

Le Menu呈獻【極緻細嚙·華麗自助晚餐 - 龍蝦·扣花膠·佛跳牆】

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：

- ☐ 鮑汁燴花膠
- ☐ 芝士蘑菇焗蟹蓋
- ☐ 鹹蛋黃金蝦
- ☐ 酥炸生蠔
- ☐ 薑蔥炒龍蝦鉗
- ☐ 蠔皇扣海螺片
- ☐ 蒜茸豆豉蒸比目魚
- ☐ 煎三文魚配白酒忌廉汁
- ☐ 龍蝦海鮮茶碗蒸
- ☐ 上湯菜膽雞
- ☐ 紅燒獅子頭
- ☐ 蜜餞金沙骨
- ☐ 煎豬柳配野菌汁
- ☐ 瑤柱鮮蝦蛋白炒飯
- ☐ 龍蝦海鮮瑪莎曼咖哩
- ☐ 蔥餡拉餅
- ☐ 意式烤雜菜

鐵板燒：

- ☐ 鴨肝多士
- ☒ 虎蝦
- ☐ 牛柳粒
- ☐ 蒜茸雞扒
- ☐ 豬扒
- ☐ 牛腩
- ☒ 雞軟骨串
- ☒ 多春魚
- ☒ 蔬菜串燒
- ☐ 鮮菠蘿

湯類：

Opulent Dinner Buffet – Lobster·Fish Maw·Buddha Jumps Over the Wall

Other highlight items including:

Cold Seafood:

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

Hot Dishes:

- ☐ Braised Fish Maw in Abalone Sauce
- ☐ Baked Crab Stuffed with Cheese & Mushrooms
- ☐ Salted Egg Yolk Prawns
- ☐ Deep-fried Oyster
- ☐ Wok fried Lobster Claws with Ginger and Spring Onion
- ☐ Braised Sliced Conch in Oyster Sauce
- ☐ Steamed Halibut in Garlic & Black Bean Sauce
- ☐ Pan-fried Salmon with White Wine Sauce
- ☐ Steamed Egg with Seafood & Lobster
- ☐ Steamed Chicken with Vegetable in Supreme Soup
- ☐ Braised Pork Ball in Brown Sauce
- ☐ Honey Glazed Spare Rib
- ☐ Pork Tenderloin with Wild Mushroom Sauce
- ☐ Shrimp Fried Rice with Conpoy & Egg White
- ☐ Lobster and Seafood Massaman Curry
- ☐ Scallion Pancake
- ☐ Roasted Mixed Vegetables with Garlic & Herbs

Tappanyaki:

- ☐ Duck Liver with Toast
- ☐ Tiger Prawn
- ☐ Diced Beef Tenderloin
- ☐ Garlic Chicken Steak
- ☐ Boneless Pork Chop
- ☐ Ox Tongue
- ☐ Chicken Cartilage Skewer
- ☐ Capelin
- ☐ Vegetable Skewer
- ☐ Pineapple

Soup:

- ☐ Buddha Jumps Over the Wall (One Serve)
- ☐ Lobster Bisque

Carving:

- ☐ Roast Rib Eye

- ☐ 佛跳牆 (每位一客)
- ☐ 龍蝦湯

肉車區:

- ☐ 燒肉眼扒
- ☐ 片皮鵝
- ☐ 香草燒羊腩

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
- ☐ 雜錦角切魚生井

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:

- ☐ 龍蝦三文魚藜麥沙律
- ☐ 牛油果蟹肉香芒沙律
- ☐ 燒牛肉菠蘿沙律
- ☐ 凱撒沙律

甜品區:

- ☐ 巴斯克芝士蛋糕
- ☐ 朱古力慕絲蛋糕
- ☐ 西瓜士多啤梨蛋糕
- ☐ 綠茶歌劇蛋糕
- ☐ 蒙布朗
- ☐ 泡芙塔
- ☐ 檸檬撻
- ☐ 紅櫻桃撻
- ☐ 意大利芝士布甸
- ☐ 牛油麵包布甸
- ☐ 葡式蛋撻
- ☐ 焦糖燉蛋
- ☐ 椰汁西米糕
- ☐ 即製窩夫
- ☐ Häagen-Dazs雪糕
- ☐ 時令水果

- ☐ Roast Crispy Goose
- ☐ Roasted Lamb Leg

Sashimi & Sushi:

- ☐ Salmon
- ☐ Swordfish
- ☐ Snapper
- ☐ Ark Shell
- ☐ Sweet Shrimp
- ☐ Octopus
- ☐ Assorted Diced Sashimi with Rice

Cold Cut:

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

Mixed Salad:

- ☐ Lobster, Salmon and Quinoa Salad
- ☐ Avocado, Mango and Creabmeat Salad
- ☐ Roasted Beef and Pineapple Salad
- ☐ Caesar Salad

Dessert:

- ☐ Basque Cheese Cake
- ☐ Chocolate Mousse Cake
- ☐ Watermelon & Strawberry Cake
- ☐ Green Tea Opera
- ☐ Mont-Blanc
- ☐ Croquembouche
- ☐ Lemon Tart
- ☐ Red Cherry Tart
- ☐ Tiramisu Pudding
- ☐ Bread and Butter Pudding
- ☐ Portuguese Egg Tart
- ☐ Crème Brûlée
- ☐ Coconut Sago Pudding
- ☐ Home-made Waffle
- ☐ Häagen-Dazs Ice-cream
- ☐ Seasonal Fruits

Live Show:

- ☐ Portuguese Suckling Pig (6:45pm)
- ☐ Baked Alaska (7:15pm / odd-numbered days only)
- ☐ Crêpe Suzette (7:15pm / even-numbered days only)

<u>廚師即席烹調:</u> ☐ 葡式燒乳豬 (晚上6:45) ☐ 火焰雪山 (晚上7:15 / 單數日子推出) ☐ 法國經典橙酒班戟 (晚上7:15 / 雙數日子推出)	
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- ☐ 推廣期:2025年9月1日至11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: September 1 – November 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