

Le 188°

restaurant & lounge

Wine Dinner Menu *28th August 2026*

Flower of Gruyere

with raspberry puree

Gosset Extra Brut NV

Tartare de Bœuf “Quenelle”

*with Australian beef tartare quenelle, sunny-side quail egg, crispy spaghetti,
truffled cream cheese*

Tasca Regaleali Le Rose, Italy

Asparagus Soup

with black fish roe

Black Truffle Tagliolini

with Japanese egg yolk, girolle cream sauce

Greywacke Sauvignon Blanc, New Zealand

Vodka Lemon Sorbet

Crisped Horsehead Fish

with seasonal vegetables, beurre noir

Maison Champy Chardonnay, France

Roasted Pigeon Breast

with red wine pear and dark chocolate sauce

Zuccardi Malbec, Argentina

Chocolate Lava Cake

HK\$ 998 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