

Le 188°

restaurant & lounge

Set Lunch Menu

Amuse-Bouche 餐前小食

Chef's Selection of the Day
廚師是日精選

Appetizer 前菜

Arugula & Asparagus Salad
with poached egg and champagne vinaigrette
火箭菜蘆筍沙拉配水煮蛋伴香檳醬

or 或

Homemade Salmon Gravlax
with creme fraiche, micro herbs and pickled vegetables
自製醃三文魚伴法式鮮奶油、迷你香草及醃菜

Soup 湯

Soup of the Day
是日精選餐湯

Main Course 主菜

Poached Sea Bass
with Chinese kale, mussel and, bouillabaisse sauce
水煮海鱸魚配芥蘭、青口伴馬賽魚湯醬汁

or 或

Pan-seared Pork Loin
with mini vegetables, board bean and Robert sauce
煎豬里脊配迷你蔬菜、蠶豆伴羅貝爾醬

or 或

Wild Mushroom Risotto
served with parmesan foam
蘑菇燴飯配帕爾馬芝士泡沫

or 或

US Prime Sirloin
with portobello mushroom, mashed potato and beef jus
美國頂級西冷配波特菇、薯蓉伴肉汁

Dessert 甜品

Raspberry & Lychee Pistachio Delight
覆盆子與荔枝開心果蛋糕

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

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。