

# 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。