

Le 188°

restaurant & lounge

Set Dinner Menu

Appetizer 前菜

Turkish Sea Bass Salad

with mozzarella, artichoke, agretti and green apple sauce

土耳其鱸魚沙律

配水牛芝士、雅枝竹、海鹽草及青蘋果汁

OR 或

Spiced Australian Full Blood Wagyu Beef Tartare

with caviar, parmesan cheese sponge, citrus dressing

and horseradish sour cream

香辣澳洲純種和牛鞑靼

配精選魚子醬、巴馬臣芝士蛋糕、柑橘醬及辣根酸忌廉汁

Soup 湯

Cauliflower Soup

with truffle sour cream

椰菜花松露忌廉湯

Main Course 主菜

(Any 1 item 四選一)

Lamb Loin Pistachio Crust

zucchini roll, sundried tomato sauce, kale and vegetables

開心果脆皮羊腰肉配意式青瓜卷、番茄乾醬、羽衣甘藍及雜蔬菜

Grilled Slow U.S. Snake River Farm Wagyu Sirloin Cap

crispy potato, beef jus and vegetables

慢煮美國 SRF 和牛牛臀肉蓋配脆皮薯仔、牛肉燒汁及雜蔬菜

OR 或

Turkish Sea Bream Roll

shrimps, smoked mussels, potato and celtuce sauce

土耳其海鯧魚卷配蝦肉、煙燻青口、薯仔及萵筍汁

Tagliolini with Eggplant, Pumpkin and Black Truffle

kale and green vegetables purée

黑松露茄子南瓜意大利幼面配香脆羽衣甘藍及青蔬菜蓉

Dessert 甜品

Chocolate Almond Caramel Tart

朱古力杏仁焦糖撻

Freshly Brewed Coffee or Tea 即磨鮮咖啡或茶

HK\$ 698 per person 每位

An additional glass of Gosset, Excellence, Brut, Champagne at HK\$178

另加 \$178 享用指定香檳一杯

An additional glass of select red or white wine at HK\$87

另加 \$87 享用指定紅或白酒一杯

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。