

Le 188°
restaurant & lounge

Taste of South America

南美風情盛宴

Appetizers 前菜

HKD



Chicken Empanadas

served with red bell pepper dip
雞肉餡餅配紅甜椒汁

180



Seared Tuna

with shrimp and Ensaladilla Rusa
香煎吞拿魚配蝦和奧利維耶沙律

180



Brazilian Oxtail

with Couscous and Vegetables
巴西牛尾配非洲小米和蔬菜

240

Brazilian Cheese Bread

with roasted ham and pineapple sauce
巴西芝士麵包配燒火腿和菠蘿醬

160

Main Courses 主菜



Brazilian Moqueca

stewed seafood with Canadian lobster, French monkfish and mixed seafood
南美風情燴海鮮配加拿大龍蝦、法國鮫鱈魚和雜錦海鮮

480



Matambre Roasted Flank Steak Roll

served with vegetables and eggs
香烤牛腩扒卷配蔬菜和蛋

480



Grilled Whole Spring Chicken

served with vegetables
香烤醃漬春雞配蔬菜

480



Picanha Brazilian Style

served with chimichurri sauce, porcini, mashed potatoes and pumpkin
巴西式牛臀肉上蓋配奇米丘里醬、牛肝菌、薯蓉及南瓜

580

**This Menu cannot be used in conjunction
with any discount or promotion offer**

不適用於任何推廣優惠



GLUTEN FREE



VEGAN



VEGETARIAN



SUSTAINABLE SEAFOOD



CHEF RECOMMENDATION

All prices are subject to 10% service charge

須另收加一服務費

If you have any concerns regarding food allergies, please alert your server prior to ordering

若閣下對某種食物有過敏反應，請於點菜時通知服務員，以便作出妥善安排

Appetizers

前菜

	HKD
 N1 Size Seasonal Oysters sautéed vegetables, beef mayonnaise and caviar N1 時令生蠔配嫩煎蔬菜、牛肉蛋黃醬及精選魚子醬	280
  Japanese Hamachi Carpaccio Argentine prawns and Norwegian salmon 日本油甘魚刺身薄片配阿根廷紅蝦及挪威三文魚	240
Pan-fried French Duck Foie Gras red fruit dark chocolate jam 香煎法國鴨肝配紅梅黑朱古力醬	220
  Caramelized Beef Bone Marrow, Chicken Soft Bone Salad; Porcini and Beef Tartare 焦糖牛骨髓伴雞軟骨沙律、牛肝菌及牛肉他他	220
   Avocado Guacamole and Vegetable Garden Salad 牛油果醬及田園沙律	130

Soups

湯

 Canadian Lobster Bisque radish and mini carrot 加拿大龍蝦濃湯配龍蝦肉及小甘筍	120
  Mixed Mushroom Cream Soup with truffle sour cream and croutons 雜菌濃湯配松露酸忌廉及麵包粒	120



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Main Course

主菜

			HKD
	Pan-fried Pork Loin (BRONZE AWARD WINNING DISH) pork ravioli, spelt wheat, mini carrot and port wine sauce 香煎豬柳配豬肉意式雲吞、麥米、小甘筍及砵酒汁 (銅獎得獎菜式)		430
	U.S. Angus Beef Ribs with mashed potato and vegetables 美國安格斯牛肋排配薯蓉及雜菜		480
	Pan-fried USA Snake River Farm M8 Beef Picanha with pan-fried octopus, vegetables and red wine gravy 香煎美國 SRF M8 牛臀蓋扒配香煎八爪魚、雜菜及紅酒燒汁		580
	16 Hours Slow-Cooked New Zealand Lamb Shank roasted potato, berry jelly and goat cheese 慢煮 16 小時新西蘭羊膝配烤薯仔、藍莓啫喱及羊奶芝士	12oz 12 安士	430
	French Spring Chicken French beans and sautéed potatoes 法國春雞配法邊豆及炒馬鈴薯		380
	 Roasted French Whole Partridge ricotta cheese truffle and pan-fried foie gras 香烤法式原隻鷓鴣配妮哥達芝士松露及香煎鵝肝		580
	Roasted Vegetables and Quinoa with artichoke, walnut, avocado and citrus sauce 香烤雜菜伴藜麥、雅枝竹、合桃、牛油果及柑橘醬		320



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Grill

扒類

			HKD
	 USDA Top Choice Beef Tomahawk Steak (for 2 persons) 美國精選級斧頭牛扒 (兩位用)	28oz 28 安士	1480
	 Canadian Excel Beef Rib Eye Steak 加拿大極級肉眼牛扒	12oz 12 安士	780
	 Grilled Australian Blackmore Wagyu Striploin 香烤澳洲極黑和牛西冷牛扒	12oz 12 安士	880
	 Grilled USA SRF M9 Beef Chuck Eye Roll 香烤美國 SRF M9 牛下肩胛肉眼	8oz 8 安士	480
	 Australian Lamb Rack 香烤澳洲羊架	8oz 8 安士	530

All steaks are char-grilled served with roasted garlic, rosemary, roasted new potatoes and red wine beef sauce, black peppercorn sauce and horseradish cream sauce

以上烤扒類配燒蒜、迷迭香、燒新薯及紅酒牛肉汁、黑椒汁及辣根忌廉汁



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Fish and Seafood

魚類及海鮮

		HKD
	 Halibut Roll (SILVER AWARD WINNING DISH) mashed purple potato and semi-dried tomato cream sauce 比目魚卷配紫薯蓉及風乾番茄忌廉汁 (銀獎得獎菜式)	380
	Pan-roasted European Dover Sole mashed potato, spinach and baby carrot in butter sage sauce 香烤歐洲龍脷魚柳配薯蓉、菠菜及小甘筍伴牛油鼠尾草汁	880
	Pan-fried Chilean Cod Fish and King Prawn roasted corn, fava bean and marinere sauce 香煎智利鱈魚及大蝦配烤粟米、蠶豆及青口忌廉汁	480
	 Pan-roasted Atlantic Sea Bass on Vegetables with walnut truffle sauce 香烤大西洋鱸魚配雜蔬菜及合桃松露汁	380
	 Seared Whole Canadian Lobster in Butter Korean Chilli with vegetable mirepoix and lobster sauce 香烤原隻加拿大龍蝦伴牛油韓國辣椒配雜菜及龍蝦汁	530

Sides

配菜

	 Garden Green Salad champagne-vinegar dressing 田園沙律配香檳醋汁	70
	 Sautéed Wild Mushrooms 炒野菌	70
	 Roasted Potatoes 烤薯仔	60
	 Sautéed French Beans Garlic and Butter 蒜香牛油法邊豆	60



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Dessert

甜品

	HKD
Caramel Mille-Feuille with vanilla ice cream 香脆焦糖吉士拿破崙配雲呢拿雪糕	108
  Mango and Passion Fruit Delights mango passion fruit mousse with passion fruit ginger cream and vanilla panna cotta 特色香芒熱情果甜品	88
Green Tea Opera strawberry ice cream 綠茶歌劇蛋糕配士多啤梨雪糕	98
Mi-Cuit (Preparation time: 15 minutes) soft centered 70% valrhona chocolate cake with vanilla ice cream 70% VALRHONA 軟心朱古力蛋糕伴雲呢拿雪糕 (製作需時 15 分鐘)	88
Your Choice of Mövenpick Ice Cream (Two Scoops) 自選瑞士 MÖVENPICK 雪糕(兩球)	88



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