



# 華麗盛宴 · 自助晚餐 - 龍蝦 · 鴨肝 · 扣鮑魚

## OPULENT DINNER BUFFET - LOBSTER - DUCK LIVER - BRAISED ABALONE

供應期由2025年1月2日至2月28日

Available from 2 January until 28 February 2025

時間 Time

成人 Adult

小童 Child\*

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  
**7折**  
Extra  
30% Discount

星期一至五 Monday to Friday (29-31/1 & 14/2除外 except 29-31/1 & 14/2)	全時段 Full Session (18:00 - 22:15)	\$838   <b>\$738</b>	\$548   <b>\$448</b>
	特選時段 Choose your own Session A: 18:00 - 20:00 / B: 18:30 - 20:30	\$738   <b>\$638</b>	\$448   <b>\$348</b>
星期六至日及公眾假期 Saturday to Sunday and Public Holidays (1/2除外 except 1/2)	全時段 Full Session (18:00 - 22:15)	\$868   <b>\$768</b>	\$578   <b>\$478</b>
	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)	\$768   <b>\$668</b>	\$478   <b>\$378</b>

額外  
**75折**  
Extra  
25% Discount

凡於以下指定日子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 specific date

29/1 - 1/2/2025* <b>19/1</b> (農曆新年 Chinese New Year)	全時段 Full Session (18:00 - 22:15)	\$888   <b>\$788</b>	\$598   <b>\$498</b>
	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)	\$788   <b>\$688</b>	\$498   <b>\$398</b>
14/2/2025* <b>7/2</b> (情人節 Valentine's Day)	全時段 Full Session (18:00 - 22:15)	\$988   <b>\$888</b>	\$698   <b>\$598</b>
	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)	\$888   <b>\$788</b>	\$598   <b>\$498</b>

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

† 每位一客「堂弄原隻鮑魚鴨掌」  
One "Braised Abalone with Duck Web" per person

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

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



賀年食品於29/1至1/2期間供應  
Chinese New Year specials will be available during 29/1 - 1/2

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，向未成年人售賣或供應令人醺醉的類酒。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



# 半自助午餐

## SEMI BUFFET Lunch

BUY 3  
GET 1  
FREE

(One FREE Semi Buffet Lunch will be offered to every 4 full paying patrons.)

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3  
送1優惠

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

(四位同行，一位免費)

1. 焗海鮮大會配龍蝦汁  
Baked Seafood in Lobster Sauce with Mashed Potatoes

2. 煎牛柳配粉紅胡椒汁  
Beef Tenderloin with Pink Peppercorn Sauce

3. 香草芥末燒去骨羊扒  
Roasted Boneless Lamb Loin with Herbs and Dijon

4. 烤燒串標駝鳥柳配碎酒汁  
Grilled Ostrich Fillet Shashlik with Port Wine Sauce

\$288

5. 香煎盲曹魚柳配紅甜椒汁  
Pan-fried Barramundi Fillet with Red Pimiento Sauce

6. 蒲燒鰻魚丼  
Grilled Eel Rice Bowl

7. 法式油封鴨腩  
Duck Leg Confit

8. 低溫慢煮豬柳配野菌汁  
Sous-Vide Pork Tenderloin with Wild Mushroom Sauce

\$258

9. 羅勒番茄青醬牛肝菌意式雲吞  
Ravioli with Porcini, Spinach and Cheese in Tomato Pesto Sauce

10. 墨西哥芝士雞肉烤餅  
Chicken Quesadilla

11. 馬來炒貴刁  
Penang Char Kway Teow

12. 香檳汁海鮮焗飯  
Baked Seafood Rice in Champagne Cream Sauce

\$228



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 • 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 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

星期六、日及公眾假期 Saturday, Sunday and Public Holidays  
時間 Time: 13:00 - 17:00

Le Menu 西餐廳推出全新「果漾花語下午茶自助餐」，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 new 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 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 **\$248**

(原價 Original Price ~~\$348~~)

小童 Child\* **\$168**

(原價 Original Price ~~\$238~~)



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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「鴨肝 · 松露醬 · 黑魚子」下午茶  
DUCK LIVER · TRUFFLE PASTE · BLACK CAVIAR  
AFTERNOON TEA SET

- 香煎鴨肝配黑醋醬薄多士 ● 黑松露醬布里芝士小餅乾 ● 香煎帶子伴黑魚子
- 西班牙蒜片蝦 ● 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
- Pan-fried Duck Liver with Balsamic on Melba Toast ● Black Truffle Paste and Brie Cheese Cracker
- Seared Scallop with Black Caviar ● Spanish Garlic Shrimp ● Wasabi Cheese Cake ● Fresh Fruit Tart
- Peach Napoleon ● Macaron ● Mango Mousse Cake ● Chocolate 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

• 所有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  
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