



GLOUCESTER LUK KWOK  
HONG KONG  
六國酒店

***Falcon Room***  
***Festive Lunch Buffet Menu I***  
***(Valid till January 15, 2018)***

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**Cold Selections – 冷盤**

Assorted Sashimi (Salmon, Tilapia's & Octopus)

雜錦刺身(三文魚, 鯛魚及八爪魚)

Assorted Sushi and Rice Rolls with Condiments

精選壽司

Seafood on Ice (Cooked Prawn, Yabbie & Green Mussel)

各式凍海鮮(熟蝦, 龍蝦仔及青口)

Smoked Salmon & Smoked Tarigini Fillet

煙三文魚及煙鮫魚柳

Meat Platter (Smoked Ham, Salami & Pastrami)

雜錦凍肉拼盤(煙火腿, 沙樂美腸及凍黑椒牛肉)

Cold Cut Platter ( Chicken and Mushroom Terrine & Smoked Duck Breast)

凍肉拼盤(蘑菇雞肉卷及香燒煙鴨胸)

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**Salads – 特式沙律**

Green Salad with Dressing & Condiments

田園沙律伴各式醬汁

Gammon Ham with Apple & Celery Salad

火腿蘋果西芹沙律

Thai Beef Salad

泰式牛肉沙律

Mushroom and Japanese Crab Meat with Wasabi Mayonnaise

日式什菌蟹柳沙律

German Potato Salad with Walnut

德國馬鈴薯沙律伴合桃

Cherry Tomato, Cucumber, Sweet Corn, Red Kidney Beans

車厘茄, 青瓜, 粟米粒及紅腰豆

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**Daily Carving – 精選烤肉**

Roasted N.Z. Sirloin of Beef with Gravy & Black Pepper Sauce

燒西冷牛肉配燒汁

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**Soup – 熱湯**

Minestrone

意大利雜菜湯



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**Hot Dishes – 熱盤**

- Roasted Lamb Leg with Herb Gravy 燒羊腿伴香草汁  
Roast Chicken Thai Style 泰式燒雞  
Seafood Gratin with Asparagus and Dill 焗海鮮露筍  
Pan-fried Salmon Fillet with Saffron Cream Sauce 香煎三文魚伴紅花忌廉汁  
Deep-fried Prawn Meat Ball with Tartar Sauce 黃金蝦丸伴他他汁  
Stir-fried Broccoli with Mushroom and Oyster Sauce 蠔皇鮮菇扒西蘭花  
Braised Beef in Red Wine Sauce 紅酒燴牛肉  
Pork Curry 豬咖喱  
Fried Rice “Yeung Chow” Style 揚州炒飯  
Braised E-Fu Noodles with Chive 干燒伊麵  
Sautéed Seasonal Vegetables 清炒時菜

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**Barbecue Station – 燒味檯**

- Chinese Barbecue Platter 中式燒味拼盆

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**Desserts Corner – 甜品**

- Tiramisu 意大利芝士餅  
Mango Pudding 香芒布甸  
Seasonal Fresh Fruit 新鮮雜果  
Baked Bread & Butter Pudding 焗牛油麵包布甸  
Chocolate Mousse Cake 朱古力慕絲蛋糕  
Marble Cheese Cake 雲石芝士蛋糕  
Chocolate Fountain 朱古力噴泉  
Hot Waffle 熱窩芙餅  
Haagen-Daz Ice Cream 極品雪糕

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**Beverage – 飲品**

- Coffee or Tea  
咖啡或茶

***HK \$408 plus 10% service charge per person***  
***Guaranteed Attendance: 50 persons***

***~ Menus are subject to change without prior notice ~***



GLOUCESTER LUK KWOK

HONG KONG

六國酒店

*Falcon Room*

*Festive Lunch Buffet Menu II*

*(Valid till January 15, 2018)*

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**Cold Selections – 冷盤**

Assorted Sashimi (*Salmon, Tilapia's & Octopus*)

雜錦刺身(三文魚, 鯛魚及八爪魚)

Assorted Sushi and Rice Rolls with Condiments

精選壽司

Seafood on Ice (*Cooked Prawn, Yabbie & Sea Whelk*)

各式凍海鮮(熟蝦, 龍蝦仔及翡翠螺)

*Smoked Salmon & Smoked Tarigini Fillet*

煙三文魚及煙鮫魚柳

Christmas Cold Cut Platter (*Turkey Roll, Chicken Terrine & Smoked Duck Breast*)

聖誕凍肉拼盤(火雞卷, 雞肉卷及香燒煙鴨胸)

*Meat Platter (Smoked Ham, Salami & Pastrami)*

雜錦凍肉拼盤(煙火腿, 沙樂美腸及凍黑椒牛肉)

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**Salads – 特式沙律**

Green Salad with Dressing & Condiments

田園沙律伴各式醬汁

Cherry Tomato, Red Cabbage, Sweet Corn, Red Kidney Beans

車厘茄, 紅椰菜, 粟米粒及紅腰豆

Fruit Salad with Seafood

鮮果海鮮沙律

Italian Pasta with Sauage

意大利粉雜腸沙律

Mushroom and Japanese Crab Meat with Wasabi Mayonnaise

日式雜菌蟹柳沙律

German Potato Salad with Walnut

德國馬鈴薯沙律伴合桃

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**Daily Carving – 精選烤肉**

Roasted N.Z. Sirloin of Beef and Turkey with Gravy and Black Pepper Sauce

燒西冷牛肉及火雞配燒汁

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**Soups – 熱湯**

Mixed Mushroom Soup with Parma Ham

雜菌湯伴巴馬腿

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**Hot Dishes – 熱盤**

- Baked Seafood Mornay 芝士焗海鮮  
Roasted Rack of Lamb with Port Wine Jus 燒羊架配砵酒汁  
Indian Chicken Curry 印度咖喱雞肉  
Pan-fried Garoupa Fillet with Saffron Cream 香煎石斑柳紅花汁  
Deep-fried Prawn Meat Ball with Tartar Sauce 黃金蝦丸伴他他汁  
Stir-fried Broccoli with Mushroom and Oyster Sauce 蠔皇鮮菇扒西蘭花  
Beef Fillet with Black Pepper Jus 黑椒牛柳  
Smoked Pork Loin with Honey 蜜汁煙豬柳  
Chicken and Fresh Pineapple Fried Rice 鮮菠蘿雞粒炒飯  
Braised E-Fu Noodles with Chive 干燒伊麵  
Sautéed Seasonal Vegetables 清炒時菜

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**Barbecue Station – 燒味檯**

- Chinese Barbecue Platter 中式燒味拼盆

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**Desserts Corner – 甜品**

- Tiramisu 意大利芝士餅  
Mango Pudding 香芒布甸  
Seasonal Fresh Fruit 新鮮雜果  
Christmas Log Cake 聖誕樹頭蛋糕  
Baked Bread & Butter Pudding 焗牛油麵包布甸  
White Chocolate Mousse Cake 白朱古力慕絲蛋糕  
Marble Cheese Cake 雲石芝士蛋糕  
Chocolate Fountain 朱古力噴泉  
Hot Waffle 熱窩芙餅  
Haagen-Daz Ice Cream 極品雪糕

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**Beverages – 飲品**

- Coffee or Tea  
咖啡或茶

***HK \$448 plus 10% service charge per person***  
***Guaranteed Attendance: 50 persons***

*~ Menus are subject to change without prior notice ~*



GLOUCESTER LUK KWOK  
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***Falcon Room***  
***Festive Lunch Buffet Menu III***  
***(Valid till January 15, 2018)***

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**Cold Selections – 冷盤**

Assorted Sashimi (*Salmon, Tilapia's & Octopus*)

雜錦刺身(三文魚, 鯛魚及八爪魚)

Assorted Sushi and Rice Rolls with Condiments

精選壽司

Seafood on Ice (*Cooked Prawn, Yabbie & Sea Whelk*)

各式凍海鮮(熟蝦, 龍蝦仔及翡翠螺)

Salmon Platter (*Smoked Salmon & Dill Salmon*)

煙三文魚拼盤(煙三文魚及香草三文魚)

Christmas Cold Cut Platter (*Turkey Roll, Air-Dried Ham with Pickle & Smoked Duck Breast*)

聖誕凍肉拼盤(火雞卷, 風乾肉伴酸瓜及香燒煙鴨胸)

Meat Platter (*Smoked Ham, Salami & Pastrami*)

雜錦凍肉拼盤(煙火腿, 沙樂美腸及凍黑椒牛肉)

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**Salads – 特式沙律**

Green Salad with Dressing, Condiments & Croutons

田園沙律配各式醬汁及麵包粒

Cherry Tomato, Red Cabbage, Sweet Corn, Red Kidney Beans

車厘茄, 紅椰菜, 粟米粒及紅腰豆

Thai Vermicelli Salad with Seafood

泰式海鮮粉絲沙律

Shrimps and Mixed Fruit Salad

雜果蝦仁沙律

Chicken Pineapple Salad

鳳梨雞沙律

German Potato Salad with Walnut

德國馬鈴薯沙律伴合桃

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**Daily Carving – 精選烤肉**

Roasted Turkey Breast & Sirloin of Beef served with Gravy and Black Pepper Sauce

燒火雞及西冷牛扒配燒汁及黑椒汁

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**Soup – 熱湯**

Seafood Chowder with Corn

海鮮粟米周打湯



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**Hot Dishes – 熱盤**

Roasted Lamb Rack with Herb Gravy 燒羊架配香草汁  
Grilled Fillet of Beef with Porcini Mushroom Sauce 扒牛柳配牛肝菌汁  
Roasted Duck Leg with Dark Cherry Sauce 香橙燒鴨髀伴黑車厘子汁  
Seafood Gratin 芝士白汁焗海鮮  
Deep-fried Prawn Meat Ball with Tartar Sauce 黃金蝦丸伴他他汁  
Japanese Style Roasted Chicken Steak 日式燒雞扒  
Stir-fried Broccoli and Mushroom with Crab Meat 蟹肉鮮菇扒西蘭花  
Roasted Pork Loin with Citron Crusted 蜜餞柚子豬扒  
Seafood Fried Rice with Crab Roe 雜海鮮蟹子炒飯  
Salmon Spaghetti with Cream Sauce 三文魚忌廉汁意大利粉  
Sautéed Seasonal Vegetables 清炒時菜

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**Barbecue Station – 燒味檯**

Chinese Barbecue Platter 中式燒味拼盆

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**Desserts Corner – 甜品**

Tiramisu 意大利芝士餅  
Mango Pudding 香芒布甸  
Seasonal Fresh Fruit 新鮮雜果  
Christmas Log Cake 聖誕樹頭蛋糕  
Baked Bread & Butter Pudding 焗牛油麵包布甸  
White Chocolate Mousse Cake 白朱古力慕絲蛋糕  
American Cheese Cake 美式芝士餅  
Chocolate Fountain 朱古力噴泉  
Hot Waffle 熱窩芙餅  
Haagen-Daz Ice Cream 極品雪糕

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**Beverage – 飲品**

Coffee or Tea  
咖啡或茶

***HK \$488 plus 10% service charge per person***  
***Guaranteed Attendance: 50 persons***

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