

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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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 Daily from 7:00am to 10:30am
每天上午七時至上午十時三十分供應

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 Monday to Friday from 12:00noon to 2:30pm 星期一至五中午十二時至下午二時三十分供應

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 Sirloin Steak in Café de Paris Sauce
西冷牛扒配巴黎汁
2. Grilled Ostrich Steak in Black Pepper Sauce
煎鸵鳥扒配黑椒汁
3. Pan-fried Mahi Mahi Fillet in Red Bell Pepper Cream Sauce
煎馬喜魚配紅椒忌廉汁
4. Slow Cooked Canada Pork in Brown Sugar Pineapple Sauce
慢煮加拿大豬扒配黑糖菠蘿汁
5. Veal "Wiener Schnitzel"
維也納炸牛仔柳

\$268

6. American Barbecue Pork Ribs
美式燒豬肋骨
7. Roasted Whole French Spring Chicken in Green Peppercorn Sauce
原隻法國春雞配青胡椒燒汁
8. Bak Kut Teh (served with Rice)
馬來西亞肉骨茶(配白飯)
9. Indian Curry Lamb (served with Naan Bread)
印度咖喱羊肉(配印度烤餅)
10. Angus Beef Teishoku
安格斯牛肉定食
11. Eel Teishoku
蒲燒鰻魚定食

\$238

12. Linguine Bolognese with Onsen Egg (Beef & Lamb)
肉醬扁意粉配溫泉蛋(牛肉及羊肉)
13. Pumpkin Risotto with Shrimp and Asparagus
鮮蝦蘆筍南瓜意大利飯
14. Smoked Salmon Bagel with Cream Cheese
忌廉芝士煙三文魚比高包
15. Stir-fried Flat Rice Noodles with Sliced Beef in Swiss Sauce
瑞士汁牛柳絲炒河

\$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)

FAMILY SEMI BUFFET BRUNCH 家庭樂 · 半自助早午餐

Available Saturday, Sunday and Public Holidays from 11:30am to 3:30pm
星期六、日及公眾假期上午十一時三十分至下午三時三十分供應

Enjoy any 2-HOURS Semi Buffet Brunch between 11:30am to 3:30pm
顧客可自由選擇2小時享用半自助早午餐

Featuring ALL-YOU-CAN-EAT Salad, Antipastos, Soup, Dessert, choice of one Main Course and FREE-FLOW of Soft Drink, Chilled Juice and Coffee or Tea
包括任食沙律、意大利前菜、餐湯、精選甜品、自選一款主菜及無限暢飲汽水、凍果汁及咖啡或茶

Adult 成人 \$368 | Child 小童* \$168

*Main course for Child is "Bento Box for Kids" 小童主菜為「日式兒童便當」

Add 加 \$98 | Free-flow of Beer, Red/White Wine and Sparkling Wine
無限暢飲啤酒、紅白酒及氣泡酒

*Child: 3 - 11 years old • 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 • 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

*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

A TASTE OF EUROPE AFTERNOON TEA SET 「品味歐陸」下午茶

Available Daily from 3:00pm to 5:00pm 每天下午三時至下午五時供應



- Foie Gras Mousse with Red Wine Reduction and Black Truffle Pâté
- Crabmeat and Shrimp Salad Brioche • Tuna Canapé
- Wild Mushroom Tart • Mussel Cutlet • Roasted Beef Zucchini Roll
- Cannoli • Strawberry Cheese Cake • Palmier • Macaroon
- Opera Cake • Scone

鵝肝慕絲配紅酒啫喱及黑松露醬 | 蟹肉蝦沙律布里歐軟包
吞拿魚法式芥末醬芝麻薄多士 | 野菌撻 | 吉列青口
燒牛肉意大利青瓜卷 | 西西里脆餅芝士卷 | 士多啤梨芝士蛋糕
蝴蝶酥 | 馬卡龍 | 歌劇院蛋糕 | 英式鬆餅



Coffee or Tea 咖啡或茶

\$438 (For 2 persons 兩位用)

(Original Price 原價 ~~\$498~~)



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

Lobster • Duck Liver • Buddha Jumps Over the Wall

華麗盛饌 • 自助晚餐 — 龍蝦 • 鴨肝 • 佛跳牆

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	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	Adult 成人	\$738	\$698	\$638	\$598
	Child* 小童	\$608	\$498	\$508	\$398

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

☘ One mini "Buddha Jumps over the Wall" per person
☘ 每位一客迷你「佛跳牆」

Add
加 \$68

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

Add
加 \$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

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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

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