



# 半自助午餐 SEMI BUFFET Lunch

星期一至五 中午十二時至下午二時三十分供應  
Available Monday to Friday from 12:00noon to 2:30pm  
(公眾假期除外 except Public Holidays)

**買BUY 3  
送1優惠  
GET 1 FREE**

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



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



## 輕盈午餐 HEALTHY LUNCH - \$138

(不包括主菜 without Main Course)

\$268

- 煎牛柳鴨肝配百里香燒汁  
Beef Tenderloin and Foie Gras with Thyme Jus
- 虎蝦意粉配野菌龍蝦汁  
King Prawn Spaghetti with Wild Mushrooms Lobster Sauce
- 燒羊架配露絲瑪莉汁  
Roasted Lamb Rack with Rosemary Sauce
- 地中海式焗三文魚柳  
Baked Salmon Fillet "Mediterranean Style"

\$248

- 煎西冷牛扒配黑椒汁  
Grilled Sirloin Steak with Black Pepper Sauce
- 焗豬肋骨配菠蘿燒烤醬  
Roasted Spare Ribs with Pineapple Barbecued Sauce
- 扒燒盲曹魚柳配香檳忌廉汁  
Grilled Barramundi with Champagne Cream Sauce
- 蒲燒鰻魚丼  
Grilled Eel Rice Bowl

\$228

- 煎肉眼牛扒配紅酒汁  
Grilled Ribeye with Burgundy Sauce
- 鮮蝦雜菌意大利飯  
Prawn and Mixed Mushroom Risotto
- 維也納炸豬扒配法式芥末燒汁  
Pork Schnitzel with Dijon Gravy
- 焗海鮮炒飯  
Baked Seafood Fried Rice

\$198

- 無骨豬扒配碎酒汁  
Boneless Pork Loin with Port Wine Sauce
- 墨西哥芝士雞肉烤餅  
Chicken Quesadilla
- 帆立貝叉燒滷心蛋拉麵  
Japanese Scallop, BBQ Pork and Soft-Boiled Egg Ramen

餐廳另有「每日精選烤肉」及「每日精選主菜」供應  
"Daily Roast" and "Daily Special" available daily on a rotating basis

凡於午市時段惠顧每滿\$200可獲印花一個，集齊九個印花即可免費享用半自助午餐一位(價值\$268及須另收加一服務費)  
Get a stamp upon any spending of \$200 during Lunch period; collect 9 stamps and get one FREE SEMI BUFFET LUNCH (Value \$268 and is subject to 10% service charge)



• 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\$198(須另收以原價計算之加一服務費) • 每日只限首5枱 • 此優惠須於訂座日起計24小時支付每位\$100訂金 • 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 \$198 and is subject to 10% service charge (based on the original price) • Limited to first 5 tables per day • A deposit of \$100 per person is required to secure booking within 24 hours from booking • 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



# 「華麗薈萃」自助晚餐 - 龍蝦・花膠・扣鮑魚

## OPULENT DINNER BUFFET - LOBSTER · FISH MAW · BRAISED ABALONE

時間 Time      成人 Adult      長者 Senior\*      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

全時段 Full Session (18:00 - 22:00)	\$838	<b>\$738</b>	\$738	<b>\$638</b>	\$548	<b>\$448</b>
任選2小時 Choose any 2 hours	\$738	<b>\$638</b>	\$638	<b>\$538</b>	\$448	<b>\$348</b>

星期六至日及公眾假期  
Saturday to Sunday and  
Public Holidays

全時段 Full Session (18:00 - 22:00)	\$868	<b>\$768</b>	\$768	<b>\$668</b>	\$578	<b>\$478</b>
任選2小時 Choose any 2 hours	\$768	<b>\$668</b>	\$668	<b>\$568</b>	\$478	<b>\$378</b>

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



凡於生日月份惠顧自助晚餐，可獲贈迷你蛋糕乙個 A complimentary mini cake will be given to the birthday guest during Dinner Buffet in the birth month (請最少提前3天預訂 Reservation is required at least 3 days in advance)

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



火焰雪山  
Baked Alaska  
(單數日子、星期五至日及  
公眾假期供應  
Available on odd-numbered days,  
Friday to Sunday and Public Holidays)



蜜桃梅爾巴  
Peach Melba  
(雙數日子、星期五至日及  
公眾假期供應  
Available on even-numbered days,  
Friday to Sunday and Public Holidays)



加 \$78 | 無限暢飲汽水及凍果汁  
Add \$78 | 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  
Add \$108 | Free-flow of Soft Drink, Chilled Juice, Beer, Red/White Wine and Sparkling Wine

\*小童:3-11歲 | 長者:60歲或以上 (顧客須於入座前出示身份證明文件以茲證明) \*Child: 3-11 years old | Senior: aged 60 or above (Presentation of valid identification is required to enjoy the offer)  
• 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 • 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

「鮑魚 + 鴨肝 + 黑松露醬」下午茶  
 ABALONE + DUCK LIVER + BLACK TRUFFLE PASTE  
 Afternoon Tea Set



原價 Original Price \$568  
**\$498**  
 兩位用  
 For 2 persons

- 紅燒鮑魚酥皮盒 ● 香煎鴨肝多士配焦糖蘋果 ● 黑松露醬蟹籽煙三文魚卷
- 巴馬火腿蜜瓜 ● 牛油果醬蝦咯嗲 ● 杏仁片炸蝦丸 ● 南瓜栗子巴斯克蛋糕
- 抹茶紅豆餅 ● 蒙布朗 ● 佛手柑檸檬慕絲蛋糕 ● 焦糖燉蛋 ● 英式提子乾鬆餅
- Braised Abalone Vol-au-vent ● Pan-fried Duck Liver with Caramelized Apple
- Smoked Salmon Roll with Black Truffle Paste and Crab Roe ● Parma Ham and Melon
- Shrimp Cocktail with Guacamole ● Almond-Crusted Shrimp Ball ● Pumpkin and Chestnut Basque Cheesecake
- Matcha Red Bean Cake ● Mont-Blanc ● Bergamot Lemon Mousse Cake ● Crème Brûlée ● Raisin Scone

咖啡或茶 Coffee or Tea

加\$22升級至手工咖啡或港式奶茶乙杯  
 Upgrade to a cup of Handcrafted Coffee OR HK Style Milk Tea for \$22  
 Americano / Cappuccino / Café Latte /  
 Café Mocha / Flat White / Macchiato / Espresso

加\$38升級至紅/白餐酒乙杯  
 Upgrade to a glass of  
 House Red/White Wine  
 for \$38

加\$68升級至紅/白餐酒兩杯  
 Upgrade to 2 glasses of  
 House Red/White Wine  
 for \$68

• 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  
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圖片只供參考 Photo for reference only



## 蒼然亮肌下午茶

龍蝦 + 鵝肝醬 + 黑魚籽

**BOTANICAL BRIGHT AFTERNOON TEA SET**

**Lobster + Foie Gras Pâté + Black Caviar**

原價 Original Price \$568

**\$498**

兩位用 For 2 persons

- 龍蝦芝士香草包多士 ● 鵝肝醬配亞麻籽啫喱 ● 香煎帶子撻伴黑魚籽
- 松葉蟹肉煙三文魚酸忌廉卷 ● 法式田螺酥皮盒 ● 藜麥牛油果薄多士 ● 椰汁桃膠雪耳  
焦糖燉蛋 ● 佛手柑香檸檬慕絲蛋糕 ● 綠茶紅豆餅 ● 士多啤梨奶凍 ● 英式提子乾鬆餅
- Lobster Mornay on Focaccia Toast ● Foie Gras Pâté with Flaxseed Jelly ● Seared Scallop Tart with Black Caviar  
● Snow Crab Meat and Smoked Salmon Roll with Sour Cream ● Escargots en Croûte
- Quinoa and Avocado on Melba Toast ● Coconut Milk Soup with Peach Resin and Snow Fungus ● Crème Brûlée  
● Bergamot Mousse Cake ● Matcha Red Bean Cake ● Strawberry Panna Cotta ● Raisin Scone

咖啡或茶 Coffee or Tea

加\$22升級至手工咖啡或港式奶茶乙杯  
Upgrade to a cup of Handcrafted Coffee OR HK Style Milk Tea for \$22  
Americano / Cappuccino / Café Latte /  
Café Mocha / Flat White / Macchiato / Espresso

加\$38升級至紅/白餐酒乙杯  
Upgrade to a glass of  
House Red/White Wine for \$38

加\$68升級至紅/白餐酒兩杯  
Upgrade to 2 glasses of  
House Red/White Wine for \$68

每位顧客可獲贈 Botanic Pretti5 美肌禮品乙份，當中包括煥光全效注水面膜(22毫升)1片、煥光高效保濕乳(2毫升)試用裝1包、牡丹煥光亮白淡斑精華(2毫升)試用裝1包、煥光柔膚精華水(3毫升)試用裝1包、煥光水潤睡眠修護面膜(3克)試用裝1包、Pretti5 88折優惠券及Pretti5限量環保袋。For every "Botanical Bright" afternoon tea set, a Botanic Pretti5 gift set will be presented to each patronage. Highlights include Instant Aqua-Boost Facial Mask (22ml) 1 piece, Intensive Water-Glow Moisturizer (2ml) sachet 1 piece, Peony + Hyaluronic Brightening Serum (2ml) sachet 1 piece, Purifying Hydrating Toning Essence (3ml) sachet 1 piece, Hydro-Rescue Repairing Night Mask (3g) sachet 1 piece, Botanic Pretti5 12% off coupon and Botanic Pretti5 tote bag.

\*禮品及禮遇先到先得，送完即止。Gifts and Privileges are available on a first-come-first-served basis while stocks last.

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果漾花語下午茶自助餐  
**WONDERLAND of**  
*Fruits & Flowers*  
 Afternoon Tea Buffet

櫻花 ☆ 熱情果篇  
 SAKURA &  
 PASSION FRUIT  
 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「果漾花語下午茶自助餐」主題，以「水果花卉」為主題，結合櫻花與熱情果元素，特別設計出一系列精緻的鹹甜美點，帶給客人浪漫與甜蜜的用餐體驗。其中包括鮮蝦牛油果配熱情果莎莎、櫻花冷麵配熱情果油醋汁、櫻花士多啤梨忌廉蛋糕、櫻花忌廉泡芙、櫻花蒙布朗、櫻花意式奶凍、熱情果芝士餅、熱情果士多啤梨撻、熱情果朱古力蛋糕等創意美食。此外，客人還可無限暢享 Häagen-Dazs 雪糕及水果花茶。快來 Le Menu 品嚐這個彩色豐盛的下午茶吧！

Le Menu presents the "Wonderland of Fruits and Flowers Afternoon Tea Buffet", themed around "fruits and flowers", combining the elements of sakura and passion fruit. A special selection of exquisite sweet and savory desserts has been crafted to provide guests with a romantic and delightful dining experience. Highlights include Prawn with Avocado and Passion Fruit Salsa, Sakura Cold Soba with Passion Fruit Vinaigrette, Sakura and Strawberry Cream Cake, Sakura Cream Puffs, Sakura Mont Blanc, Sakura Panna Cotta, Passion Fruit Cheesecake, Passion Fruit Strawberry Tart and Passion Fruit and Dark Chocolate Cake among other creative delicacies. Additionally, guests can enjoy unlimited Häagen-Dazs ice cream and floral fruit tea. 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~~)

自助餐現場另設有「櫻花牆」打卡位，讓客人體驗日本風情樂趣。  
 There is also a "Sakura Wall" photo spot at the Restaurant, allowing guests to experience a touch of Japan.

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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