

Le 188°
restaurant & lounge

Taste of Australia Promotion

探索美食「澳」秘

Appetizer 前菜



Australian Meat Pie

cheese fondue
澳洲雜菌牛肉批配熔岩芝士醬

180



Australian Beef Tartare

yuzu purée and anchovy dressing
澳洲牛肉韃靼配柚子蓉及鹹銀魚柳醬

220

Main Courses 主菜



Crocodile Tail Meat

vanilla fennel sauce, radish and balsamic vinegar
鱷魚尾肉配香草茴香醬、小蘿蔔及意大利香醋

430

Grilled Australian Kangaroo Meat

with mashed sweet potato, brussel sprout and beetroot
香烤澳洲袋鼠肉配番薯蓉、抱子甘藍及紅菜頭

430

Australian Barramundi on Vegetable Pie

lemon butter sauce
澳洲鱸魚配蔬菜批配檸檬牛油醬

430



Australian Whole Lobster Salad

原隻澳洲龍蝦沙律

780

This special offer cannot be used in conjunction with any discount or promotion offer

不適用於任何推廣優惠



GLUTEN FREE



VEGETARIAN DISH



CHEF RECOMMENDATION

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

Appetizers

前菜

-  **Mixed Seafood with Caviar, Fruit and Vegetables** 220
lobster, octopus, hamachi, tuna and oyster
雜錦海鮮配精選魚子醬、水果及雜蔬菜 (龍蝦、八爪魚、油甘魚、吞拿魚及蠔)
-  **Marinated Salmon and Hokkaido Scallop** 220
mandarin, avocado mayonnaise and caviar
醃製三文魚伴北海道帶子配柑橘、牛油果蛋黃醬及精選魚子醬
- Pan-fried French Duck Foie Gras** 220
red fruit dark chocolate jam
香煎法國鴨肝配紅梅黑朱古力醬
- U.S. Wagyu Beef Tartare and Duck Foie Gras in Two Ways** 280
美國和牛韃靼伴鴨肝兩食
-   **Avocado Guacamole and Vegetable Garden Salad** 130
牛油果醬及田園沙律

Soups

湯

- Canadian Lobster Bisque** 120
radish and mini carrot
加拿大龍蝦濃湯配龍蝦肉及小紅蘿蔔
-  **Onion Soup** 120
emmental cheese toast
法式洋蔥湯配芝士多士



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Main Course

主菜



Pan-fried Pork Loin **430**
(BRONZE AWARD WINNING DISH)

pork ravioli, spelt wheat, mini carrot and port wine sauce
香煎豬柳配豬肉意式雲吞、麥米、小紅蘿蔔及砵酒汁
(銅獎得獎菜式)



U.S. Angus Beef Ribs **480**

with mashed potato and vegetables
美國安格斯牛肋排配薯蓉及蔬菜



Pan-fried USA Snake River Farm M8 Beef Picanha **580**

with pan-fried octopus, vegetables and red wine gravy
香煎美國 SRF M8 牛臀肉蓋配香煎八爪魚、雜蔬菜及紅酒燒汁



16 Hours Slow Cooking **12oz 430**
New Zealand Lamb Shank **12 安士**

roasted potato, berry jelly and goat cheese
慢煮 16 小時新西蘭羊膝配烤薯仔、藍莓啫喱及羊乳芝士



French Spring Chicken **380**

French beans and sautéed potatoes
法國春雞配法邊豆及炒馬鈴薯

Tagliolini with Whole Canadian Lobster **680**

in lobster sauce with caviar, cherry tomato and asparagus
原隻加拿大龍蝦幼蛋麵配龍蝦汁、精選魚子醬、車厘茄及蘆筍



Roasted Vegetables and Quinoa **320**

with artichoke, walnut, avocado and citrus sauce
香烤蔬菜伴藜麥配雅枝竹、合桃、牛油果及柑橘醬



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Steak Promotion On The Grill

扒類

	USA Top Choice Beef Tomahawk Steak (for 2 persons) 美國精選級斧頭牛扒 (兩位用)	28oz 1380 28 安士
	Canadian Excel Beef Rib Eye Steak 加拿大極級肉眼牛扒	12oz 780 12 安士
	Grilled Australian Blackmore Full-blood Wagyu Striploin 香烤澳洲極黑純種和牛西冷	12oz 1080 12 安士
	Grilled Australian M5 Wagyu Beef Chuck Roll 香烤澳洲 M5 和牛牛下肩胛	8oz 430 8 安士
	Australian Lamb Rack 香烤澳洲羊架	8oz 530 8 安士

All steaks are char-grilled served with roasted garlic, rosemary, roasted new potatoes and red wine beef sauce, black peppercorn sauce and horseradish cream sauce

以上烤扒類配燒蒜、迷迭香、燒新薯及紅酒牛肉汁、黑椒汁及辣根忌廉汁



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Fish & Seafood

魚類及海鮮



Halibut Roll

(SILVER AWARD WINNING DISH)

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

(銀獎得獎菜式)

380

Stuffed European Dover Sole fillet, Japanese Scallop and Poached Shrimp Tartare

potato mille feuille and herbs milk sauce
歐洲龍脷魚柳釀日本帶子及水煮蝦韃韃配薯仔千層及香草奶醬

530



Pan-fried Chilean Cod Fish and King Prawn

roasted corn, fava bean and mariniere sauce
香煎智利鱈魚及大蝦配烤粟米、蠶豆及青口忌廉汁

480



Pan Roasted Atlantic Sea Bass on Vegetable

with walnut truffle sauce
香烤大西洋鱸魚配雜蔬菜及合桃松露汁

380

Sides

配菜



Garden Green Salad

champagne-vinegar dressing
田園沙律配香檳醋醬

70



Sautéed Wild Mushroom

炒野菌

70



Roasted Potatoes

烤薯仔

60



Sautéed French Beans

Garlic and Butter
蒜香牛油法邊豆

60



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Dessert

甜品

Caramel Mille Feuille 108
with vanilla ice cream
香脆焦糖吉士拿破崙配雲呢拿雪糕



Mango and Passion Fruit Delights 88
mango passion fruit mousse
with passion fruit ginger cream and vanilla panna cotta
特色香芒熱情果甜品

Green Tea Opera 98
with strawberry ice cream
綠茶歌劇蛋糕配士多啤梨雪糕

Mi-Cuit (Preparation time: 15 minutes) 88
soft centered 70% valrhona chocolate cake
with vanilla ice cream
70% VALRHONA 軟心朱古力蛋糕伴雲呢拿雪糕 (製作需時 15 分鐘)

Your Choice of Mövenpick Ice Cream (Two Scoops) 88
自選瑞士 MÖVENPICK 雪糕(兩球)



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