

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

Aussie Beef Carpaccio
with cucumber, mint & green apple
澳洲牛肉薄片配青瓜、薄荷及青蘋果

or 或

Crab Meat & Surimi Salad
with avocado and grapefruit
蟹肉牛油果魚蓉西柚沙律

Villa Chiopris, Pinot Grigio D.O.C.Friuli, Italy

Soup 湯

Soup of the Day 是日精選餐湯

Main Course 主菜

Grilled Australian Grain Fed Tenderloin "A La Plancha"

with Truffle pommes pont neuf, herbs salad & bearnaise sauce
香烤澳洲谷飼牛里脊肉配松露薯條、香草沙律伴法式香草蛋黃醬

Michel Lynch, Merlot, Bordeaux, France

or 或

Pan-seared U.S. Black Cod

with medley of seasonal vegetables & passion fruit coconut beurre noir
香煎美國黑鱈魚配時令蔬菜伴熱情果椰子墨魚汁

Elderton E-Series, Unoaked Chardonnay Barossa Valley, Australia

or 或



Mediterranean Stuffed Tomato

with barley & rice arrabiata and Thai pesto
地中海式薏米飯釀番茄配泰式青醬

Saint Clair Vicar's Choice, Sauvignon Blanc, Marlborough, New Zealand

Dessert 甜品

Crème Brulee
法式焦糖嫩蛋

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\$ 598 per person 每位

Special Offer 特別推廣

An additional glass of summer drink at HK\$58

另加 \$58 享用夏日特飲一杯

An additional 2 glasses of wine pairing for HK\$180

另加精選美酒配對每位\$180 全套 2 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。