

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

Seafood Mousse

with "biscuit" zucchini millefoglie and beurre blanc
海鮮慕絲脆餅配意大利青瓜千層和白酒忌廉汁

or 或

Truffled Duck Foie Gras Terrine

with mushroom and cherry jelly
松露鴨肝凍批配蘑菇和櫻桃啫喱

Soup 湯

Soup of the Day

是日精選餐湯

Main Course 主菜

Goat Ricotta Cheese Risotto

served with cherry sauce, apple white pepper mousse, cherry mousse, beetroot chips
意大利羊奶芝士燴飯配櫻桃汁、蘋果胡椒慕絲、櫻桃慕絲和紅菜頭脆片

or 或

Australian Lamb Rump and Lamb Raviolo

with glazed pumpkin on chocolate rosemary sauce
香烤澳洲羊臀肉和羊肉雲吞配南瓜和朱古力迷迭香汁

or 或

Seared Tuna with Sesame and Pan-roasted King Prawn

in mango & cherry salsa served with vegetables and roast potatoes
香煎芝麻吞拿魚及大蝦配芒果櫻桃莎莎、雜蔬菜及焗馬鈴薯

or 或

Pan-roasted US Wagyu Beef Flank Steak

with vegetables, new potatoes and red wine gravy
香烤美國和牛牛腩扒配雜蔬菜、新馬鈴薯和紅酒燒汁

Dessert 甜品

Chocolate Ganache Cake

牛奶朱古力蛋糕

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 Apr-Jun 2025