

Le Menu呈獻【華麗盛宴·自助晚餐 - 龍蝦·扣鮑魚·片皮鵝】

主題美饌推介包括：

凍海鮮區：

- 波士頓龍蝦
- 加拿大雪花蟹腳
- 麵包蟹
- 青口
- 翡翠螺
- 熟蝦

熱盤區(東南亞及日本美食)：

- 冬陰功海鮮
- 椒鹽大蝦
- 生蠔天婦羅
- 蒜蓉粉絲蒸扇貝
- 蠔皇扣海螺片
- 岩鹽燒日本鯖魚
- 龍蝦海鮮茶碗蒸
- 上湯菜膽雞
- 糖醋排骨
- 泰式紅咖喱荔枝鴨
- 乾煸四季豆
- 羅勒海鮮炒飯
- 泰式黑醬油豬肉炒麵
- 蔥餡拉餅

熱盤區(歐洲美食)：

- 芝士蘑菇焗蟹蓋
- 慢煮油封鴨髀
- 香煎檸檬鱸魚柳配鮮蕃茄汁
- 意式烤雜菜

爐端燒：

- 琵琶蝦
- 原件鴨肝
- 虎蝦
- 多春魚
- 紫蘇雞肉丸串
- 雞翼串
- 雞軟骨串
- 牛蒡
- 鮮菠蘿
- 蔬菜串燒

Opulent Dinner Buffet –
Lobster· Braised Abalone· Roast Crispy Goose

Other highlight items including:

Cold Seafood:

- Boston Lobster
- Canadian Crab Leg
- Edible Crab
- Mussel
- Sea Whelk
- Pink Prawn

Hot Dishes (Asian & Japanese Food):

- Tom Yum Seafood
- Salt and Pepper Prawns
- Tempura Oyster
- Steamed Scallops with Garlic and Vermicelli
- Braised Sliced Conch in Oyster Sauce
- Grilled Salted Mackerel
- Steamed Egg with Seafood & Lobster
- Steamed Chicken with Vegetable in Supreme Soup
- Sweet & Sour Ribs
- Thai Red Curry Duck and Lychees
- Pan-fried String Bean
- Fried Rice with Seafood & Thai Basil
- Stir-fried Noodles with Pork in Black Soy Sauce
- Scallion Pancake

Hot Dishes (European Food):

- Baked Crab Stuffed with Cheese & Mushrooms
- Sous Vide Duck Leg Confit
- Pan-seared Sea Bass Fillet with Lemon & Fresh Tomato Sauce
- Roasted Mixed Vegetables with Garlic & Herbs

Robatayaki:

- Slipper Lobster
- Duck Liver
- Tiger Prawn
- Capelin
- Teriyaki Chicken Meat Ball
- Chicken Wing Skewer
- Chicken Cartilage Skewer
- Ox Tongue
- Pineapple
- Vegetable Skewer

Soup:

- Lobster and Crabmeat Bisque
- Braised Fish Maw & Conpoy Soup

湯類：

- 龍蝦蟹肉湯
- 花膠瑤柱羹

肉車區：

- 燒肉眼扒
- 紅酒燒羊腩
- 片皮鵝

刺身及壽司區 (壽司即叫即做)：

- 三文魚
- 劍魚柳
- 希靈魚
- 赤貝
- 甜蝦
- 八爪魚
- 火炙明太子三文魚壽司
- 雪山松葉蟹松露卡邦尼卷

麵區 (現場製作)：

- 船麵

冷盤類：

- 煙燻黑椒牛肉
- 意大利火腿
- 莎樂美香腸
- 煙三文魚
- 煙鮫魚
- 凍肉碟
- 豬肉凍批
- 雜錦芝士拼盤

沙律類：

- 龍蝦南瓜沙律
- 牛油果蟹肉香芒沙律
- 核桃煙雞沙律
- 無花果蜜桃鴨肝沙律
- 凱撒沙律

甜品區：

- 藍莓芝士蛋糕
- 朱古力慕絲蛋糕
- 西瓜士多啤梨蛋糕
- 士多啤梨拿破崙
- 綠茶紅豆卷
- 泡芙塔
- 檸檬撻
- 士多啤梨乳酪杯

Carving:

- Roast Rib Eye
- Roast Lamb Leg with Red Wine
- Roast Crispy Goose

Sashimi & Sushi：

- Salmon
- Swordfish Fillet
- Herring Fillet
- Ark Shell
- Shrimp
- Octopus
- Fire torched Salmon Sushi with Tarako
- Snow Crab Sushi Roll Carbonara with Truffle Paste

Noodles Counter:

- Thai Boat Noodles

Cold Cut:

- Smoked Beef Pastrami
- Parma Ham
- Salami
- Smoked Salmon
- Smoked Mackerel
- Cold Cut
- Pork Terrine
- Assorted Cheese Platter

Mixed Salad:

- Lobster and Pumpkin Salad
- Avocado, Mango and Crabmeat Salad
- Smoked Chicken Salad with Celery and Walnut
- Fig, Duck Liver & Peach Salad
- Caesar Salad

Dessert:

- Blueberry Cheese Cake
- Chocolate Mousse Cake
- Watermelon & Strawberry Cake
- Strawberry Napoleon
- Green Tea & Red Bean Cake
- Croquembouche
- Lemon Tart
- Strawberry Yoghurt Cup
- Mango Pudding
- Portuguese Egg Tart
- Crème Brûlée
- Apple Crumble
- Coconut Sago Pudding
- Home-made Waffle
- Häagen-Dazs Ice-cream

➤ 香芒布甸 ➤ 葡式蛋撻 ➤ 焦糖燉蛋 ➤ 蘋果金寶 ➤ 椰汁西米糕 ➤ 即製窩夫 ➤ Häagen-Dazs雪糕 ➤ 時令水果 <u>廚師即席烹調：</u> ➤ 堂弄原隻鮑魚鴨掌（每位一客） ➤ 煙燻紐西蘭牛柳 ➤ 美酒煮櫻桃 ➤ 蜜桃梅爾巴（只限星期五、六、日及公眾假期）	➤ Seasonal Fruits <u>Live Show:</u> ➤ Braised Abalone with Duck Web (One Serve) ➤ Sous Vide Smoked Beef Tenderloin ➤ Cherry Jubilee ➤ Peach Melba (only applicable for Fri., Sat., Sun. & P.H.)
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➤ 推廣期：2025年5月1日至6月30日 ➤ 自助餐食物款式較多，不能盡錄。 ➤ 自助餐食物輪流供應，如有更改，恕不另行通知。 ➤ 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。 ➤ 圖片只供參考。 ➤ 如有任何爭議，六國酒店保留一切最終決定權。 六國酒店 - Le Menu西餐廳 訂座電話：2866 3808 地址：香港灣仔告士打道七十二號一樓	➤ Promotion Period: May 1 – June 30, 2025 ➤ There are many types of food in the buffet, so it cannot list them all. ➤ The buffet food is served on a rotating basis and is subject to change without prior notice. ➤ Under the law of Hong Kong, intoxicating liquor must not be sold or supplied to a minor in the course of business. ➤ Photos are for reference only. ➤ Should there be any disputes, the decision of the Hotel shall be final. Gloucester Luk Kwok Hong Kong - Le Menu Reservations: 2866 3808 Address: 72 Gloucester Road, Wanchai, Hong Kong
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