

Le 188°

restaurant & lounge

Set Dinner Menu

Amuse-Bouche 餐前小食

Chef's Selection of the Day

廚師是日精選

Appetizer 前菜

Saumon Fumé Maison "Nordique"
Homemade Smoked Salmon, Cucumber Tzatziki Silky
自家製煙燻三文魚配青瓜乳酪醬

or
或

Torchon de Foie Gras "Citrus"
Hungarian Duck Foie Gras Torchon Terrine, Orange Zest Confité
法式匈牙利鴨肝凍批配橙皮漬

Tenuta Regaleali Le Rosè, Italy

Soup 湯

Soup of the Day

是日精選餐湯

Main Course 主菜

Filet de Bœuf "Terre & Herbes"

Australia Beef Tenderloin, Potato Pavé, Beef Jus, Green Asparagus Macaron
澳洲牛柳配薯仔千層、牛肉汁及青蘆筍馬卡龍

Michel Lynch Merlot, Bordeaux, France

or 或

Seabass Fillet Meunière

Bell Pepper Mille-Feuille, Pesto Emulsion
香煎海鱸魚伴燈籠椒千層及香草醬

Zuccardi Chardonnay, Argentina

or 或

Mediterranean Medley Seasonal Vegetables Linguine

Sun-dried tomato and red chili sauce, Kalamata olives
地中海時令蔬菜意大利扁麵配烘乾番茄紅辣椒汁及黑橄欖

Saint Clair, The Vicar's Choice Sauvignon Blanc, Australia

Dessert 甜品

Pavlova Tropicale

Tropical Fruit Pavlova
熱帶水果蛋白蛋糕

Ceretto Moscato d'Asti, Italy

Freshly Brewed Coffee or Tea 即磨鮮咖啡或茶

HK\$848 per person 每位

Special Offer 特別推廣

An additional 3 glasses of wine pairing for HK\$280

另加精選美酒配對每位\$280 全套 3 杯

An additional glass of summer drink at HK\$58

另加 \$58 享用夏日特飲一杯

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。