

Le Menu呈獻【極緻細嚐·華麗自助晚餐 - 龍蝦·鴨肝·佛跳牆】(節日版)

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：

- 芝士蘑菇焗蟹蓋
- 鹹蛋黃金蝦
- 薑蔥炒龍蝦鉗
- 酥炸生蠔
- 香煎芙蓉蟹
- 蠔皇扣海螺片
- 煎比目魚配白酒忌廉汁(銀獎菜式)
- 紅燒獅子頭
- 蜜餞金沙骨
- 上湯菜膽雞
- 白汁燴雞皇
- 龍蝦海鮮茶碗蒸
- 龍蝦海鮮瑪莎曼咖哩
- 蔥餡拉餅
- 意式炒雜菜
- 瑤柱鮮蝦蛋白炒飯
- 肉醬意粉

鐵板燒：

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

Opulent Dinner Buffet -
Lobster•Duck Liver•Buddha Jumps
Over the Wall (Festive Version)

Other highlight items including:

Cold Seafood:

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

Hot Dishes:

- Baked Crab Stuffed with Cheese & Mushrooms
- Fried Prawns in Egg Yolk Sauce
- Wok fried Lobster Claws with Ginger and Spring Onion
- Deep-fried Oysters
- Stir-fried Crabmeat with Eggs
- Braised Sliced Conch in Oyster Sauce
- Pan Fried Halibut with White Wine Cream Sauce (Silver Award)
- Braised Pork Balls in Brown Sauce
- Honey Glazed Spare Rib
- Steamed Chicken with Vegetable in Supreme Soup
- Chicken à la King
- Steamed Egg with Seafood & Lobster
- Lobster and Seafood Massaman Curry
- Scallion Pancake
- Sautéed Seasonal Vegetables with Garlic & Olive Oil
- Shrimp Fried Rice with Conpoy & Egg White
- Spaghetti Bolognese

Teppanyaki:

- Duck Liver on Toast
- Tiger Prawn
- Diced Beef Tenderloin
- Garlic Chicken Steak
- Pork Chop
- Ox Tongue
- Chicken Cartilage Skewer

湯類：

- 佛跳牆 (每位一客)
- 龍蝦湯

肉車區：

- 聖誕火雞
- 蜜汁菠蘿焗火腿
- 威靈頓牛柳
- 燒肉眼扒
- 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
- 雜錦角切魚生井

冷盤類：

- 凍火雞碟
- 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
- 龍蝦蟹肉香芒沙律
- 燒牛肉菠蘿沙律
- 凱撒沙律

甜品區：

- 聖誕樹頭蛋糕
- 聖誕杯子蛋糕
- 聖誕布甸
- 紅絲絨蛋糕
- 核桃批
- 朱古力蜜柑慕絲蛋糕 (文憑獎

- Chicken Carriage Skewer
- Capelin
- Vegetable Skewer
- Pineapple

Soup:

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

Carving:

- Roasted Turkey
- Glazed Gammon Ham
- Beef Wellington
- Roasted Rib Eye
- Roasted Sliced Goose

Sashimi & Sushi：

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

Cold Cut:

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

Mixed Salad：

- Lobster, Salmon and Quinoa Salad
- Lobster and Crabmeat Salad with Mango
- Roasted Beef and Pineapple Salad
- Caesar Salad

Dessert:

- Christmas Log Cake
- Christmas Cup Cake
- Christmas Pudding
- Red Velvet Cake

菜式) • 藍芝士撻 (文憑獎菜式) • 泡芙塔 • 意大利芝士布甸 • 綠茶歌劇蛋糕 • 椰汁西米糕 • 檸檬撻 • 蒙布朗 • 焦糖燉蛋 • 即製窩夫 • Häagen-Dazs雪糕 • 時令水果 廚師即席烹調： • 法式龍蝦海鮮酥皮盒 (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) 【每逢星期五、六、日及公眾假期都會進行兩款甜品表演】	• Pecan Pie • Dark Chocolate & Mandarin Cake (Diploma Award) • Blue Cheese Tart (Diploma Award) • Croquembouche • Tiramisu Pudding • Green Tea Opera • Coconut Sago Pudding • Lemon Tart • Mont-Blanc • Crème Brûlée • Home-made Waffle • Häagen-Dazs Ice-cream • Seasonal Fruits <u>Live Show:</u> • <i>Lobster and Seafood Vol-Au-Vent (6:45pm)</i> • <i>Baked Alaska (7:15pm) / odd-numbered days</i> • <i>Crêpe Suzette (7:15pm) / even-numbered days</i> 【Two dessert shows are held every Friday, Saturday, Sunday and on Public Holidays.】
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• 推廣期：2025年12月1日至2026年1月1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: December 1, 2025 – January 1, 2026 • 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 <i>sold or supplied to a minor in the course of business</i>. • Photos are for reference only. • Should there be any disputes, the <i>decision</i> of the Hotel shall be <i>final</i>. Gloucester Luk Kwok Hong Kong - Le Menu Reservations: 2866 3808 Address: 72 Gloucester Road, Wanchai, Hong Kong
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