

Le Menu呈獻【夏日盛宴自助晚餐 - 龍蝦·花膠·片皮鵝】

主題美饌推介包括:

李錦記特式菜式:

- 堂弄花膠意大利飯 (每位一客) (李錦記法式龍蝦醬) (每位一客)
- 龍蝦湯 (李錦記法式龍蝦醬)
- 煎三文魚柳配法式龍蝦汁 (李錦記法式龍蝦醬)
- 龍蝦鮮果沙律 (李錦記蛋黃醬)
- 俄羅斯龍蝦沙律 (李錦記蛋黃醬)
- 燒肉眼扒 (李錦記黑椒醬)
- 黑椒薑蔥炒龍蝦鉗 (李錦記黑椒醬)
- 烤焗豬肋骨配菠蘿燒烤醬 (李錦記燒烤醬)

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:

- 黑椒薑蔥炒龍蝦鉗 (李錦記黑椒醬)
- 烤焗豬肋骨配菠蘿燒烤醬 (李錦記燒烤醬)
- 煎三文魚柳配法式龍蝦汁 (李錦記法式龍蝦醬)
- 鮑汁燴花膠
- 芝士蘑菇焗蟹蓋
- 酥炸生蠔
- 椒鹽大蝦
- 蒜蓉粉絲蒸扇貝
- 蠔皇扣海螺片
- 上湯菜膽雞
- 紅燒獅子頭
- 龍蝦海鮮茶碗蒸
- 馬莎曼咖哩雞
- 蔥餡拉餅
- 拿坡里海鮮意粉
- 瑤柱鮮蝦炒飯

鐵板燒:

- 煎鴨肝多士
- 虎蝦
- 牛腩
- 雞翼串
- 雞軟骨串
- 紫蘇雞肉丸串
- 多春魚
- 蔬菜串燒

“Summer Feast” Dinner Buffet - Lobster · Fish Maw · Roast Crispy Goose

Other highlight items including:

Lee Kum Kee Specials:

- Braised Fish Maw Risotto (One serving per guest) (Lee Kum Kee French Style Lobster Sauce)
- Lobster Bisque (Lee Kum Kee French Style Lobster Sauce)
- Pan-fried Salmon Fillet with French Lobster Sauce (Lee Kum Kee French Style Lobster Sauce)
- Lobster and Fresh Fruit Salad (Lee Kum Kee Mayonnaise)
- Russian Lobster Salad (Lee Kum Kee Mayonnaise)
- Roasted Rib Eye (Lee Kum Kee Black Pepper Sauce)
- Wok fried Lobster Claws with Black Pepper Sauce (Lee Kum Kee Black Pepper Sauce)
- Roasted Spare Ribs with Pineapple BBQ Sauce (Lee Kum Kee BBQ Sauce)

Cold Seafood:

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

Hot Dishes:

- Wok fried Lobster Claws with Black Pepper Sauce (Lee Kum Kee Black Pepper Sauce)
- Roasted Spare Ribs with Pineapple BBQ Sauce (Lee Kum Kee BBQ Sauce)
- Pan-fried Salmon Fillet with French Lobster Sauce (Lee Kum Kee French Style Lobster Sauce)
- Braised Fish Maw in Abalone Sauce
- Baked Crab Stuffed with Cheese & Mushrooms
- Deep-fried Oyster
- Salted Egg Yolk Prawns
- Steamed Scallop with Garlic & Vermicelli
- Braised Sliced Conch in Oyster Sauce
- Steamed Chicken with Vegetable in Supreme Soup
- Braised Pork Ball in Brown Sauce
- Lobster & Seafood Chawanmushi

湯類:

- 龍蝦湯 (李錦記法式龍蝦醬)
- 竹絲雞螺頭燉豬展

肉車區:

- 燒肉眼扒 (李錦記黑椒醬)
- 片皮鵝

刺身及壽司區 (壽司即叫即做):

- 三文魚
- 劍魚
- 鯛魚
- 赤貝
- 甜蝦
- 八爪魚

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:

- 龍蝦鮮果沙律 (李錦記蛋黃醬)
- 俄羅斯龍蝦沙律 (李錦記蛋黃醬)
- 凱撒沙律
- 華都夫雞肉沙律

甜品區:

- 紐約芝士餅
- 抹茶歌劇蛋糕
- 朱古力慕絲蛋糕
- 泡芙塔
- 蘋果金寶
- 櫻花意式奶凍
- 蘆薈柚子果凍
- 檸檬撻
- 葡式蛋撻
- 焦糖燉蛋
- 芒果布甸
- 即製窩夫
- Häagen-Dazs雪糕
- 時令水果

廚師即席烹調:

- Chicken Massaman Curry
- Scallion Pancake
- Seafood Linguine in Napoletana Sauce
- Fried Rice with Shrimp & Conpoy

Teppanyaki:

- Duck Liver on Toast
- Tiger Prawn
- Ox Tongue
- Chicken Wing Skewer
- Chicken Cartilage Skewer
- Chicken Teriyaki Meat Ball
- Capelin
- Vegetable Skewer

Soup:

- Lobster Bisque (Lee Kum Kee French Style Lobster Sauce)
- Double-boiled Black Chicken Soup with Conch and Pork Shank

Carving:

- Roasted Rib Eye (Lee Kum Kee Black Pepper Sauce)
- Roast Crispy Goose

Sashimi & Sushi:

- Salmon
- Swordfish
- Snapper
- Ark Shell
- Shrimp
- Octopus

Cold Cut:

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

Mixed Salad:

- Lobster and Fresh Fruit Salad (Lee Kum Kee Mayonnaise)
- Russian Lobster Salad (Lee Kum Kee Mayonnaise)
- Caesar Salad
- Chicken Waldorf Salad

Dessert:

- 堂弄花膠意大利飯 (每位一客) (李錦記法式龍蝦醬) (晚上6:45)(每位一客)
- 火焰燒菠蘿 (晚上7:15)
- 火焰雪山 (晚上7:15)

- New York Cheese Cake
- Matcha Opera Cake
- Chocolate Mousse Cake
- Croquembouche
- Apple Crumble
- Sakura Panna Cotta
- Aloe Grapefruit Jelly
- Lemon Tart
- Portuguese Egg Tart
- Crème Brûlée
- Mango Pudding
- Homemade Waffle
- Häagen-Dazs Ice-cream
- Seasonal Fruits

Live Show:

- Braised Fish Maw Risotto (One serving per guest) (Lee Kum Kee French Style Lobster Sauce) (6:45pm)
- Pineapple Flambé (7:15pm)
- Baked Alaska (7:15pm)

- 推廣期:2026年7月1日至8月30日 (只限星期五、六、日及公眾假期)
- 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: July 1 – August 30, 2026 (Only available on Friday, Saturday, Sunday and on Public Holidays)
- 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