmon Tartar with Black Caviar • Snow Crab Meat Canapé
- Avocado Shrimp Baguette • Oyster Cutlet • Abalone Vol-au-vent
- Chorizo and Melon Canapé • Christmas Cup Cake
- Chocolate Log Cake • Raspberry Macaroon • Marble Cheese Cake
- Earl Grey Tea Panna Cotta • Scone

三文魚他配黑魚籽醬 | 長腳蟹柳青芥末醬薄多士 | 牛油果鮮蝦法包
吉列炸鱈 | 鮑魚酥皮盒 | 西班牙辣肉腸哈密瓜多士 | 聖誕蛋糕杯
朱古力樹頭蛋糕 | 紅桑子馬卡龍 | 雲石芝士蛋糕 | 伯爵茶意式奶凍 | 英式鬆餅

咖啡或茶 Coffee or Tea

— \$438 —
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 (17:45 - 22:15)	1 st Session 第一時段 (17:45 - 19:45) 2 nd Session 第二時段 (20:15 - 22:15)
1, 5-8, 12-15/12/2022 (Mon to Thu 星期一至四)	Adult 成人	\$838	\$738
	Child* 小童	\$548	\$448
2-4, 9-11/12/2022 (Fri to Sun 星期五至日)	Adult 成人	\$868	\$768
	Child* 小童	\$578	\$478
16-23, 26-30/12/2022 & 1-2/01/2023 (Festive Weeks 節日雙週)	Adult 成人	\$888	\$788
	Child* 小童	\$598	\$498
24, 25, 31/12/2022 (Christmas Eve, Christmas Day and New Year Eve 平安夜、聖誕節及除夕)	Adult 成人	\$988	\$888
	Child* 小童	\$698	\$598

A complimentary cup of Coffee or Tea 每位奉送咖啡或茶乙杯

Add \$68

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

Add \$128

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 法式洋蔥湯	\$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 Tenderloin 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