



節日版  
FESTIVE  
VERSION

華麗盛宴 · 自助晚餐  
龍蝦 · 花膠 · 扣鮑魚  
OPULENT DINNER BUFFET  
LOBSTER · FISH MAW · BRAISED ABALONE

供應期由2024年12月1日至2025年1月1日  
Available from 1 December 2024 until 1 January 2025

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

凡於訂座起3日內繳付全數，可享以下優惠 Enjoy below offer with full payment within 3 days of booking

額外  
**75折**  
Extra  
25% Discount

1-5, 8-12/12/2024  
(星期日至四 Sun to Thu)

成人 Adult	\$838	<b>\$738</b>	\$738	<b>\$638</b>
小童 Child*	\$548	<b>\$448</b>	\$448	<b>\$348</b>

6-7, 13-14/12/2024  
(星期五及六 Fri and Sat)

成人 Adult	\$868	<b>\$768</b>	\$768	<b>\$668</b>
小童 Child*	\$578	<b>\$478</b>	\$478	<b>\$378</b>

凡於23/11或之前預訂並全數付款，可享以下優惠 Enjoy below offer with full payment made on or before 23/11

額外  
**8折**  
Extra  
20% Discount

15-23, 26-30/12/2024 &  
1/1/2025  
(節日雙週及元旦日 Festive Weeks  
and New Year's Day)

成人 Adult	\$888	<b>\$788</b>	\$788	<b>\$688</b>
小童 Child*	\$598	<b>\$498</b>	\$498	<b>\$398</b>

24-25, 31/12/2024  
(平安夜、聖誕節及除夕  
Christmas Eve, Christmas Day  
and New Year's Eve)

成人 Adult	\$988	<b>\$888</b>	\$888	<b>\$788</b>
小童 Child*	\$698	<b>\$598</b>	\$598	<b>\$498</b>

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

+, 每位一客「堂弄原隻鮑魚」  
One "Braised Abalone" per person

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

堂弄原隻鮑魚  
Braised Abalone

葡式燒乳豬  
Portuguese Suckling Pig

火焰雪山  
Baked Alaska

加 \$78

無限暢飲汽水及凍果汁 Free-flow of  
Soft Drink and Chilled Juice

加 \$108

無限暢飲汽水、凍果汁、啤酒、紅白酒及氣泡酒 Free-flow of  
Soft Drink, Chilled Juice, Beer, Red/White Wine and Sparkling Wine

\*小童: 3-11歲 • 另收加一服務費(以原價計算) • 所有優惠不可與其他優惠或折扣同時使用 • 優惠不適用於加一服務費及即日預訂 • 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類 • 圖片只供參考 \*Child: 3-11 years old • All prices are subject to 10% service charge (based on original price)  
• All privileges cannot be used in conjunction with other promotions or discounts • Discount is not valid to 10% service charge and on-day booking • Under the law of Hong Kong, intoxicating liquor must not be sold or supplied to a minor in the course of business • Photos for reference only



# 節日半自助午餐

## FESTIVE SEMI BUFFET Lunch

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)  
Available Monday to Friday from 12:00noon to 2:30pm (except Public Holidays)

買BUY 3  
送1優惠  
GET 1 FREE



包括自助沙律吧、意大利前菜、餐湯、一款主菜及咖啡或茶  
Featuring Salad Bar, Antipastos, Soup, choice of one Main Course and Coffee or Tea

每位奉送節日甜品乙份  
A complimentary Festive Dessert for each patron

### 節日呈獻 FESTIVE SPECIALS

- |  |   |   |
|--|---|---|
| 1. 燒火雞及火腿配櫻桃酒汁<br>Roasted Turkey and Gammon Ham with Cherry Wine Sauce | 2. 烤牛柳拼龍蝦尾配紅酒汁<br>Surf and Turf                                       | 3. 寶雲酥羊腩配香草汁<br>Rack of Lamb Provençal with Rosemary Sauce  |
| <b>\$388</b>   |   |   |
| 4. 大蝦意大利闊條麵配羅勒汁<br>King Prawn Tagliatelle in Pesto Cream Sauce         | 7. 法式油封鴨脷<br>Duck Leg Confit  | 10. 墨西哥芝士牛脷烤餅<br>Beef Tongue Quesadilla                     |
| 5. 欖油煎三文魚柳配香檳汁<br>Pan-fried Salmon Fillet with Champagne Sauce         | 8. 紅酒燴牛尾配薯蓉<br>Braised Oxtails in Red Wine Sauce with Mashed Potatoes | 11. 帆立貝叉燒雞湯拉麵<br>Scallop and BBQ Pork Ramen in Chicken Soup |
| 6. 蒲燒鰻魚丼<br>Grilled Eel Rice Bowl                                      | 9. 慢煮豬柳配黑松露汁<br>Sous Vide Pork Tenderloin with Black Truffle Sauce    | 12. 香檳汁海鮮焗飯<br>Baked Seafood Rice in Champagne Cream Sauce  |
| <b>\$298</b>   | <b>\$268</b>  | <b>\$238</b>  |



單點餐牌 FROM \$148起  
A LA CARTE MENU

• 所有價目另收加一服務費 • 圖片只供參考 • All prices are subject to 10% service charge • Photos for reference only

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

• 贈送之主菜價值為\$298(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 • 此優惠只適用於半自助午餐, 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 • 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 only valid for semi-buffet lunch and 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



# 果漾花語下午茶自助餐 WONDERLAND of FRUITS AND FLOWERS *Afternoon Tea Buffet*

節日版  
FESTIVE  
VERSION

星期六、日及公眾假期 Saturday, Sunday and Public Holidays

時間 Time: 13:00 - 17:00

Le Menu 西餐廳推出節日版「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。快來Le Menu品嚐這個彩色豐盛的下午茶吧！

Le Menu features a Festive version of "Wonderland of Fruits and Flowers Afternoon Tea Buffet" with fruit and floral elements as the theme. This buffet offers a wide selection of exquisite and colorful savory and sweet desserts that will delight your taste buds and visual senses. Come to Le Menu and savor this colorful and sumptuous afternoon tea selections!

成人 Adult **\$268**  
(原價 Original Price \$368)

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



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

加 Add **\$108** | 無限暢飲汽水、凍果汁、啤酒、紅白酒及氣泡酒 Free-flow of Soft Drink, Chilled Juice, Beer, Red/White Wine and Sparkling Wine

\*小童: 3 - 11 歲 • 價目另收加一服務費 • 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 • 圖片只供參考 \*Child: 3 - 11 years old  
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# LE MENU

原價 Original Price \$568

**\$518**

兩位用  
For 2 persons

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

✨ 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

✨ 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

咖啡或茶 Coffee or Tea

加\$22升級至手工咖啡或港式奶茶乙杯

Add \$22 for a cup of Handcrafted Coffee OR HK Style Milk Tea  
Americano / Cappuccino / Café Latte /  
Café Mocha / Flat White / Macchiato / Espresso

加\$48升級至紅/白餐酒乙杯

Add \$48 for a glass of  
House Red/White Wine

加\$68升級至紅/白餐酒兩杯

Add \$68 for 2 glasses of  
House Red/White Wine

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