

Le 188°

restaurant & lounge

Set Dinner Menu

Amuse-Bouche 餐前菜

Abalone in Japanese Style
on pickled sauce
日式磯煮鮑魚

Appetizer 前菜

Japanese Amberjack Carpaccio
baccalà mousse, celeriac purée and light green apple dressing
日本琥珀魚刺身薄片配鹹鱈魚、芹菜頭蓉及青蘋果汁

or 或

Crispy Cannelloni and Mixed Vegetables
with broad bean, shallot petals and guacamole
香脆大通粉釀蔬菜配蠶豆、乾蔥及牛油果醬

Soup 湯

Mushroom Soup
with truffle sour cream
野菌湯配松露酸忌廉

Main Course 主菜

Poached Chilean Sea Bass
on leek purée sauce, pistachio and vegetables
水煮智利鱸魚配大蒜泥、開心果及時令蔬菜

or 或

Grilled U.S. SRF Flank Steak
roasted new potato, vegetables and gravy
香烤美國 SRF 牛腩扒配烤新薯、時令蔬菜及燒汁

or 或

Maccheroni in Artichoke
with pistachio and asparagus sauce
雅枝竹通心粉配開心果及蘆筍汁

or 或

Pan Roasted New Zealand Rack of Venison
with vegetables and truffle butter sauce
香烤紐西蘭鹿鞍架配時令蔬菜及松露牛油汁

Dessert 甜品

French Lemon Tart
法式檸檬撻

Freshly Brewed Coffee or Tea 即磨鮮咖啡或茶

HK\$ 818 per person 每位

Special Offer 特別推廣

An additional glass of summer drinks at HK\$48

另加 \$48 享用夏日特飲一杯

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。