

JULY
七月號 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  | \$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 | |



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 | \$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 | |

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



 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

Grilled Sirloin Steak 煎西冷牛扒*	\$288
Grilled Ribeye 烤肉眼牛扒*	\$288
Grilled Beef Tenderloin 烤牛柳*	\$298



RECOMMENDATION 特別推介

FISH MAW RISOTTO IN LOBSTER SAUCE 花膠龍蝦汁義大利飯 \$238



MEAT, POULTRY, AND FISH 肉類、家禽及魚類

Grilled Spring Chickena 烤春雞*	\$208
Boneless Pork Loin 無骨豬扒*	\$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 烤羊扒*	\$288



*Served with Bernaise Sauce / Black Truffle Sauce / Morel Sauce / Pink pepper Corn Sauce / Burgundy Sauce
可選配 賓尼士汁 / 黑松露汁 / 羊肚菌汁 / 粉紅胡椒汁 / 布根地紅酒汁

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 (S) \$168
with 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  \$168
雜菜意粉蕃茄汁

Ravioli with Porcini, Spinach and Cheese
in Black Truffle Cream Sauce \$168
黑松露菠菜牛肝菌意式雲吞

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  \$148
Impossible™ 素肉漢堡包配牛油果醬

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 \$178
牛肉芝士蛋漢堡包配薯條



DESSERT 甜品精選

Waffle and Ice Cream
窩夫雪糕 \$68

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

New York Cheese Cake
紐約芝士餅 \$78

Banana Split
香蕉船 \$88

