

**Le 188°**  
restaurant & lounge

除夕晚市套餐

New Year's Eve Set Dinner Menu

每位 **HK\$2,288** per person

Additional **HK\$ 400** per person  
with 3 glasses of wine pairing  
每位另加港幣\$400 可配對餐酒 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。

***N1 French Oyster***

*served with caviar and leek vanilla sauce*

法國 N1 生蠔配魚子醬和大蒜香草醬

Gosset, Excellence, Brut NV Champagne, France

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***Pomme Dauphine Seafood Salad***

法式炸馬鈴薯海鮮沙律

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***Buckwheat Tart***

*with French duck confit and duck liver, truffle, green apple burnt  
蕎麥撻配法式油封鴨、鴨肝、松露及烤青蘋果*

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***Bouillabaisse Seafood soup***

法式海龍王湯

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***Tagliolini with Japanese Hokkaido Scallop***

*in black truffle sauce*

日本北海道帶子幼蛋麵配黑松露醬

Domaine Vacheron, Sancerre, Loire Valley 2022

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***Vodka Lemon Sorbet***

伏特加檸檬雪葩

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***\*\*US SRF Wagyu Picanha Steak***

*served with chestnut sauce, artichoke, potato and beetroot purée*

香煎美國 SRF 牛臀蓋扒配栗子醬、雅枝竹、烤薯、紅菜頭蓉

OR 或

***\*\*Canadian Lobster***

*served with truffle, caviar, light spicy sauce and mixed vegetables*

加拿大龍蝦配松露、魚子醬、輕辣醬和雜菜

OR 或

***\*\*Pan-roasted Pigeon***

*with black truffle gelato and mixed vegetables*

香烤鴿子配黑松露雪糕及雜菜

Connetable Talbot, Saint-Julien, France 2021

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***Dark Chocolate Hazelnut Caramel Cake***

黑朱古力榛子焦糖蛋糕

**\*\* All main course come with turkey rolled with vegetables**

所有主菜均配有火雞卷伴蔬菜