

Le 188°

restaurant & lounge

Wine Dinner Menu *25th July 2025*

Amuse-Bouche

Chef's Selection of the Day

Spark USA Decoy Brut Cuvee NV

Smoked Salmon Roulade

with parsley puree, trout roe and dill

Duck Foie Gras

with ginger candy, preserve lemon and espresso reduction

Ferd. Richter Auslese Riesling 2023

Green Pea Velouté

with steamed egg custard and mint oil

Chilean Black Cod

with clam, mussel, pearl vegetable in champagne beurre blanc

Rupert & Rothschild Baroness Chardonnay 2023

Vodka Lemon Sorbet

Australian Angus Sirloin

with morel mushroom, asparagus and port wine sauce

Kaesler Cabernet Sauvignon 2019

Le Rum Baba

with vanilla chantilly, flambé orange

Ceretto Moscato D Asti 2022

HK\$ 1,080 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**