

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

Shrimp & Scallops Carpaccio

with lemon gel amd salmon roe
甜蝦帶子薄片配檸檬啫喱伴三文魚籽

or 或

Heirloom Tomato Salad

served with creamy burrata, fresh basil and EVO
番茄沙拉配布拉塔芝士、新鮮羅勒伴初榨橄欖油

Soup 湯

Soup of the Day

是日精選餐湯

Main Course 主菜

US Wagyu Flat Steak

with mushroom chanterelle, turnip, black garlic and beef jus
美國和牛平鑊牛排配雞油菌、蘿蔔、黑蒜伴牛肉汁

or 或

Braised New Zealand Lamb Shoulder

with celeriac purée, poached shallot, pine nuts and lamb jus
燴紐西蘭羊肩配芹菜根蓉、乾蔥、松子伴羊肉汁

or 或

Pan-seared Sea Bass

with fennel, lemon and herbs emulsion
香煎鱸魚配茴香、檸檬伴香草汁

or 或

Boston Lobster Risotto

波士頓龍蝦意大利飯

Dessert 甜品

Vanilla Chestnut Mousse

with chocolate crumble with mint meringue
雲呢拿栗子蛋糕,脆朱古力配薄荷脆脆

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 Winter drink at HK\$58

另加 \$58 享用冬日特飲一杯

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 Jan - Mar 2025