

Le 188°

restaurant & lounge

Set Lunch Menu

Amuse-Bouche 餐前菜

Freshly Shucked Oysters
新鮮即開生蠔

Abalone in Japanese Style on Butter Liver Sauce
日式鮑魚配牛油鮑魚肝醬

Appetizer 前菜

Carrot Puff and Australian Oxtail
on mandarin jelly with truffle
甘筍泡芙伴澳洲牛尾配柑橘啫喱及松露

or 或

Cauliflower Panna Cotta Tart
celtuce and beetroot brunoised
椰菜花奶凍撻配萵筍及紅菜頭粒

Soup 湯

Porcini Mushroom Soup
with truffle sour cream
牛肝菌蘑菇湯配松露酸忌廉

Main Course 主菜

(Any 1 item 四選一)

Festive Platter

U.S. Turkey, stuffing cotechino and zampone
節日拼盤
美國火雞、火雞餡料及意式碎肉腸

or 或

Halibut Roll

with mashed purple potato and semi-dried tomato cream sauce
比目魚卷配紫薯蓉及風乾番茄忌廉汁

or 或

Barley Pilaf and Beyond Beef

with vegetable and cherry tomato sauce
洋薏米伴素牛肉配雜蔬菜及車厘茄醬

or 或

U.S. Chuck Flap Steak

with carrot truffle flan, mushroom and French beans
美國牛腩扒配甘筍松露餡餅、雜蘑菇及法邊豆

Dessert 甜品

Green Tea White Chocolate Vanilla Tart
綠茶白朱古力雲尼拿撻

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\$ 568 per person 每位

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

另加 \$178 享用指定香檳一杯

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

另加 \$87 享用指定紅或白酒一杯

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。