

Le 188°

restaurant & lounge

Set Dinner Menu

Amuse-Bouche 餐前小食

Chef's Selection of the Day

廚師是日精選

Appetizer 前菜

Argentina Shrimp Carpaccio

stuffed buffalo mozzarella with amur caviar and green apple sauce
阿根廷紅蝦薄片釀水牛芝士配魚子醬和青蘋果醬

or 或

Goat Cheese Zucchini Roll

with assorted vegetable puree
意大利青瓜卷羊奶芝士配雜蔬菜蓉

Soup 湯

Soup of the Day

是日精選餐湯

Main Course 主菜

Grilled US Wagyu Rump Cap Beef Steak

with rainbow potato and red wine jus
香烤美國和牛臀肉蓋配彩虹馬鈴薯和紅酒汁

or 或

Pan-roasted Australian Lamb Cutlet

with red cabbage, endive and mashed potato lamb gravy
香煎澳洲羊架配紅椰菜、菊苣、薯蓉和羊肉汁

or 或

Pan-roasted French Monk Fish

with baked vegetables ragout, mashed potato and chorizo sauce
法式香煎鮫鱈魚配燉雜蔬菜、薯蓉和西班牙辣香腸醬

or 或

Almond Cheese Rigatoni

with purple potato puree and walnut sauce
杏仁芝士粗管面配紫薯蓉和合桃醬

Dessert 甜品

Lime and Coconut Panna Cotta with Coconut Foam

青檸椰香奶凍配椰子泡沫

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 Day drink at HK\$58

另加 \$58 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

須按原價另收加一服務費

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。

Dinner Aug - Oct 2025