

MAY  
五月號 2026

# 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

## SOUP 湯類

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

## 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

## BEEF LOVER'S DELIGHT 牛扒精選



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
Boneless Pork Loin with Port Wine Sauce 無骨豬扒配砵酒汁	\$218
Fish and Chips 炸魚薯條	\$218
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

## 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

## 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 alle Vongole 香蒜白酒蜆肉意粉	\$168



## ASIA DELIGHT 亞洲美食

Wonton Noodles Soup with Seasonal Vegetables 鮮蝦雲吞麵配時蔬	\$148
Hainanese Chicken Rice 海南雞飯	\$168
Penang Char Kway Teow 馬來炒貴刁	\$168
Grilled Eel Rice Bowl <b>S</b> 蒲燒鰻魚丼	\$218

## SANDWICH & BURGER

### 三文治及漢堡包

Impossible™ Veggie Burger with Guacamole <b>V</b> 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 <b>V</b>	\$158
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

Waffle and Ice Cream 窩夫雪糕	\$68
Italian Affogato <b>S</b> 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



### 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