

BREAKFAST

A La Carte 早餐精選

Banana Oatmeal ▼
香蕉燕麥粥

\$98

Avocado Toast ▼
牛油果多士

\$118

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

Adult 成人 \$188 Child 小童* \$128

*Child: 3 - 11 years old 小童: 3 - 11歲

FESTIVE SEMI BUFFET LUNCH 節日半自助午餐

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 as well as a complimentary Festive Dessert for each patron
包括自助沙律吧、意大利前菜、餐湯、一款主菜及咖啡或茶，另每位奉送節日甜品乙份



FESTIVE SPECIALS 節日呈獻

1. Roasted Turkey and Gammon Ham with Cherry Wine Sauce
燒火雞及火腿配櫻桃酒汁
2. Surf and Turf
烤牛柳拼龍蝦尾配紅酒汁
3. Rack of Lamb Provencal with Rosemary Sauce
寶雲酥羊腩配香草汁

\$388

4. King Prawn Tagliatelle in Pesto Cream Sauce
大蝦意大利闊條麵配羅勒汁

5. Pan-fried Salmon Fillet with Champagne Sauce
靚油煎三文魚柳配香檳汁

6. Grilled Eel Rice Bowl
蒲燒鰻魚丼

\$298

7. Duck Leg Confit
法式油封鴨腿

8. Braised Oxtails in Red Wine Sauce with Mashed Potatoes
紅酒燴牛尾配薯蓉

9. Sous Vide Pork Tenderloin with Black Truffle Sauce
慢煮豬柳配黑松露汁

\$268

10. Beef Tongue Quesadilla
墨西哥芝士牛腩烤餅

11. Scallop and BBQ Pork Ramen in Chicken Soup
帆立貝叉燒雞湯拉麵

12. Baked Seafood Rice in Champagne Cream Sauce
香檳汁海鮮燴飯

\$238



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 \$298 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
- 贈送之主菜價值為\$298 (須另收以原價計算之一服務費) • 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

*One FREE Semi Buffet Lunch will be offered to every 4 full paying patrons 四位同行，一位免費

ABALONE • WAGYU BEEF • FOIE GRAS MOUSSE FESTIVE AFTERNOON TEA SET 「鮑魚•和牛•鵝肝醬」節日下午茶

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

- Braised Abalone Vol-au-vent • Parma Ham and Melon
- Wagyu Beef Sandwich • Tuna with Dijon Mustard Sesame on Cracker
- Foie Gras Mousse with Red Wine Reduction
- Cherry Tomato and Buffalo Cheese Skewer • Chocolate Log Cake
- Apple Crumble • Red Velvet Cake • Macaron
- Earl Grey Panna Cotta • Orange Blossom Scone

紅燒鮑魚酥皮盒 | 巴馬火腿蜜瓜 | 特選和牛三文治 | 法芥芝麻吞拿魚配餅乾
鵝肝醬配特濃紅酒啫喱 | 車厘茄水牛芝士串 | 朱古力樹頭蛋糕 | 蘋果金寶
紅絲絨蛋糕 | 馬卡龍 | 伯爵茶意式奶凍 | 英式香橙鬆餅

Coffee or Tea 咖啡或茶

\$518 (For 2 persons 兩位用) (Original Price 原價 \$568)



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

*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

FESTIVE
VERSION
節日版



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 and 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 \$268 (Original Price 原價 \$368)

Child 小童* \$188 (Original Price 原價 \$268)

OPULENT DINNER BUFFET

LOBSTER + FISH MAW + BRAISED ABALONE
華麗盛宴 · 自助晚餐 — 龍蝦 · 花膠 · 扣鮑魚

Full Session 全時段 (18:00-22:15) 1st Session 第一時段 (18:00-20:00)
2nd Session 第二時段 (20:15-22:15)

1-5, 8-12/12/2024 (Sun to Thu 星期日至四)	Adult 成人	\$838	\$738	\$738	\$638
	Child* 小童	\$548	\$448	\$448	\$348
6-7, 13-14/12/2024 (Fri & Sat 星期五及六)	Adult 成人	\$868	\$768	\$768	\$668
	Child* 小童	\$578	\$478	\$478	\$378
15-23, 26-30/12/2024 & 1/1/2025 (Festive Weeks & New Year's Day 節日雙週及元旦日)	Adult 成人	\$888	\$788	\$788	\$688
	Child* 小童	\$598	\$498	\$498	\$398
24, 25, 31/12/2024* (Christmas Eve, Christmas Day & New Year's Eve 平安夜、聖誕節及除夕)	Adult 成人	\$988	\$888	\$888	\$788
	Child* 小童	\$698	\$598	\$598	\$498

*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)

BRAISED
ABALONE
堂烹原隻鮑魚



PORTUGUESE
SUCKLING PIG
葡式燒乳豬



BAKED ALASKA
FLAMBÉ
火焰雪山



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，向未成人售賣或供與令人醺醉的酒精

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DECEMBER
十二月號 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 ▼ 田園雜菜沙律	\$128
Cheese Platter 芝士拼盤	\$138
Caesar Salad with Grilled Chicken or Prawns 凱撒沙律配烤雞或大蝦	\$168
Mango and Scallop Salad 香芒帶子沙律	\$188

SOUP 湯類

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



SANDWICH 三文治

Grilled Vegetable and Cheddar Cheese Baguette ▼ 烤雜菜車打芝士法包	\$148
Club Sandwich with French Fries 公司三文治配薯條	\$178
Cheesy Beef and Egg Burger with French Fries 牛肉芝士蛋漢堡包配薯條	\$178

MAIN 主菜

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

PASTA & RICE 意粉及飯

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

BEEF DELIGHT 牛肉精選

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

ASIA DELIGHT 亞洲美食

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

SNACK 小食類

French Fries 薯條	\$78
Chicken Wings 雞翼	\$78
Spring Roll 春卷	\$78
Sesame Prawn Toast 蝦多士	\$78

DESSERT 甜品精選

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

Grilled Eel
Rice Bowl
蒲燒鰻魚丼 S
\$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。

S Signature 推介

▼ Vegetarian 素食

V Vegan 純素

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