

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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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

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



1. Grilled Australian Rib Eye in Garlic Gravy
澳洲肉眼牛扒配蒜茸燒汁
2. Braised Seabass in White Wine Sauce
白酒燉煮鱸魚
3. Pan-fried Pork Chop in Mixed Mushroom Sauce
煎豬扒配雜菌汁
4. Tiger Prawn Fettuccine in Tarragon Brandy Cream Sauce
虎蝦闊條麵配香草干邑忌廉汁

———— \$268 ————

5. Braised Duck Leg in Goose Liver Sauce
鵝肝醬燴鴨腿
6. Angus Beef Teishoku
安格斯牛肉定食
7. Eel Teishoku
蒲燒鰻魚定食
8. Grilled Whole Spring Chicken in Sage Mustard Gravy
原隻春雞配西子芥末燒汁
9. Gnocchi Bolognese with Parmesan Cheese
肉醬馬鈴薯丸子配巴馬臣芝士
10. Iberico Pork Cordon Bleu
藍帶黑毛豬扒

———— \$238 ————

11. Shrimp and Porcini Risotto with Mozzarella Cheese
鮮蝦牛肝菌燴飯配水牛芝士
12. Baked Seafood Rice in Tomato Sauce
西西里鮮茄海鮮燴飯
13. Shrimp and Smoked Chicken Breast Panini in Light Wasabi Dressing
鮮蝦煙雞胸意式三文治配淡青芥末汁
14. Spaghetti Carbonara with Onsen Egg
卡邦尼意粉配溫泉蛋
15. Kyushu Ramen
九州拉麵

———— \$218 ————



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 \$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

Add \$48 for HK Style
YuenYeung Sundae
(Coffee Jelly and Tieguanyin Ice Cream)
加\$48配港式鴛鴦新地
(咖啡啫喱配鐵觀音雪糕)

FESTIVE 節日下午茶 AFTERNOON TEA SET

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 • Oreo Mousse Cake
- Chestnut Tart • Raspberry Macaroon • Marble Cheese Cake
- Earl Grey Tea Panna Cotta • Scone

三文魚他他配黑魚籽醬 | 長腳蟹柳青芥末醬薄多士 | 牛油果鮮蝦法包
吉列炸蠔 | 鮑魚酥皮盒 | 西班牙辣肉腸哈密瓜多士 | 奧利奧慕絲蛋糕
栗子撻 | 紅桑子馬卡龍 | 雲石芝士蛋糕 | 伯爵茶意式奶凍 | 英式鬆餅

Coffee or Tea 咖啡或茶

— \$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) 1st Session 第一時段 (17:45 - 19:45)
2nd Session 第二時段 (20:15 - 22:15)

Monday to Thursday 星期一至四 (Not applicable on 不適用於 13-14/02/2023)	Adult 成人	\$738	\$638	\$638	\$538
	Child* 小童	\$608	\$448	\$508	\$348
Friday to Sunday, Public Holidays and Eves 星期五至日、公眾假期及其前夕 (Not applicable on 不適用於 20-25/01/2023 & 11-12/02/2023)	Adult 成人	\$738	\$698	\$638	\$598
	Child* 小童	\$608	\$498	\$508	\$398

🌸 Chinese New Year and Valentine's Day 農曆新年及情人節 🌸

20-25/01/2023 & 11-13/02/2023	Adult 成人	\$838	\$738	\$738	\$638
	Child* 小童	\$548	\$448	\$448	\$348
14/02/2023	Adult 成人	\$988	\$888	\$888	\$788
	Child* 小童	\$698	\$598	\$598	\$498

- Chinese New Year special will be available from 20-25/01/2023 2023年1月20至25日期間供應賀年食品
- A Complimentary Chocolate Lava Cake and Sparkling Rosé from 11-14/02/2023
2023年2月11至14日期間每位贈送心太軟乙份及玫瑰氣泡酒乙杯

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

Add
加

\$68

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

Add
加

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

SOUP 湯類

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

SANDWICH 三文治

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

MAIN 主菜

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

JAPANESE DELIGHT 日式美食



Bento Box for Kids 日式兒童便當 **S** \$168
(A complimentary glass of Orange Juice or Apple Juice
奉送橙汁或蘋果汁乙杯)

Angus Beef Teishoku S	\$198
安格斯牛肉定食	
Eel Teishoku S	\$198
蒲燒鰻魚定食	

PASTA 意粉類

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

ASIA DELIGHT 亞洲美食

Hainanese Chicken Rice S	\$168
海南雞飯	
Nasi Goreng	\$168
印尼炒飯	
Braised Whole Abalone and Fish Maw with Dried Instant Noodles S	\$158
花膠丁丁麵飽	
Tornado Omelette Rice with Barbecued Pork S	\$148
旋風蛋叉燒飯	
Thai Red Curry Chicken	\$148
泰式紅咖喱雞	
Char Kway Teow	\$138
炒貴刁	
Wonton Noodles Soup with Seasonal Vegetables	\$138
鮮蝦雲吞麵配時蔬	

DESSERT 甜品精選



HK Style YuenYeung Sundae **S** \$88
港式鴛鴦新地

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

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