

Le 188°  
restaurant & lounge

# Sensational Gastronomic Journey through Italy

## 意式美食饗宴

### Appetizer 前菜



#### Ham, Peach and Melon "My Way"

Parma ham gelato with green asparagus and mix leaves  
意大利大利巴馬火腿伴桃子及蜜瓜「我的路」  
自家製意大利巴馬火腿雪糕配青露筍及雜沙律菜

150



#### Baccalà Mantecato

on polenta  
鹹鱈魚蓉配意式粟米糕

180

#### Tomato and Anchovy Bruschetta

with burrata and stracchino cheese  
番茄伴鳳尾魚意式多士配布拉塔芝士及斯特拉基諾芝士

150

### Soup 湯

#### Gazpacho Soup

poached U.S. oyster and caper gelato  
番茄蔬菜凍湯配浸煮美國蠔及自家製水瓜柳雪糕

180



#### Porcini Mushroom Soup with Croutons

with truffle sour cream  
牛肝菌蘑菇湯配麵包粒及松露酸忌廉

160

### Main Courses 主菜



#### Maccheroni with Yellow Tail Tuna

asparagus, mullet roe and pistachio  
黃鱈吞拿魚通心粉配露筍、烏魚子及開心果

380



#### Grilled Pork Tomahawk

served with vegetables  
香烤豬斧頭扒配時令蔬菜

12oz  
12 安士

480

#### Orecchiette with Nduja Sauce and Burrata

貓耳朵意大利麵配香辣腸抹醬及布拉塔芝士

320



#### Baked European Whole Sea Bream (For Two Persons)

served with vegetables  
香烤原條歐洲鯛魚配時令蔬菜 (兩位用)

880

This special offer 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

 **N1 Size Seasonal Oysters** 280  
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

  **Japanese Hamachi Carpaccio** 240  
Argentina shrimps and Norwegian salmon  
日本油甘魚刺身薄片配阿根廷紅蝦及挪威三文魚

**Pan-fried French Duck Foie Gras** 220  
red fruit dark chocolate jam  
香煎法國鴨肝配紅梅黑朱古力醬

  **Caramelized Bone Marrow, Chicken Soft Bone Salad;  
Porcini and Beef Tartare** 220  
焦糖牛骨髓伴雞軟骨沙律; 牛肝菌及牛鞦韆

   **Avocado Guacamole and Vegetable Garden Salad** 130  
牛油果醬及田園沙律

## Soups

### 湯

 **Canadian Lobster Bisque** 120  
radish and mini carrot  
加拿大龍蝦濃湯配龍蝦肉及小紅蘿蔔

  **Mixed Mushroom Cream Soup** 120  
with truffle sour cream and croutons  
雜菌濃湯配松露酸忌廉及麵包粒



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# Main Course

## 主菜



**Pan-fried Pork Loin** **430**  
**(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、小紅蘿蔔及砵酒汁  
(銅獎得獎菜式)



**U.S. Angus Beef Ribs** **480**  
with mashed potato and vegetables  
美國安格斯牛肋排配薯蓉及蔬菜



**Pan-fried USA Snake River Farm M8 Beef Picanha** **580**  
with pan-fried octopus, vegetables and red wine gravy  
香煎美國 SRF M8 牛臀肉蓋配香煎八爪魚、雜蔬菜及紅酒燒汁



**16 Hours Slow Cooking** **430**  
**New Zealand Lamb Shank** **12oz**  
roasted potato, berry jelly and goat cheese **12 安士**  
慢煮 16 小時新西蘭羊膝配烤薯仔、藍莓啫喱及羊乳芝士



**French Spring Chicken** **380**  
French beans and sautéed potatoes  
法國春雞配法邊豆及炒馬鈴薯



**Roasted French Whole Partridge** **580**  
ricotta cheese truffle and pan-fried foie gras  
香烤法式原隻鸕鶿配乳清芝士松露及香煎鵝肝



**Roasted Vegetables and Quinoa** **320**  
with artichoke, walnut, avocado and citrus sauce  
香烤蔬菜伴藜麥配雅枝竹、合桃、牛油果及柑橘醬



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# Steak Promotion On The Grill

## 扒類

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

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 & Seafood

### 魚類及海鮮

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

## Sides

### 配菜

- |   |   |  |           |
|---|---|--|-----------|
|  |  | <b>Garden Green Salad</b><br>champagne-vinegar dressing<br>田園沙律配香檳醋醬 | <b>70</b> |
|  |  | <b>Sautéed Wild Mushroom</b><br>炒野菌                                  | <b>70</b> |
|  |  | <b>Roasted Potatoes</b><br>烤薯仔                                       | <b>60</b> |
|  |  | <b>Sautéed French Beans</b><br>Garlic and Butter<br>蒜香牛油法邊豆          | <b>60</b> |



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## Dessert

### 甜品

	<b>Caramel Mille-Feuille</b> with vanilla ice cream 香脆焦糖吉士拿破崙配雲呢拿雪糕	108
 	<b>Mango and Passion Fruit Delights</b> mango passion fruit mousse with passion fruit ginger cream and vanilla panna cotta 特色香芒熱情果甜品	88
	<b>Green Tea Opera</b> with strawberry ice cream 綠茶歌劇蛋糕配士多啤梨雪糕	98
	<b>Mi-Cuit (Preparation time: 15 minutes)</b> 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
	<b>Your Choice of Mövenpick Ice Cream (Two Scoops)</b> 自選瑞士 MÖVENPICK 雪糕(兩球)	88



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