

Le 188°

restaurant & lounge

Easter Set Lunch Menu

Amuse-Bouche 餐前小食

Chef Selection of the Day

廚師精選

Appetizer 前菜

Mixed Seafood in Saffron Sauce

served with Ile flottante
雜錦海鮮蛋白霜及藏紅花汁

or 或

Truffled Foie Gras Mousse

with pate brisee and mushrooms cherry jelly
松露鴨肝慕絲配酥皮蘑菇車厘子啫喱

Soup 湯

Spring Soup

potato and peas broth with diced crepe
薯仔豌豆湯

Main Course 主菜

(Choose Any One item 四選一)

Roasted US Pork Belly Roll

served with vegetables and potato mornay
香烤美國豬腩卷配雜蔬菜、芝士焗馬鈴薯

or 或

Easter Festive Lamb Rump and Lamb Raviolo

with glazed pumpkin on chocolate rosemary sauce
香烤羊臀肉和羊肉雲吞配南瓜和朱古力迷迭香汁

or 或

Pan-roasted US Hanging Tender

served roasted vegetable and new potato
香烤美國封門柳配烤蔬菜、新馬鈴薯

or 或

Atlantic Cod Fillet Mosaic

with Mediterranean herbs, spices, vegetable in orange and chives dressing
大西洋鱈魚配地中海式雜蔬菜

Dessert 甜品

Coconut Passion Fruit & Mango Cake

椰香熱情果芒果蛋糕

or 或

MÖVENPICK Ice Cream (2 Scoops)

瑞士 MÖVENPICK 雪糕 (兩球)

Freshly Brewed Coffee or Tea 即磨鮮咖啡或茶

HK\$ 528 per person 每位

Special Offer 特別推廣

An additional glass of Summer Day drinks at HK\$58

另加 \$58 享用春日特飲一杯

An additional glass of selected red or white wine at HK\$87

另加 \$87 享用指定紅或白酒一杯

An additional glass of Gosset, Excellence, Brut, Champagne at HK\$178

另加 \$178 享用指定香檳一杯

All prices are subject to 10% service charge

須按原價另收加一服務費

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。