

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

Caramelized Beef Bone Marrow
with chicken soft bone salad, porcini and beef tartare
served with toasted bread and baby pumpkin
焦糖牛骨髓伴雞軟骨沙律, 牛肝菌及牛他他配烤麵包和南瓜

or 或

Crab Meat Tartare
chive oil and cocktail dressing
蟹肉他他、香蔥油和海鮮雞尾酒醬汁

Soup 湯

Chef's Selection Soup

主廚精選餐湯

Main Course 主菜

Pan-roasted Australian Lamb Rump
served with mushroom cake, cheese sauce and forrest mushroom green asparagus
香烤澳洲羊臀肉配蘑菇餡餅、芝士汁、森林蘑菇和青蘆筍

or 或

U.S. Beef Tenderloin
served with olive paste, roasted zucchini
美國牛柳配橄欖醬、烤意大利青瓜

or 或

Mediterranean Sea Bream Fillet
with polenta, mushroom and green apple sauce
地中海鯛魚配粟米餅、野菌和青蘋果醬

or 或

Quinoa & Spelt in Vegetables Brunoise
served with mixed green vegetables, vegan cheese and fruit on butter lettuce sauce
藜麥、小麥和蔬菜配雜沙律菜、純素芝士、水果和牛油生菜汁

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 winter drinks at HK\$48

另加 \$48 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。