

JULY 2023
七月號

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 |



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 |



SOUP 湯類



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

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、波蛋或烩蛋)、香腸(雞肉或豬肉)、煙肉、茄汁焗豆、蘑菇、薯餅、車厘茄、英式鬆餅



S Signature 推介

Vegetarian 素食

V 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

HONG KONG INTERNATIONAL CULINARY CLASSIC 2025 - AWARD-WINNING WESTERN CUISINE

香港國際美食大獎2025 -
西式烹調比賽得獎菜式

SILVER
銀獎



Pan-fried Halibut Fillet with
Chardonnay Cream Sauce
香煎比目魚柳配白酒忌廉汁
\$328

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

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

Impossible™ Veggie Burger with Guacamole ❶ 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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香港國際美食大獎2025 -
西式烹調比賽得獎菜式

DIPLOMA
文憑



Blue Cheese Tart
藍芝士撻
\$158

Dark Chocolate
and Mandarin
Mousse Cake
朱古力蜜柑慕斯蛋糕
\$168



Waffle and Ice Cream
窩夫雪糕 \$68

Italian Affogato ❸
意式特濃咖啡配雲呢拿雪糕及開心果仁 \$68

New York Cheese Cake
紐約芝士餅 \$78

Banana Split
香蕉船 \$88

Le Menu Sundae (for 2 persons)
Le Menu 新地(2人份量) \$188

