

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 (except Public Holidays) 星期一至五中午十二時至下午二時三十分供應 (公眾假期除外)

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. Baked Seafood in Lobster Sauce with Mashed Potatoes
焗海鮮大會配龍蝦汁
2. Grilled Rib Eye in Pink Peppercorn Sauce
肉眼牛扒配粉紅胡椒汁
3. Roasted Black Cod Fillet in Lemon Dill Sauce
香烤鱈魚配檸檬草汁
4. Rack of Lamb Provencal in Rosemary Sauce
寶雲蘇羊腩配香草汁

\$268

5. Grilled Pork Chop in Cream Medela Wine Sauce
煎豬扒配乾蔥馬爹利酒忌廉汁
6. Pan-fried Salmon Fillet in Champagne Sauce
滑油煎三文魚柳配香檳汁
7. Grilled Spring Chicken Greek Marinade
希臘風味扒春雞
8. Eel Teishoku
蒲燒鰻魚定食

\$238

9. Penang Char Kway Teow
馬來炒貴刁
10. Chicken à la King
白汁雞皇飯
11. Portobello Linguine
大蘑菇香草意粉
12. Thai Boat Noodles
泰式船麵

\$218



買 3 送 1 優惠
GET 1 FREE

*Only applicable on Mon to Fri (except Public Holidays)
只限星期一至五 (公眾假期除外)

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

• Value of the free main course is \$268 and is subject to 10% service charge • Limited to first 5 tables per day • 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 • 贈送之主菜價值為\$268 (僅另收加一服務費) • 每日只限首5枱 • 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

LOBSTER · ABALONE 龍蝦 · 鮑魚 · 法式經典甜點 CLASSIC FRENCH DESSERT AFTERNOON TEA SET 下午茶

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



- Lobster with Black Truffle and Mango Salsa on Rye Bread
- Braised Abalone Vol-au-vent • Foie Gras Pâtés with Red Wine Reduction
- Truffle and Fig Salad Tart • Snow Crab Meat in Dijon Mustard Sauce with Toast
- Smoked Salmon Roll with Black Truffle and Crab Roe • Éclair
- Crème Brûlée • Macaroon • Opéra Cake • Mont Blanc • Mille-Feuille

龍蝦肉松露芒果莎莎黑麥麵包 | 紅燒鮑魚酥皮食 | 鴨肝醬配特濃紅酒啫喱
無花果松露沙律挞 | 鮮蝦蟹肉法國芥末沙律薯蓣多士 | 煙三文魚卷配黑松露及蟹籽
閃電泡芙 | 法式焦糖燉蛋 | 馬卡龍 | 歌劇院蛋糕 | 蒙布朗 | 法式千層酥

Coffee or Tea 咖啡或茶

\$468 (For 2 persons 兩位用)
(Original Price 原價 \$508)

Add \$22 for a cup of Handcrafted Coffee or HK Style Milk Tea
加\$22升級至手工咖啡或港式奶茶乙杯
Americano / Cappuccino / Caffè 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

*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

WONDERLAND OF FRUITS & FLOWERS

AFTERNOON TEA BUFFET 果漾花語下午茶自助餐



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

Indulge in a delightful array of savory and sweet treats crafted from fresh fruits and flowers, allowing your taste buds to revel in vibrant colours.

「果漾花語下午茶自助餐」以水果和花卉為主題，您可以享受由新鮮水果和花卉製作的精緻鹹甜美點，讓您的味蕾沉浸在色彩鮮艷的美食之中。

Adult 成人 \$238 (Original Price 原價 \$328)

Child 小童* \$158 (Original Price 原價 \$218)

OPULENT DINNER BUFFET

ROASTED SLICED GOOSE · ROBATA YAKI ·
BUDDHA JUMPS OVER THE WALL

華麗盛宴 · 自助晚餐 一片皮鵝 · 爐端燒 · 佛跳牆

Adult 成人 Child 小童*

Monday to Friday 星期一至五 (except 10-14 Feb 2月10-14日除外)	Full Session 全時段 (17:45 - 22:15)	\$838 \$738	\$548 \$448
	Choose your own Session 特選時段 A: 17:45 - 19:45 / B: 18:15 - 20:15	\$738 \$638	\$448 \$348

Saturday and Sunday 星期六至日 (except 10-14 Feb 2月10-14日除外)	Full Session 全時段 (17:45 - 22:15)	\$868 \$768	\$578 \$478
	1 st Session 第一時段 (17:45 - 19:45) 2 nd Session 第二時段 (20:15 - 22:15)	\$768 \$668	\$478 \$378

🌸 CHINESE NEW YEAR AND VALENTINE'S DAY 農曆新年及情人節 🌸

10-14/2/2024	Full Session 全時段 (17:45 - 22:15)	\$888 \$788	\$598 \$498
	1 st Session 第一時段 (17:45 - 19:45) 2 nd Session 第二時段 (20:15 - 22:15)	\$788 \$688	\$498 \$398

- Chinese New Year special will be available from 10-14/2/2024 2024年2月10至14日期間供應賀年食品
- A Complimentary Chocolate Lava Cake per person on 14/02/2024
2024年2月14日期間每位贈送心太軟乙份



🌸 One "Buddha Jumps Over the Wall" per person | A complimentary cup of Coffee or Tea
🌸 每位一客送你「佛跳牆」 | 每位奉送咖啡或茶乙杯

..... BEVERAGE OFFER FOR AFTERNOON TEA BUFFET AND DINNER BUFFET 下午茶自助餐及自助晚餐餐飲優惠

Add \$78 | Free-flow of Soft Drink and Chilled Juice
加 \$78 | 無限暢飲汽水及凍果汁

Add \$108 | Free-flow of Soft Drink, Chilled Juice, Beer, Red/White Wine and Sparkling Wine
加 \$108 | 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釀醉的酒精

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JANUARY
一月號 2024

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  慢煮雞胸凱撒沙律	\$148
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

French Onion Soup 法式洋葱湯	\$98
Lobster and Crab Meat Bisque 龍蝦蟹肉湯	\$108

SANDWICH 三文治

Grilled Vegetable and Vegan Cheese Ciabatta  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  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 N.Z. Beef Tenderloin in Red Wine Morel Sauce  紐西蘭牛柳(8安士)配摩利菌紅酒汁	\$288

BEEF DELIGHT 牛肉精選

Angus Beef Teishoku  安格斯牛肉定食	\$198
Wagyu Beef Claypot Rice in Red Wine Sauce 和牛紅酒煲仔飯  汁燒腐蛋和牛飯	\$228
Wagyu Beef Rice with Egg Yolk in Teriyaki Sauce  汁燒腐蛋和牛飯	\$228

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

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  旋風蛋叉燒飯	\$148
Braised Whole Abalone and Fish Maw with Dried Instant Noodles  花膠丁丁麵飽	\$158
Hainanese Chicken Rice  海南雞飯	\$168
Nasi Goreng 印尼炒飯	\$168



Thai Boat Noodles  \$168
泰式船麵

DESSERT 甜品精選

New York Cheese Cake 紐約芝士餅	\$78
Banana Split 香蕉船	\$88
Waffle and Ice Cream  窩夫雪糕	\$88
HK Style YuenYeung Sundae 港式鴛鴦新地 	\$88
Le Menu Sundae (for two persons) Le Menu 新地 (2人份量) 	\$188

NOSTALGIC DELICACIES 懷舊美食

Russian Borsch 羅宋湯	\$88
Comprador Soup 金必多素翅湯	\$88
Sesame Prawn Toast 蝦多士	\$88



Chicken
à la King
雞皇飯
\$168



Mixed Grill
(Beef Sirloin, Chicken Thigh,
Pork Chop, Bacon,
Sausage, Potato Wedges,
Seasonal Vegetable and
Grilled Tomato with Onion Gravy)
莎地亞雜扒
(西冷牛扒、雞扒、豬扒、煙肉、香腸、
薯角、時蔬及扒蕃茄配洋葱燒汁)
\$328

 Signature 推介

 Vegetarian 素食

 Vegan 純素

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