

Le 188°

restaurant & lounge

New Year's Eve Dinner Menu

HK\$2,288 per person 每位

Additional **HK\$ 400** per person 每位

With 3 glasses of wine pairing 連配對餐酒 3 杯

All prices are subject to 10% service charge

需另加一服務費

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。

Abalone in Japanese Style

on butter liver sauce

日式鮑魚配牛油鮑魚肝醬

Octopus, Tuna and Norwegian Salmon Salad

with potato and asparagus in lemon garlic oil and edible charcoal

八爪魚、吞拿魚及挪威三文魚沙律配檸檬蒜油拌薯仔蘆筍及可食用木炭

Gosset, Excellence, Brut

U.S. Pork Belly in Prune Sauce

with purple cabbage and peas sauce

西梅醬煮美國豬五花腩肉配紫椰菜及青豆醬

Porcini Mushroom Soup

with Canadian scallop carpaccio and truffle sour cream

牛肝菌蘑菇湯配加拿大帶子薄片及松露酸忌廉

Zubrowka Vodka Lemon Sorbet

伏特加檸檬雪葩

Canadian Lobster Ravioli

with Boston lobster, spinach and sundried tomato sauce

加拿大龍蝦意式雲吞配波士頓龍蝦、菠菜及番茄乾醬

Palliser Estate, Dry Riesling, Martinborough, New Zealand 2022

***U.S. Black Cod Fillet in Saffron Sauce*

with vegetable, duck foie gras and truffle

美國黑鱈魚柳配藏紅花汁、蔬菜、鴨肝及松露

Elderton E-series, Unoaked Chardonnay, Barossa Valley, Australia 2022

OR 或

***Australian M9 Wagyu Beef Tenderloin*

with artichoke, potato, beetroot purée and chestnut sauce

澳洲 M9 和牛牛柳配雅枝竹、薯仔、紅菜頭蓉及栗子醬

Alamos, Selección Malbec, Mendoza, Argentina 2020

OR 或

***Roasted Vegetables and Quinoa*

with walnut, avocado and citrus sauce

香烤蔬菜伴藜麥配合桃、牛油果及柑橘醬

Elderton E-series, Shiraz Cabernet, Barossa Valley, Australia 2021

Dark Chocolate Hazelnut Caramel Cake

黑朱古力榛子焦糖蛋糕

** All main course come with turkey rolled with vegetables and chestnut ricotta timballo

所有主菜均配有火雞卷伴蔬菜及栗子蓉羊乳忌廉芝士

A complimentary glass of Champagne for every patron

每位配送指定香檳一杯