

Le 188°

restaurant & lounge

Set Dinner Menu

Amuse-Bouche 餐前菜

Abalone in Japanese Style
on pickled sauce
日式磯煮鮑魚

Appetizer 前菜

Undergrowth

Italian porcini, polenta and cocoa scent
意大利牛肝菌、玉米糕和可可粉

or 或

Pan-fried Salmon Fillet

sautéed celeriac and morel mushroom
香煎三文魚配炒芹菜頭和羊肚菌

Soup 湯

Chef's Selection Soup

主廚精選餐湯

Main Course 主菜

Gold Label US SRF M7 Steak with Bone Marrow and Stewed Snails

served with Japanese pumpkin chanterelle and crouton
香烤美國金標極黑和牛、牛骨髓 和田螺 配日本南瓜、雞油菌及多士

or 或

Poached Chilean White Cod Fish

served with onion sauce, Mango purée and citrus
水煮智利白鱈魚配洋蔥醬、芒果蓉和柑橘醬

or 或

Roasted UK Partridge

with sautéed spinach, potato confit and foie gras tartelette
香烤英國鸕鶿配菠菜、油封薯仔和鴨肝撻

or 或

Mushroom Risotto and Truffle

蘑菇意大利燉飯配松露

Dessert 甜品

Coffee Chocolate Bar

咖啡朱古力棒

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 Spring Day drinks at HK\$48

另加 \$48 享用春日特飲一杯

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。