

# BREAKFAST

## A La Carte 早餐精選

|                                                                          |       |
|--------------------------------------------------------------------------|-------|
| Banana Oatmeal<br>香蕉燕麥粥                                                  | \$98  |
| Scrambled Egg White Toast with Black Truffle Paste<br>炒蛋白多士配黑松露醬         | \$128 |
| Smoked Chicken Breast and Celery Sandwich with Hash Brown<br>煙雞胸西芹三文治配薯餅 | \$128 |
| Spanish Omelette with Hash Brown and Garden Salad<br>西班牙奄列配薯餅及田園沙律       | \$148 |
| Egg Benedict<br>班尼迪蛋                                                     | \$148 |
| Minute Steak Baguette with Hash Brown and Garden Salad<br>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. Surf and Turf 波士頓龍蝦拼紐西蘭牛柳配紅酒汁

\$368

2. Grilled Sirloin Steak with Garlic Sauce  
西冷牛扒配蒜蓉汁
3. Grilled N.Z. Lamb Chop with Rosemary Gravy  
紐西蘭羊架配露絲瑪莉燒汁
4. Pan-fried Barramundi Fillet with Red Bell Pepper Sauce  
煎盲鰮魚柳配紅燈籠椒汁
5. Braised Oxtails in Red Wine Sauce with Mashed Potatoes  
紅酒燴牛尾配薯蓉

\$268

6. Duck Leg Confit  
法式油封鴨腩
7. Macanese African Chicken  
非洲雞
8. Scallop and Asparagus Risotto  
帶子露筍意大利飯
9. King Prawn Tagliatelle in Light Curry Cream Sauce  
淡咖喱忌廉大蝦闊條麵

\$238

10. Japanese Pork Cutlet Teishoku  
日式吉列豬扒定食
11. Baked Seafood Rice in Champagne Cream Sauce  
香檳汁海鮮焗飯
12. Thai Boat Noodles  
泰式船麵

\$218



買BUY 3  
送1優惠  
GET 1 FREE

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 to 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 (須另收加一服務費) • 每日只限首5枱 • 此優惠只適用於堂食，不適用於外賣 • 此優惠不適用於早點餐牌 • 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

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

## GOLDEN OYSTER · ABALONE · LOBSTER AFTERNOON TEA SET 金蠔·鮑魚·龍蝦下午茶

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



- Marinated Golden Oyster with Blinis • Black Truffle and Brie Cheese Baguette
- Abalone Salad Cup • Lobster Mille-feuille • Pistachio-crust Shrimp Ball
- Fresh Fruit and Parma Ham • Vanilla Panna Cotta with Butterfly Pea Flower Jelly
- Blood Orange Cake • 72% Chocolate and Fresh Fruit Tart
- Macaron • Green Tea Opera Cake • Scone

自家製醬油漬金蠔配布林餅 | 布里芝士黑松露法包多士 | 鮑魚沙律凍杯  
龍蝦千層酥 | 開心果炸蝦丸 | 鮮果巴馬火腿 | 香草奶凍拼蝶豆花啫喱  
血橙凍餅 | 72%朱古力鮮果撻 | 馬卡龍 | 綠茶歌劇院蛋糕 | 英式鬆餅

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 / 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



# 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

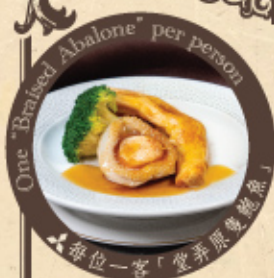
Indulge in a delightful array of savory and sweet treats crafted from fresh fruits and flowers, allowing your taste buds to revel in vibrant colours.

「果漾花語下午茶自助餐」以水果和花卉為主題，您可以品嚐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



★ BRAISED ABALONE •  
ROAST CRISPY GOOSE • ROBATA YAKI  
華麗盛宴 • 自助晚餐 — ★ 扣鮑魚 • 片皮鵝 • 爐端燒

Adult 成人 Child 小童\*

|                                                                                                             |                                                                     |               |               |
|-------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------|---------------|---------------|
| Monday to Friday<br>星期一至五<br>(except 29/3 & 1/4<br>29/3 & 1/4除外)                                            | Full Session 全時段 (18:00 - 22:15)                                    | \$838   \$738 | \$548   \$448 |
|                                                                                                             | Choose your own Session 特選時段<br>A: 18:00 - 20:00 / B: 18:30 - 20:30 | \$738   \$638 | \$448   \$348 |
| Saturday and Sunday &<br>Public Holidays<br>星期六至日及公眾假期<br>(except 30-31/3 & 11-12/5<br>30-31/3 & 11-12/5除外) | Full Session 全時段 (18:00 - 22:15)                                    | \$868   \$768 | \$578   \$478 |
|                                                                                                             | 1 <sup>st</sup> Session 第一時段 (18:00 - 20:00)                        | \$768   \$668 | \$478   \$378 |
|                                                                                                             | 2 <sup>nd</sup> Session 第二時段 (20:15 - 22:15)                        |               |               |
| 29/3 - 1/4/2024<br>(Easter 復活節)                                                                             | Full Session 全時段 (18:00 - 22:15)                                    | \$888   \$788 | \$598   \$498 |
| 11 - 12/5/2024<br>(Mother's Day 母親節)                                                                        | 1 <sup>st</sup> Session 第一時段 (18:00 - 20:00)                        | \$788   \$688 | \$498   \$398 |
|                                                                                                             | 2 <sup>nd</sup> Session 第二時段 (20:15 - 22:15)                        |               |               |



- There will be "Chocolate Easter Eggs Pinata" and Fun Balloon Distribution during Easter  
復活節期間設有「敲敲朱古力復活蛋」兒童奇趣活動及派發趣氣球
- A complimentary gift for each Mum during Mother's Day  
每位母親於母親節期間可獲贈心意小禮物乙份

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



Baked Alaska Flambe  
即席「火焰雪山」表演



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  
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  
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

\*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



MARCH  
三月號 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<br>芝士拼盤                                   | \$128 |
| Garden Salad ▼<br>田園雜菜沙律                                 | \$128 |
| Slow Cooked Chicken Breast<br>Caesar Salad S<br>慢煮雞胸凱撒沙律 | \$148 |
| Avocado and Prawn Salad<br>牛油果大蝦沙律                       | \$178 |
| Mango and Scallop Salad<br>香芒帶子沙律                        | \$188 |

## SOUP 湯類

|                                       |       |
|---------------------------------------|-------|
| French Onion Soup<br>法式洋蔥湯            | \$98  |
| Lobster and Crab Meat Bisque<br>龍蝦蟹肉湯 | \$108 |

## SANDWICH 三文治

|                                                              |       |
|--------------------------------------------------------------|-------|
| Grilled Vegetable and<br>Vegan Cheese Ciabatta V<br>素芝士雜菜三文治 | \$148 |
| Club Sandwich<br>公司三文治                                       | \$168 |
| Beef Burger with Cheese and<br>Fried Egg<br>芝士蛋牛肉漢堡          | \$168 |
| Roasted Beef Pannini<br>with Cheese<br>燒牛肉芝士帕尼三文治            | \$168 |

## MAIN 主菜

|                                                                                  |       |
|----------------------------------------------------------------------------------|-------|
| Braised Seafood in White Wine Cream Sauce<br>白酒燴海鮮忌廉汁                            | \$188 |
| Grilled Spring Chicken with<br>Mixed Mushroom Sage Gravy<br>烤春雞配雜菌西子燒汁           | \$198 |
| Pan-fried Halibut Fillet with Red Bell Pepper<br>Cream Sauce S<br>煎比目魚配紅椒忌廉汁     | \$238 |
| Grilled N.Z. Lamb Chop with Garlic Herb Sauce<br>紐西蘭羊架配蒜蓉香草汁                     | \$248 |
| Grilled N.Z. Beef Tenderloin with<br>Red Wine Morel Sauce S<br>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 S<br>安格斯牛肉定食                                | \$198 |
| Wagyu Beef Claypot Rice in Red Wine Sauce<br>和牛紅酒煲仔飯 S          | \$228 |
| Wagyu Beef Rice with Egg Yolk in<br>Teriyaki Sauce S<br>汁燒窩蛋和牛飯 | \$228 |

## PASTA 意粉類

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

## ASIA DELIGHT 亞洲美食

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



Thai Boat Noodles S \$168  
泰式船麵

## DESSERT 甜品精選

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

## NOSTALGIC DELICACIES 懷舊美食

|                           |      |
|---------------------------|------|
| Russian Borsch<br>羅宋湯     | \$88 |
| Comprador Soup<br>金必多素翅湯  | \$88 |
| Sesame Prawn Toast<br>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

S Signature 推介

▼ 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