le 188°
restaurant & lounge

聖誕晚市套餐
Christmas Set Dinner Menu

每位 **HK$1,688** per person

Additional **HK$ 400** per person
with 4 glasses of wine pairing
每位另加港幣$400 可配對餐酒 4 杯

All prices are subject to 10% service charge
需另加一服務費

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。

Home Made Smoked Salmon
with blinis and avruga caviar
自家製煙燻三文魚配小薄餅伴精選黑魚子醬
Gosset, Excellence, Brut NV Champagne, France

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Duo of Cooked Oyster Florentine and Kilpatrick
雙重奏焗生蠔
(菠菜芝士汁焗生蠔 及 煙肉洋蔥焗生蠔)

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Pan-seared Hungarian Foie Gras
with truffle and cognac sabayon
香煎匈牙利鴨肝配松露干邑泡沫
Penfolds Koonunga Hill Riesling, South Australia

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Winter Mushroom Velouté
with girolles and pistachio
法式蘑菇忌廉湯配雞油菌伴開心果

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Champagne and Lime Sorbet
香檳青檸雪葩

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Horsehead Fish
with winter roots and champagne emulsion
香脆馬頭魚配香檳泡沫
Elderton E-Series, Unoaked Chardonnay Barossa Valley, Australia

OR 或

US Turkey Breast Ballantine
stuffed with morels and ceps, potato mousseline, mulled wine apple confit and truffle jus
美國火雞胸卷配牛肝菌、羊肚菌伴紅酒蘋果及松露燒汁
Rupert & Rothschild Vignerons, Chardonnay Western Cape, South Africa

OR 或

Pan-seared Australian Wagyu Beef Tenderloin
with ceps, morels and pumpkin foie gras sauce and cranberry jam
香煎澳洲和牛牛柳配牛肝菌、羊肚菌、南瓜鴨肝醬伴蔓越莓果醬
Connetable Talbot, Saint-Julien France

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Christmas Canadian Boston Lobster Thermidor
with bisque spaghetti and avruga caviar
聖誕加拿大波士頓龍蝦米多配龍蝦意粉伴精選黑魚子醬

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Poires au Vin et Cassis
黑加侖紅酒燉梨