

# 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

# 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. Beef Tenderloin with Pink Peppercorn Sauce  
煎牛柳配粉紅胡椒汁
3. Roasted Boneless Lamb Loin with Herbs and Dijon  
香草芥末燒去骨羊扒
4. Grilled Ostrich Fillet Shashlik with Port Wine Sauce  
烤燒串標鸵鳥柳配碎酒汁

\$288



5. Pan-fried Barramundi Fillet with Red Pimiento Sauce  
香煎盲曹魚柳配紅甜椒汁
6. Grilled Eel Rice Bowl  
蒲燒鰻魚丼
7. Duck Leg Confit  
法式油封鴨腿
8. Sous-Vide Pork Tenderloin with Wild Mushroom Sauce  
低溫慢煮豬柳配野菌汁

\$258



9. Ravioli with Porcini, Spinach and Cheese in Tomato Pesto Sauce  
羅勒番茄青醬牛肝菌意式雲吞
10. Chicken Quesadilla  
墨西哥芝士雞肉烤餅
11. Penang Char Kway Teow  
馬來炒貴刁
12. Baked Seafood Rice in Champagne Cream Sauce  
香檳汁海鮮焗飯

\$228

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

## DUCK LIVER • TRUFFLE PASTE • BLACK CAVIAR AFTERNOON TEA SET

「鴨肝·松露醬·黑魚子」下午茶

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

- Pan-fried Duck Liver with Balsamic on Melba Toast
- Black Truffle Paste and Brie Cheese Cracker
- Spanish Garlic Shrimp
- Seared Scallop with Black Caviar
- Wasabi Cheese Cake
- Fresh Fruit Tart
- Peach Napoleon
- Macaron
- Mango Mousse Cake
- Chocolate Scone

香煎鴨肝配黑醋醬薄多士 | 黑松露醬布里芝士小餅乾 | 西班牙蒜片蝦  
香煎帶子伴黑魚子 | 山葵芝士蛋糕 | 鮮果撻 | 蜜桃拿破崙  
馬卡龍 | 芒果慕絲蛋糕 | 英式朱古力鬆餅

Coffee or Tea 咖啡或茶

\$488 (For 2 persons 兩位用) (Original Price 原價 \$548)



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

"Wonderland of Fruits and Flowers Afternoon Tea Buffet" offers a wide selection of exquisite and colorful 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 \$248 (Original Price 原價 \$348)

Child 小童\* \$168 (Original Price 原價 \$238)

## OPULENT DINNER BUFFET

LOBSTER + DUCK LIVER + BRAISED ABALONE

華麗盛宴 · 自助晚餐 — 龍蝦 · 鴨肝 · 扣鮑魚

	Time 時間	Adult 成人	Child 小童*
Monday to Friday 星期一至五 (except 29-31/1/ & 14/2/2025 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 to Sunday and Public Holidays 星期六至日及公眾假期 (except 1/2/2025 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) 2 <sup>nd</sup> Session 第二時段 (20:15 - 22:15)	\$768   \$668	\$478   \$378
Chinese New Year 農曆新年* (29/1 - 1/2/2025)	Full Session 全時段 (18:00 - 22:15)	\$888   \$788	\$598   \$498
	1 <sup>st</sup> Session 第一時段 (18:00 - 20:00) 2 <sup>nd</sup> Session 第二時段 (20:15 - 22:15)	\$788   \$688	\$498   \$398
Valentine's Day 情人節* (14/2/2025)	Full Session 全時段 (18:00 - 22:15)	\$988   \$888	\$698   \$598
	1 <sup>st</sup> Session 第一時段 (18:00 - 20:00) 2 <sup>nd</sup> Session 第二時段 (20:15 - 22:15)	\$888   \$788	\$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)



<p><b>BRAISED ABALONE WITH DUCK WEB</b> 堂弄原隻鮑魚鴨掌</p> 	<p><b>PORTUGUESE SUCKLING PIG</b> 葡式燒乳豬</p> 	<p><b>BAKED ALASKA FLAMBE</b> 火焙雪山</p> 	<p>Chinese New Year specials will be available during 29/1-1/2 賀年食品於29/1至1/2期間供應</p> 
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### 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，向未成年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

JANUARY  
一月號 2025

# 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 with French Fries \$178  
公司三文治配薯條
- Cheesy Beef and Egg Burger with French Fries \$178  
牛肉芝士蛋漢堡包配薯條



## 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

## 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

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

## 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 \$68  
窩夫雪糕
- New York Cheese Cake \$78  
紐約芝士餅
- Banana Split 香蕉船 \$88
- 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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