

Early Bird Offer 早鳥優惠
10% Discount for Menu & Drink Order
自助餐食物及飲料九折優惠

優惠限於 2020 年 11 月 15 日前預訂
Applicable for booking made before November 15, 2020

聖誕及新年宴會優惠

Special Offers for Christmas & Festive Celebrations

- ※ Sumptuous Festive Lunch Buffet starts FROM HK\$460 & Festive Dinner Buffet FROM HK\$550
(Minimum charge will be applied in Falcon Room and Le Menu Restaurant)
- ※ Free standard banner with English wordings
- ※ Complimentary Party-favor
- ※ Complimentary 1 set of Food & Beverage Gift Voucher at value HK\$450
- ※ Free Parking (not applicable on weekdays during lunch period)
- ※ Special beverage package at HK\$75 (for lunch period with maximum 2 hours serving) OR HK\$115 (for dinner period with maximum 4 hours serving) per person, which includes unlimited supply of chilled orange juice, aerated water & local beer
- ※ 20% Discount for selected bottled house red/ white wine or champagne
- ※ Corkage fee at special price HK\$120nett per bottle OR \$1,000nett for unlimited bottles

- ※ 西式豐富自助午餐每位由\$460起及自助晚餐每位\$550起
(富萊廳及Le Menu西餐廳設有最低消費額)
- ※ 免費英文橫額
- ※ 送贈精緻派對禮品
- ※ 贈送六國酒店餐飲禮券價值\$450乙張
- ※ 賓客免費泊車服務 (不適用於週一至週五午餐時段)
- ※ 另可享特惠飲品套餐每位\$75 (午餐時段最多2小時) 或 每位\$115 (晚餐時段最多4小時), 包括無限量供應凍橙汁、汽水及本地啤酒
- ※ 預訂本酒店指定紅、白餐酒或香檳, 可享八折優惠
- ※ 自來酒類特惠開瓶費(淨價):
 - 每瓶\$120
 - 無限量開瓶費\$1,000

All prices are subject to 10% service charge

所有價目需另加一服務費

For enquiry or reservation, please contact our Food & Beverage Department at 2821 8983

查詢或預訂請電 2821 8983 與餐飲部聯絡

* The above special offers are valid till December 31, 2020
此聖誕及新年宴會優惠有效期至二零二零年十二月三十一日止

Falcon Room
Festive Dinner Buffet Menu I
(Valid till December 31, 2020)

Cold Selections – 冷盤

Assorted Sashimi (*Salmon, Herring & Octopus*)

雜錦刺身(三文魚, 希靈魚及八爪魚)

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 Herb Salmon*)

煙三文魚拼盤(煙三文魚, 煙香草三文魚)

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

凍肉拼盤(火雞卷及香燒煙鴨胸)

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

Pasta Salad with Cherry Tomato

意大利粉車厘茄沙律

Seafood Salad in Thai Style

泰式海鮮沙律

Daily Carving – 精選烤肉

Grilled Pork Loin and Sausage with Gravy Sauce

燒豬柳及肉腸伴燒汁

Soup – 熱湯

Minestrone

意大利雜菜湯

Falcon Room
Festive Dinner Buffet Menu I
(Valid till December 31, 2020)

Hot Dishes – 熱盤

- Baked Mussel with Cheese, Onion & Bacon 洋蔥煙肉芝士焗青口
Roasted Rack of Lamb with Herb Gravy 燒羊架伴香草燒汁
Indian Chicken Curry with Cucumber Yoghurt 印式咖哩雞配青瓜乳酪
Pan Fried Fillet of Sole with Tomato Butter Sauce 香煎龍脷柳配蕃茄牛油汁
Deep-fried Prawn Ball with Tartar Sauce 炸鮮蝦丸伴他他沙律汁
Braised German Pork Knuckle with Butter & Honey Mustard Sauce 蜜糖芥菜牛油浸德國豬手
Grilled Beef Short Ribs with Korean Sauce 扒牛仔骨伴韓式汁
Roasted Duck with Vegetable & Port Wine Jus 燒全鴨伴雜菜砵酒汁
Vegetables Fried Rice with Minced Pork & XO Sauce XO 醬肉碎炒菜飯
Braised E-Fu Noodles in Japanese Style 日式蟹柳伊麵
Braised Seasonal Vegetables with Mixed Mushrooms 雜菌扒時蔬

Barbecue Station – 燒味檯

- Chinese Barbecue Platter 中式燒味拼盆

Desserts Corner – 甜品

- Milk Pudding 牛奶布甸
Puff Mountain 泡芙塔
Kirsch Cherries Tartlet 酒浸車厘子撻
Victoria Cake 維多利亞蛋糕
Basque Burnt Cheese Cake 巴斯克芝士蛋糕
Chocolate Fountain 朱古力噴泉
Seasonal Fresh Fruit 新鮮雜果
Premium Ice Cream 名牌雪糕

Beverages – 飲品

- Coffee or Tea
咖啡或茶

HK \$550 Plus 10% Service Charge Per Person
****Minimum Charge Applies****

~ Menus are subject to change without prior notice ~

Falcon Room
Festive Dinner Buffet Menu II
(Valid till December 31, 2020)

Cold Selections – 冷盤

- Assorted Sashimi (*Salmon, Swordfish & Octopus*)
雜錦刺身(三文魚, 劍魚及八爪魚)
- 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 Herb Salmon*)
煙三文魚拼盤(煙三文魚, 煙香草三文魚)
- Christmas Cold Cut Platter (*Turkey Roll, Ballerón 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)

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 Kernel Corn Salad
煙火腿粟米沙律
- Italian Pasta with Sausage
意大利粉雜腸沙律
- Thai Beef Salad
泰式牛肉沙律

Daily Carving – 精選烤肉

- Roasted N.Z. Sirloin and Whole Turkey with Gravy and Black Pepper Sauce
燒西冷扒及原隻火雞配燒汁及黑椒汁

Soup – 熱湯

- Cream of Tomato with Pesto and Ham
火腿香草蕃茄忌廉湯



GLOUCESTER LUK KWOK
五福臨店

Falcon Room
Festive Dinner Buffet Menu II
(Valid till December 31, 2020)

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
Pan Fried Fillet of Garoupa with TarTar Sauce 煎石斑柳白酒汁
Deep-fried Seafood Roll 酥炸海鮮卷
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 Ribs 燒排骨
Fried Rice in “Yeung Chow” Style 楊州炒飯
Braised E-Fu Noodles with Enoki 金菇干燒伊麵
Sautéed Seasonal Vegetables 清炒時菜

Barbecue Station – 燒味檔

- Chinese Barbecue Platter 中式燒味拼盆

Dessert Corner – 甜品

- Milk Pudding 牛奶布甸
Puff Mountain 泡芙塔
Christmas Log Cake 聖誕樹頭蛋糕
Basque Burnt Cheese Cake 巴斯克芝士蛋糕
Victoria Cake 維多利亞蛋糕
Mango Napoleon 芒果拿破崙
Chocolate Fountain 朱古力噴泉
Seasonal Fresh Fruit 新鮮雜果
Premium Ice Cream 極品雪糕

Beverages – 飲品

- Coffee or Tea
咖啡或茶

HK \$600 plus 10% service charge per person
****Minimum Charge Applies****

~ Menus are subject to change without prior notice ~

Falcon Room
Festive Dinner Buffet Menu III
(Valid till December 31, 2020)

Cold Selections – 冷盤

- Assorted Sashimi (*Salmon, Swordfish, Tuna & Octopus*)
雜錦刺身(三文魚, 劍魚, 吞拿魚及八爪魚)
Assorted Sushi and Rice Rolls with Condiments
精選壽司
- Seafood on Ice (*Cooked Prawn, Sea Whelk & Snow Crab Leg*)
各式凍海鮮(熟蝦, 翡翠螺及雪花蟹柳)
- Salmon Platter (*Smoked Salmon, Smoked Herb Salmon*)
煙三文魚拼盤(煙三文魚, 煙香草三文魚)
- 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 Shrimps  
鮮果蝦沙律
- Smoked Ham and Kernel Corn Salad  
煙火腿粟米沙律
- German Potato Salad  
德國馬鈴薯沙律
- Beef Salad in Thai Style  
泰式牛肉沙律

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Daily Carving – 精選烤肉

- Roasted Rib Eye Steak & Whole Turkey with Gravy and Black Pepper Sauce
燒肉眼牛扒及原隻火雞配燒汁及黑椒汁

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**Soup – 熱湯**

- Lobster Bisque with Cognac  
龍蝦干邑濃湯

***Falcon Room***  
***Festive Dinner Buffet Menu III***  
***(Valid till December 31, 2020)***

**Hot Dishes – 熱盤**

- Indian Chicken Curry 印度咖哩雞  
Roasted Rack of Lamb with Thyme Sauce 燒羊架配百里香汁  
Pan-fried Fillet of Garoupa with Saffron Sauce 香煎石斑柳紅花汁  
Deep fried Pigeon 脆炸乳鴿  
Deep-fried Seafood Rolls 酥炸海鮮卷  
Stir-fried Broccoli and Mushroom with Crab Meat 蟹肉鮮菇扒西蘭花  
Roasted Smoked Pork Loin with Plum Sauce 燒煙豬扒西梅汁  
Grilled Fillet of Beef with Black Garlic Sauce 扒牛柳配黑蒜汁  
Spaghetti Vongole 蜆肉意粉  
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**

- Puff Mountain 泡芙塔  
Kirsch Cherries Tartlet 酒浸車厘子撻  
Basque Burnt Cheese Cake 巴斯克芝士蛋糕  
Mango Napoleon 芒果拿破崙  
Christmas Log Cake 聖誕樹頭蛋糕  
Victoria Cake 維多利亞蛋糕  
Chocolate Fountain 朱古力噴泉  
Seasonal Fresh Fruit 新鮮雜果  
Premium Ice Cream 極品雪糕

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Beverages – 飲品

Coffee or Tea

咖啡或茶

HK \$650 plus 10% service charge per person
****Minimum Charge Applies****

~ Menus are subject to change without prior notice ~