

BREAKFAST

A La Carte 早餐精選

Banana Oatmeal 香蕉燕麥粥	\$98
Scrambled Egg White Toast with Black Truffle Paste 炒蛋白多士配黑松露醬	\$128
Smoked Chicken Breast and Celery Sandwich with Hash Brown 煙雞胸西芹三文治配薯餅	\$128
Spanish Omelette with Hash Brown and Garden Salad 西班牙奄列配薯餅及田園沙律	\$148
Egg Benedict 班尼迪蛋	\$148
Minute Steak Baguette with Hash Brown and Garden Salad 薄牛扒法包配薯餅及田園沙律	\$168



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. Ravioli with Porcini, Spinach and Cheese in Black Truffle Cream Sauce
黑松露菠菜牛肝菌意式雲吞
2. Minced Pork Red Curry Tortilla
蕃茄肉碎紅咖喱醬配墨西哥餅
3. Wagyu Minute Beef Steak Pannini in Mustard Seed Dressing
薄和牛扒芥末籽醬意大利麵包
4. Wild Mushroom Risotto in Cream Sauce
野菌忌廉意大利飯

5. Grilled Octopus with Heirloom Tomato in Grape Seed Oil and Ginger Dressing served with Soba
烤八爪魚配提子油薑醋汁伴日式冷麵
6. Soft Crab Tempura and Gillette Prawn Teishoku
軟殼蟹天婦羅及吉列大蝦定食
7. Baked Scallop and Prawn Rice with Cheese
芝士帶子大蝦燴飯
8. Roasted Spring Chicken in Sage Mustard Sauce
燒春雞配西子芥末汁

9. Pan Seared Halibut Fillet in White Wine Cream Sauce
煎比目魚柳配白酒忌廉汁
10. Grilled Sirloin Steak in Black Pepper Sauce
西冷牛扒配黑椒汁
11. Lobster Spaghetti with Wild Mushroom and Salmon Roe
龍蝦意粉配野菌及三文魚籽
12. Sous Vide Five-Spice Rack of Lamb
慢煮五香羊架
13. Sous Vide Canada Pork Rack in Brown Sugar Apple Sauce
慢煮加拿大豬鞍配香蜜蘋果醬
14. Wagyu Beef Claypot Rice in Red Wine Sauce
和牛紅酒煲仔飯
15. Wagyu Beef Rice with Egg Yolk in Teriyaki Sauce
汁燒窩蛋和牛飯

買BUY 3
送1優惠
GET 1 FREE

*Only applicable to
Monday to Friday
只限星期一至五

\$218

\$238

\$268

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 OR
HK Style Yuen Yeung Sundae
(Coffee Jelly and Tieguanyin Ice Cream)
加\$48配窩夫雪糕 或 港式驚奇新地(咖啡啫喱配鐵觀音雪糕)

OPULENT DINNER BUFFET

WAGYU BEEF • DUCK LIVER • FISH MAW

品味饗宴 • 自助晚餐 - 和牛 • 鴨肝 • 花膠

Adult 成人 Child 小童*

Monday to Friday 星期一至五	Full Session 全時段 (17:45 - 22:15)	\$738 \$638	\$608 \$448
	Choose your own Session 特選時段 A: 17:45-19:45 / B: 18:15-20:15	\$638 \$538	\$508 \$348
Saturday to Sunday, Public Holidays and Eves 星期六至日、 公眾假期及其前夕	Full Session 全時段 (17:45 - 22:15)	\$738 \$698	\$608 \$498
	1 st Session 第一時段 (17:45-19:45) 2 nd Session 第二時段 (20:15-22:15)	\$638 \$598	\$508 \$398

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 \$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 • 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酩酊的酒精



買BUY 3
送1優惠
GET 1 FREE

*Only applicable to
Monday to Friday
只限星期一至五

Terms and Conditions for "Buy 3 Get 1 Free Offer" 「買三送一優惠」條款及細則:

• Limited to first 5 tables per session per day • Free main course (for Semi-buffet Lunch) will be accorded to the highest-priced main course • The free Dinner Buffet cover will be given to the lowest-priced cover • This offer is valid for dine-in only and cannot be used for take-away • This offer is not applicable for a la carte orders • This offer is available for a limited time only and is subject to availability • This offer is not applicable on banquets
• This offer cannot be combined with any other promotions or discounts • In case of any disputes, Gloucester Luk Kwok Hong Kong reserves the right of final decision • 每日每時段只限首5枱 • 半自助午餐將贈送最高價值之主菜 • 自助晚餐之同行免費者以價格較低者計算 • 此優惠只適用於堂食, 不適用於外賣 • 此優惠不適用於單點餐牌 • 此優惠限時提供並視乎供應情況而定 • 此優惠不適用於私人宴會 • 此優惠不可與其他折扣或推廣優惠同時使用
• 如有任何爭議, 六國酒店保留最終決定權

*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

BLACK TRUFFLE & CHOCOLATE

AFTERNOON TEA SET

松露誘惑・朱古力下午茶

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



- Smoked Salmon Roll with Black Truffle and Crab Roe
- Duck Foie Gras Mousse with Truffle and Red Wine Jelly on Cracker
- Black Truffle Brie Cheese Toast • Truffle and Fig Salad Tart
- Lobster with Black Truffle and Mango Salsa on Pumpernickel
- Parma Ham and Melon Roll with Black Truffle Paste
- Chocolate and Strawberry Napoleon • Chocolate and Chestnut Puff
- 72% Chocolate and Fresh Fruit Tart • Macaroon
- Mango Chocolate Mousse • Chocolate Scone

煙三文魚卷配黑松露及蟹籽 | 鴨肝慕絲脆餅配黑松露及紅酒啫喱
 布里芝士黑松露多士 | 無花果松露沙律撻 | 龍蝦肉松露芒果莎莎黑麥麵包
 巴馬火腿蜜瓜卷配黑松露醬 | 朱古力士多啤梨拿破崙 | 栗子朱古力泡芙
 72%朱古力鮮果撻 | 馬卡龍 | 芒果朱古力慕絲 | 英式朱古力鬆餅

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

Available Saturday, Sunday and Public Holidays from 1:00pm to 5:00pm
 星期六、日及公眾假期下午一時至下午五時供應

Featuring a variety of all-you-can-eat Korean appetizers and hot dishes, a selection of delectable strawberry desserts, Häagen-Dazs Ice-cream and free-flowing Coffee or Tea. What's more, a "Strawberry Wall" will be set up at the Restaurant where guests can pick fresh strawberry and take photos.

包括任食多款韓式前菜、熱食、精選草莓甜點、Häagen-Dazs雪糕及任飲咖啡或茶，另設有掛滿新鮮草莓的「草莓牆」供採摘

A complimentary "Mega CUP Sundae" for table of 10 patrons or above
 凡10位或以上惠顧，可獲贈「超CUP新地」一杯
 (Value 價值: \$388)

Adult 成人 \$238

(Original Price 原價 \$298)

Child 小童* \$158

(Original Price 原價 \$198)

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

*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，向未滿18歲人士售賣或供應令人酩酊的酒精

KOREAN SNACKS X STRAWBERRY DELIGHTS

味遊韓國 X 草莓樂園

AFTERNOON TEA BUFFET 下午茶自助餐



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

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

SOUP 湯類

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

SANDWICH 三文治

Smoked Salmon Bagel 煙三文魚比高包	\$148
Grilled Vegetable and Vegan Cheese Ciabatta V 素芝士雜菜三文治	\$148
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

MAIN 主菜

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

JAPANESE DELIGHT 日式美食



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

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

PASTA 意粉類

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

ASIA DELIGHT 亞洲美食

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

DESSERT 甜品精選



Le Menu Sundae (for two persons) \$188
Le Menu 新地 (2人份量) **S**

New York Cheese Cake 紐約芝士餅	\$78
Chocolate Hazelnut Cake 朱古力榛子蛋糕	\$78
Waffle and Ice Cream S 窩夫雪糕	\$88
HK Style YuenYeung Sundae 港式鴛鴦新地 S	\$88

S Signature 推介

🍃 Vegetarian 素食

V Vegan 純素

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