

Le 188°

restaurant & lounge

Set Lunch Menu

Amuse-Bouche 餐前小食

Chef's Selection of the Day 廚師是日精選

Appetizer 前菜

Chargrill Octopus
with romesco sauce, shredded fennel and dill
炭烤八爪魚配羅梅斯科醬、茴香伴蒔蘿

or 或

Vitello Tonnato
with tuna sauce
意式牛仔肉薄片伴吞拿魚醬

Soup 湯

Soup of the Day 是日精選餐湯

Main Course 主菜

AUS M5 Wagyu Beef Chuck Eye Roll
with mashed potatoes and pepper&cream Gravy
澳洲 M5 和牛肩肉眼卷配蒜蓉伴胡椒忌廉燒汁

or 或

Pan-fried Norwegian Salmon
with beetroot & cabbage and Hollandaise Sauce
香煎挪威三文魚配紅菜頭椰菜伴荷蘭汁

or 或

Coq Au Vin
with mushroom, mash potato, red wine sauce
紅酒燉雞配蘑菇、薯蓉伴紅酒汁

or 或

Garlic Prawn Angel Hair Pasta
,with parsley
蒜香大蝦辣椒意粉

Dessert 甜品

Hazelnut Sacher Chocolate Cake
with cherry vanilla mousse
榛子薩赫朱古力蛋糕配櫻桃雲呢拿慕絲

or 或

MÖVENPICK Ice Cream (2 Scoops)
瑞士 MÖVENPICK 雪糕 (兩球)

Freshly Brewed Coffee or Tea 即磨鮮咖啡或茶

HK\$ 568 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。