

# 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

#### **Mi-Cuit de Thon "Tropical"**

Japanese Tuna Mi-Cuit, Boston Lobster & Mango Salsa,  
Black Fish Roe

熱帶風味日式半熟吞拿魚配波士頓龍蝦及芒果莎莎及黑魚子

or

或

#### **Tartare de Bœuf "Quenelle"**

Australian Beef Tartare Quenelle, Sunny-Side Quail Egg,  
Crispy Spaghetti, Truffled Cream Cheese

法式牛肉他他配太陽蛋鵝蛋、脆炸意大利麵及松露忌廉芝士

*Tenuta Regaleali Le Rosè, Italy*

### Soup 湯

#### **Soup of the Day**

是日精選餐湯

### Main Course 主菜

#### **Agneau Confit "Symphonie"**

Confit New Zealand Lamb, Carrot Symphonies, Cumin Gravy

法式油封紐西蘭羊肉配胡蘿蔔及孜然肉汁

*Michel Lynch Merlot, Bordeaux, France*

or 或

#### **Filet de Barramundi "Méditerranéen"**

Barramundi Fillet, Ratatouille-Stuffed Tomato, Pesto Emulsion

地中海風味盲曹魚柳配普羅旺斯燉菜釀番茄及香草醬

*Elderton E-Series, Unoaked Chardonnay Barossa Valley, Australia*

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

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

or 或

#### **+ HK \$68 Upgrade**

#### **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*

### Dessert 甜品

#### **Île Flottante Tropicale**

法式熱帶漂浮之島

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。