



GLOUCESTER LUK KWOK  
HONG KONG

六國酒店

**Falcon Room**

**Festive Dinner Buffet Menu I**  
**(Valid till January 15, 2018)**

**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, Smoked Mackerel*) with Horseradish Cream

煙三文魚拼盤(煙三文魚, 煙鮫魚) 配辣根忌廉

Cold Cut Platter (*Turkey Roll & Smoked Duck Breast*)

凍肉拼盤(火腿卷及香燒煙鴨胸)

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)

**Salads – 特式沙律**

Green Salad with Dressing & Condiments

田園沙律伴各式醬汁

Cherry Tomato, Cucumber, Sweet Corn, Red Kidney Beans

車厘茄, 青瓜, 粟米粒及紅腰豆

German Potato Salad with Walnut

德國馬鈴薯沙律伴合桃

Fruit Salad with Shrimp

鮮果蝦沙律

Sausage and Cheese Salad

芝士香腸沙律

Thai Seafood Salad

泰式海鮮沙律

**Daily Carving – 精選烤肉**

Grilled Sausage and Lamb Rack with Gravy r Sauce

大腸及羊架伴燒汁

**Soup – 熱湯**

Minestrone

意大利雜菜湯



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*Festive Dinner Buffet Menu I*  
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*Hot Dishes – 熱盤*

- Baked Mussel with Mornay 芝士汁焗青口  
Roasted Lamb Rack with Herb Gravy 燒羊骨扒伴香草汁  
Indian Chicken Curry with Mango Chutney 印式咖哩雞配芒果醬  
Pan Fried Sole Fillet with Citrus Butter Sauce 香煎龍脷柳配果酸牛油汁  
Deep-fried Prawn Ball with Tartar Sauce 炸鮮蝦丸伴他他沙律汁  
Smoked Pork Loin with Peach Sauce 蜜桃汁煙豬扒  
Grilled Beef Short Ribs with Korean Sauce 扒牛仔骨伴韓式汁  
Roasted Duck Leg with Dark Cherry Sauce 燒鴨脾伴黑車厘子汁  
Fried Rice “Yeung Chow” Style 揚州炒飯  
Braised E-Fu Noodles in Japanese Style 日式蟹柳伊麵  
Braised Seasonal Vegetarian with Mixed Mushroom 雜菌扒時蔬

*Barbecue Station – 燒味檯*

- Chinese Barbecue Platter 中式燒味拼盆

*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  
Premium Ice Cream 名牌雪糕

*Beverages – 飲品*

Coffee or Tea

咖啡或茶

***HK \$488 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 Dinner 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)

Salmon Platter (*Smoked Salmon & Smoked Tangini Fillet*)

煙三文魚拼盤(煙三文魚及煙鮫魚柳)

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

聖誕凍肉拼盤(火雞卷, 牛腩開心果腸及香燒煙鴨胸)

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

田園沙律配各式醬汁

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

車厘茄, 紅椰菜, 粟米粒及紅腰豆

Roasted Pumpkin Salad with Seafood

燒南瓜海鮮沙律

Smoked Ham with Celery

合桃煙腿沙律

Italian Pasta with Sausage

意大利粉雜腸沙律

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 Rib Eye of Beef and Whole Turkey with Gravy and Black Pepper Sauce

燒肉眼牛扒及火雞配燒汁

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**Soup – 熱湯**

Light Cream of Tomato with Pesto and Ham

火腿香草蕃茄忌廉湯



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*Festive Dinner Buffet Menu II*

*(Valid till January 15, 2018)*

**Hot Dishes – 熱盤**

Seafood Mornay 芝士焗海鮮

Roasted Lamb Leg with Garlic Gravy 燒羊腿配香蒜汁

Indian Chicken Curry 印度咖喱雞肉

Pan Fried Garoupa Fillet TarTare Sauce 煎石斑柳白酒汁

Deep-fried Prawn Meat Ball with Tartar Sauce 黃金蝦丸伴他他汁

Stir-fried Broccoli and Mushroom with Oyster Sauce 蠔皇鮮菇扒西蘭花

Grilled Beef Steak with Black Pepper Sauce 煎牛扒黑椒汁

BBQ Pork Spare Rib 燒排骨

Fried Rice “Yeung Chow” Style 揚州炒飯

Braised E-Fu Noodles with Enoki 金菇干燒伊麵

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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**Dessert 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 \$528 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 Dinner 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 & Snow Crab Leg*)

各式凍海鮮(熟蝦, 龍蝦仔及雪花蟹柳)

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

田園沙律配各式醬汁

Cherry Tomato, Thai Asparagus, Sweet Corn, Red Kidney Beans

車厘茄, 泰國露筍, 粟米粒及紅腰豆

Fruit Salad with Shrimp

鮮果蝦沙律

Mushroom and Japanese Crab Meat with Wasabi Mayonnaise

日式雜菌蟹柳沙律

Chicken Pineapple Salad

菠蘿雞沙律

Waldorf Salad

華都夫沙律

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**Daily Carving – 精選烤肉**

Roasted Whole Turkey & Rib Eye served with Gravy and Black Pepper Sauce

燒火雞及肉眼牛扒配燒汁及黑椒汁

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**Soup – 熱湯**

Lobster Bisque with Cognac

龍蝦干邑濃湯



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**Hot Dishes – 熱盤**

- Indian Chicken Curry 印度咖哩雞  
Roasted Lamb Rack with Thyme Sauce 燒羊架配百里香汁  
Panfried Garoupa Fillet with Saffron Sauce 香煎石斑柳紅花汁  
Deep fried Pigeon 脆炸乳鴿  
Deep-fried Prawn Meat Ball with Tartar Sauce 黃金蝦丸伴他他汁  
Stir-fried Broccoli and Mushroom with Oyster Sauce 蠔皇鮮菇扒西蘭花  
Roasted Smoked Pork Loin with Plum Sauce 燒煙豬扒西梅汁  
Grilled Fillet of Beef with Black Garlic Jus 扒牛柳配黑蒜汁  
Linguini Pasta with Salmon Cream Sauce 三文魚忌廉汁扁意粉  
Seafood Fried Rice with Crab Roe 雜海鮮蟹子炒飯  
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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**Dessert 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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**Beverages – 飲品**

- Coffee or Tea  
咖啡或茶

**HK \$578 plus 10% service charge per person**  
**Guaranteed Attendance: 50 persons**

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