

Le 188°

restaurant & lounge

Wine Dinner Menu *24th October 2025*

Amuse-Bouche

Chef's Selection of the Day

Gosset, Excellence, Brut NV, Champagne, France

Duck Foie Gras Terrine

with berry gel and bread brioche

Pan Seared Hokkaido Scallop

with Sauce soubise and crispy pancetta

Saint Clair Vicar's Choice, Sauvignon Blanc, Marlborough,
New Zealand 2023

Corn Velouté

with corn salsa

Steamed Turbot

with scallop mousse and champagne sauce

Rupert & Rothschild Vignerons, Chardonnay,
Western Cape, South Africa 2023

Vodka Lemon Sorbet

Herbs Crusted Breast & Confit Pigeon Leg

with beetroot puree and pigeon jus

Penfolds Koonunga Hill, Shiraz Cabernet,
South Australia 2021

Mont Blanc

with vanilla ice cream

Ceretto Moscato D Asti

HK\$ 1,188 per person

All prices are subject to 10% service charge

If you have any concerns regarding food allergies,
please alert your server prior to ordering