

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 |
| 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



- \$268**
1. Beef Tenderloin & Foie Gras with Tarragon Jus
煎牛柳鴨肝配龍蒿草汁
 2. Tiger Prawn and Scallop Linguine Aglio e Olio
烤虎蝦帶子蒜香攪油扁意粉
 3. Boneless Lamb Loin with Hollandaise Sauce
焗香草荷蘭醬去骨羊扒
 4. Pan-fried Salmon Fillet with Pesto Sauce
煎三文魚柳配羅勒松子仁醬

- \$238**
5. German Pork Knuckle
德國咸豬手
 6. Sous-Vide Chicken Breast with Pommery Mustard
慢煮雞胸配法式芥末籽醬
 7. Grilled Eel Rice Bowl
蒲燒鰻魚丼
 8. Crab Meat and Asparagus Vol-au-vent
蟹肉蘆筍酥皮盒

- \$218**
9. Ravioli with Porcini, Spinach and Cheese in Cream Sauce
牛肝菌菠菜意式雲吞
 10. Baked Seafood Rice in Champagne Cream Sauce
香檳汁海鮮焗飯
 11. Massaman Curry Chicken with Roti
瑪莎曼咖喱雞肉配烤餅
 12. Lasagne Bolognese (Beef)
焗肉醬千層麵(牛肉)

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

• Free main course will be accorded to the highest-priced main course and is subject to 10% service charge (based on the original price) • 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
• 贈送最高價值之主菜(須另收以原價計算之加一服務費) • 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

買BUY 3
送1優惠
GET 1 FREE

ABALONE · SNOW CRAB · CHOCOLATE LAVA PLANET AFTERNOON TEA SET 鮑魚 · 鱈場蟹 · 朱古力熔岩星球下午茶

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 Snow Crab Meat Salsa in Orange Aioli
- Braised Abalone Vol-au-vent • Grilled Pastrami and Cheese Sandwich
- Foie Gras Pate with Champagne Reduction • Mini Wild Mushroom Tart
- Seafood on Rice Crust • White Chocolate and Griottine Cherries Mousse
- Chocolate Lava Planet • Jasmine and Caramel Mixed Nuts Tart • Macaron
- Lemon and Yuzu Entremet • Bubble Milk Tea Panna Cotta • Scone

鱈場蟹肉莎莎煙三文魚卷配香橙蛋黃醬 | 紅燒鮑魚酥皮盒 | 扒芝士黑椒牛肉三文治
鵝肝醬配香檳啫喱 | 迷你野菌撻 | 海鮮鍋巴 | 白朱古力櫻桃慕絲 | 朱古力熔岩星球
茉莉花雜錦果仁撻 | 馬卡龍 | 檸檬柚子蛋糕 | 黑珍珠奶茶布甸 | 英式鬆餅



\$488 (For 2 persons 兩位用) (Original Price 原價 \$518)

Coffee or Tea 咖啡或茶

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

AUTUMN &
WINTER
VERSION
秋冬版



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

"Wonderland of Fruits & Flowers Afternoon Tea Buffet" offers a wide selection of exquisite and colorful savory and sweet desserts that will delight your taste buds and visual senses.

「果漾花語下午茶自助餐」以水果和花卉元素為主題，提供精緻色彩鮮艷的鹹甜美點，讓您的味蕾和視覺感官都得到愉悅的享受。

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

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

OPULENT DINNER BUFFET

LOBSTER · DUCK LIVER · BUDDHA JUMPS OVER THE WALL 華麗盛宴 · 自助晚餐 — 龍蝦 · 鴨肝 · 佛跳牆



	Time 時間	Adult 成人	Child 小童*
Monday to Friday 星期一至五 (except 17-18/9 除外)	Full Session 全時段 (18:00 - 22:15)	\$838 \$738	\$548 \$448
	Choose your own Session 特選時段 A: 18:00 - 20:00 / B: 18:30 - 20:30	\$738 \$638	\$448 \$348
Saturday and Sunday & Public Holidays 星期六至日及公眾假期	Full Session 全時段 (18:00 - 22:15)	\$868 \$768	\$578 \$478
	1 st Session 第一時段 (18:00 - 20:00) 2 nd Session 第二時段 (20:15 - 22:15)	\$768 \$668	\$478 \$378
MID-AUTUMN FESTIVAL 中秋節			
17-18/9/2024* (Mid-Autumn Festival 中秋節)	Full Session 全時段 (18:00 - 22:15)	\$888 \$788	\$598 \$498
	1 st Session 第一時段 (18:00 - 20:00) 2 nd Session 第二時段 (20:15 - 22:15)	\$788 \$688	\$498 \$398

*Instant photo shooting service on festive days 節日特設即影即有拍攝

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

Live Cooking Performance during Dinner Buffet 自助晚餐現場表演 (At specified hours only 只限指定時間)

Salt Baked
Salmon Fillet
with Herbs
鹽焗三文魚



Seafood Paella
西班牙海鮮飯



Portuguese
Suckling Pig
葡式燒乳豬



Peach Melba
蜜桃梅爾芭



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，向未成人售賣或供應令人醺醉的酒精

*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

SEPTEMBER
九月號 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

Garden Salad 	\$128
田園雜菜沙律	
Cheese Platter	\$138
芝士拼盤	
Caesar Salad with Grilled Chicken or Prawns 	\$168
凱撒沙律配烤雞或大蝦	
Mango and Scallop Salad	\$188
香芒帶子沙律	

SOUP 湯類

French Onion Soup	\$108
法式洋蔥湯	
Lobster and Crab Bisque	\$128
龍蝦蟹肉湯	

SANDWICH 三文治

Grilled Vegetable and Cheddar Cheese Baguette 	\$148
烤雜菜車打芝士法包	
Club Sandwich	\$168
公司三文治	
Beef Burger with Cheese and Fried Egg	\$168
牛肉芝士漢堡包配煎蛋	

MAIN 主菜





Grilled Spring Chicken with Sage Sauce	\$208
烤春雞配西子汁	
Pan-fried Salmon Fillet with Dill Cream Sauce	\$248
煎三文魚柳配刁草忌廉汁	
Grilled Lamb Chop with Garlic Sauce	\$268
烤羊扒配蒜蓉汁	
Grilled Beef Tenderloin with Morel Sauce 	\$288
烤牛柳配摩利菌汁	
Grilled Ribeye with Red Wine Sauce	\$288
烤肉眼牛扒配紅酒汁	

BEEF DELIGHT 牛肉精選


Wagyu Beef Claypot Rice in Red Wine Sauce 	\$228
和牛紅酒煲仔飯	
Wagyu Beef Rice with Egg Yolk in Teriyaki Sauce 	\$238
汁燒窩蛋和牛飯	





ASIA DELIGHT 亞洲美食

Wonton Noodles Soup with Seasonal Vegetables	\$148	Braised Abalone and Fish Maw with Instant Noodle 	\$168
鮮蝦雲吞麵配時蔬		花膠丁丁麵飽	
Tornado Omelette Rice with Barbecued Pork	\$148	Hainanese Chicken Rice 	\$168
旋風蛋叉燒飯 		海南雞飯	
Thai Red Curry Chicken with Rice	\$158	Thai Boat Noodles 	\$168
泰式紅咖喱雞飯		泰式船麵	

PASTA & RICE 意粉及飯

Spaghetti Carbonara	\$158
卡邦尼意粉	
Spaghetti Bolognese (Beef) 	\$168
肉醬意粉(牛肉)	
Chicken à la King with Rice	\$168
白汁雞皇飯	
Prawns Fusilli in Herbs Tomato Sauce	\$188
大蝦螺絲粉配香草蕃茄汁	

DESSERT 甜品精選

Waffle and Ice Cream 	\$68
窩夫雪糕	
New York Cheese Cake	\$78
紐約芝士餅	
Banana Split	\$88
香蕉船	
HK Style YuenYeung Sundae 	\$88
港式鴛鴦新地	

Grilled Eel Rice Bowl
蒲燒鰻魚丼
\$218

3 ways to enjoy Grilled Eel Rice Bowl 「鰻魚飯三吃」吃法：

STEP 1
第一食



Enjoy the eel and rice just as it comes. This is the best way to directly appreciate the smoky aroma and crisp texture of the grilled eel. 鰻魚與白飯一起享用，品嚐烤鰻的原味。

STEP 2
第二食





Top the eel with spring onion, Shimeji and wasabi and enjoy 將鰻魚和飯放於碗中，撒上香蔥、本菇和芥末，均勻拌好後品嚐。


STEP 3
第三食



Put the rice and eel into the bowl, pour the hot broth on rice and enjoy the eel "Chazuke" 將特制的昆布湯倒入碗內，享受日式泡飯的美味。

 Signature 推介

 Vegetarian 素食

 Vegan 純素

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