le 188°
restaurant & lounge

Set Lunch Menu

***Amuse-Bouche* 餐前小食**

Canadian Lobster Quiche
with avruga caviar
加拿大龍蝦法式鹹批配精選黑魚子醬

***Appetizer* 前菜**

Duo of Cooked Oyster Florentine and Kilpatrick
雙重奏焗生蠔
(菠菜芝士汁焗生蠔 及 煙肉洋蔥焗生蠔)

***Soup* 湯**

Winter Mushroom Velouté
with girolles and pistachio
法式蘑菇忌廉湯配雞油菌伴開心果

***Main Course* 主菜**

US Turkey Breast Ballantine
stuffed with morels and ceps, potato mousseline, mulled wine apple confit and truffle jus
美國火雞胸卷配牛肝菌、羊肚菌伴紅酒蘋果松露燒汁

***or* 或**

Pan-seared Seabass with Japanese Scallop
with cauliflower florets and champagne emulsion
香煎海鱸魚、日本帶子配小椰菜花伴香檳泡沫

***or* 或**

Truffle Braised Australian Wagyu Beef Cheek
with potato pave and mulled wine gravy
松露慢燉澳洲和牛面頰配千層薯仔及紅酒燒汁

***Dessert* 甜品**

Poires au Vin et Cassis
黑加侖紅酒燉梨

***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**

每位 ***HK$ 698*** *per person*

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。