

MARCH
三月號 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



- Creamy Chicken and Corn Soup \$108
粟米雞肉忌廉湯
- Minestrone Soup \$108
意大利雜菜湯
- French Onion Soup \$108
法式洋蔥湯
- Lobster and Crab Bisque \$128
龍蝦蟹肉湯

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





ALL DAY BREAKFAST 全日早餐


Two Fresh Farm Eggs (Fried, Scrambled, Poached or Boiled), Sausages (Chicken or Pork), Bacons, Baked Beans, Mushroom, Hash Brown, Cherry Tomatoes and English Muffin
新鮮農場雞蛋兩隻(煎蛋、炒蛋、波蛋或焗蛋)、香腸(雞肉或豬肉)、煙肉、茄汁焗豆、蘑菇、薯餅、車厘茄、英式鬆餅



\$228

 Signature 推介

 Vegetarian 素食

 Vegan 純素

*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

BEEF LOVER'S DELIGHT 牛扒精選

Beef Tenderloin Shashlik 烤燒串標牛柳	\$278
Grilled Sirloin Steak with Wild Mushroom Sauce 煎西冷牛扒配雜菌汁	\$288
Grilled Ribeye with Red Wine Sauce 烤肉眼牛扒配紅酒汁	\$288
Grilled Beef Tenderloin with Morel Sauce 烤牛柳配摩利菌汁	\$298



MEAT, POULTRY, AND FISH 肉類、家禽及魚類



Grilled Spring Chicken with Sage Sauce 烤春雞配西子汁	\$208
Sous-Vide Chicken Breast with Pommery Mustard 慢煮雞胸配法式芥末籽醬	\$218
Boneless Pork Loin with Port Wine Sauce 無骨豬扒配碎酒汁	\$218
Fish and Chips 炸魚薯條	\$218
Pan-fried Barramundi Fillet with Pimiento Sauce 煎盲曹魚柳配紅甜椒汁	\$238
Pan-fried Salmon Fillet with Dill Cream Sauce 煎三文魚柳配刁草忌廉汁	\$268
Grilled Lamb Chop with Garlic Sauce 烤羊扒配蒜蓉汁	\$288

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 **S** \$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 **S** \$168
Instant Noodles
花膠丁丁麵鮑

Hainanese Chicken Rice \$168
海南雞飯

Penang Char Kway Teow \$168
馬來炒貴刁



Thai Boat Noodles **S** \$168
泰式船麵

Grilled Eel Rice Bowl **S** \$218
蒲燒鰻魚丼

Wagyu Beef Claypot Rice in **S** \$228
Red Wine Sauce
和牛紅酒煲仔飯

Wagyu Beef Rice with Egg Yolk in **S** \$238
Teriyaki Sauce
汁燒窩蛋和牛飯

3 ways to enjoy Grilled Eel Rice Bowl 「鰻魚飯三食」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



PASTA & RICE 意粉及飯

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|---|-------|
| 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 |
| Hong Kong Style Baked Pork Chop with Fried Rice
焗豬扒飯 | \$168 |
| Spaghetti Veggie in Tomato Sauce 🌱
雜菜意粉蕃茄汁 | \$168 |
| Ravioli with Porcini, Spinach and Cheese in Black Truffle Cream Sauce
黑松露菠菜牛肝菌意式雲吞 | \$168 |
| Spaghetti alle Vongole
香蒜白酒蜆肉意粉 | \$168 |
| Prawns Fusilli in Herbs Tomato Sauce
大蝦螺絲粉配香草蕃茄汁 | \$188 |



SANDWICH & BURGER 三文治及漢堡包



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| Impossible™ Veggie Burger with Guacamole V
Impossible™ 素肉漢堡包配牛油果醬 | \$148 |
| Grilled Vegetable and Cheddar Cheese Baguette
烤雜菜車打芝士法包 🌱 | \$158 |
| Chicken Quesadilla
墨西哥芝士雞肉烤餅 | \$168 |
| 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 |

DESSERT 甜品精選

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|------------------------------------|------|
| 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 港式鴛鴦新地 S | \$88 |

