

Le 188° restaurant & lounge

Mother's Day Dinner Menu 2024

HK\$888 per person 每位

Additional **HK\$ 400** per person 每位
with 3 glasses of wine pairing 連配對餐酒 3 杯

All prices are subject to 10% service charge

需另加一服務費

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。

Irish Scampi Tartare

butternut squash and scampi sauce

愛爾蘭深海小龍蝦韃靼配胡桃南瓜及深海小龍蝦汁

Gosset, Excellence, Brut, NV, France

Duck Foie Gras Parfait

served with prune focaccia, apple chutney, truffle and balsamic vinegar

鴨肝芭菲配西梅香草包、焦糖蘋果、松露及意大利黑醋

Double-boiled Bird's Nest and Bamboo Pith

in chicken consommé

燕窩釀竹筍配清雞湯

Elderton E-series, Unoaked Chardonnay, Barossa Valley, Australia 2020

Zubrowka Vodka Lime Sorbet

伏特加配青檸雪葩

Pan-fried Norwegian Salmon

mashed purple potato, purple cabbage and caviar

香煎挪威三文魚、紫薯蓉、紫甘藍和精選魚子醬

Pan Roasted Chicken Breast and Duck Liver

purple cabbage, endive and mashed potato

香烤雞胸肉伴鴨肝配紫甘藍、菊苣及薯蓉

Pan Roasted U.S. SRF M8 Wagyu Beef Sirloin Cap

potato-carrot flan, sea scent and black truffle

香烤美國 SRF M8 和牛牛臀肉蓋配薯仔甘筍餡餅、海苔粉及黑松露

Rargen Alamos, Uco Valley, Malbec 2019

Strawberry and Raspberry Almond Tart

草莓覆盆子杏仁撻

Freshly Brewed Coffee or Tea

即磨鮮咖啡或茶