

le 188°
restaurant & lounge

Wagyu Beef Promotion

和牛盛宴

Appetizer 前菜

Australian Fullblood Wagyu Beef Carpaccio on Toast **280**
Amur River caviar, nori, pumpkin and mushroom
澳洲極黑純種和牛薄片配多士、精選魚子醬、紫菜絲、南瓜蓉及雜菇

Main Courses 主菜

Handmade Australian Wagyu Beef Tortelli **380**
seasonal vegetables, porcini, olive and cheese sauce
手工澳洲和牛雲吞配時令蔬菜、牛肝菌、水欖及芝士汁

Grilled U.S. Snake River Farm Wagyu Ribeye **12oz** **980**
12 安士
seasonal vegetables and roasted mini potato
烤美國極黑和牛肉眼扒配時令蔬菜及烤迷你薯仔

Grilled Australian Blackmore Fullblood Wagyu Striploin **8oz/12oz** **680/880**
8 安士/12 安士
seasonal vegetables and roasted mini potato
烤澳洲極黑純種和牛西冷配時令蔬菜及烤迷你薯仔

Grilled Australian Blackmore Fullblood Wagyu Chuck Tail Flap **8oz** **580**
8 安士
seasonal vegetables and roasted mini potato
烤澳洲極黑純種和牛牛肩胛翼板肉扒配時令蔬菜及烤迷你薯仔

This offer cannot be used in conjunction with other promotion discount
不適用於任何其他推廣優惠



GLUTEN FREE



VEGETARIAN DISH



CHEF RECOMMENDATION

All prices are subject to 10% service charge

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

Appetizers

前菜

Japanese Hamachi Carpaccio, Argentina Shrimp and Norwegian Salmon Tartare 260

tuna, heirloom tomato and Amur caviar
日本油甘魚刺身薄片, 阿根廷紅蝦, 挪威三文魚韃靼
配吞拿魚, 原種蕃茄及精選魚子

Pan Fried French Duck Foie Gras 280

red fruit dark chocolate jam
煎法國鴨肝配紅梅黑朱古力醬

Australian Full-blood Wagyu Beef Tartare 280

green asparagus and Amur caviar
澳洲極黑純種和牛韃靼配青蘆筍及精選魚子

Japanese Scallop with Turkish Sea Bass Mousse 260

grapefruit, pineapple and cheese foam
北海道日本帶子配土耳其鱸魚慕斯, 西柚, 菠蘿及芝士泡沫



Avocado Guacamole and Vegetable Garden Salad 180

牛油果醬及田園沙律

Soups

湯

Onion Soup 140

emmental cheese toast
法式洋蔥湯配芝士多士

French Duck Liver and Forest Mushroom Soup 140

black truffle and porcini
法國鴨肝及野菌湯配黑松露及牛肝菌



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Main Course

主菜



Pan Fried Pork Loin

(BRONZE AWARD WINNING DISH)

pork ravioli, spelt wheat, mini carrot and port wine sauce

香煎豬柳配豬肉意式雲吞, 麥米, 小紅蘿蔔及砵酒汁

(銅獎得獎菜式)

480

Classic Italian Seafood Soup

seabass, scallop, crab meat, tiger prawn, blue mussel,

clam, octopus, cuttlefish

經典海鮮湯 鱸魚, 帶子, 蟹肉, 虎蝦, 藍青口, 蜆, 章魚, 墨魚

380

16 Hours Slow Cooking New Zealand Lamb Shank (12 oz)

roasted potato, berry jelly and goat cheese

慢煮 16 小時新西蘭羊膝配烤薯仔, 藍莓啫喱及羊乳芝士

480



French Spring Chicken

french beans and sautéed potatoes

法國春雞配法邊豆及炒馬鈴薯

380

Braised Australian Beef Cheek

mashed potato and red wine sauce

燉澳洲牛臉頰肉配薯蓉及紅酒汁

480



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Steak Promotion On The Grill

扒類

USA Top Choice Beef Tomahawk Steak (for 2 persons) 美國精選級斧頭牛扒 (兩位用)	28oz 28 安士	1580
Canadian Excel Beef Rib Eye Steak 加拿大極級肉眼牛扒	12oz 12 安士	830
Grilled Australian M5 Wagyu Beef Chuck Roll 香烤澳洲 M5 和牛牛下肩胛	8oz 8 安士	580
Australian Lamb Rack 香烤澳洲羊架	8oz 8 安士	580

All steaks are char-grilled served with roasted garlic, rosemary, roasted new potatoes and red wine beef sauce, black peppercorn sauce and horseradish cream sauce

以上烤扒類配燒蒜、迷迭香、燒新薯及紅酒牛肉汁、黑椒汁及辣根忌廉汁



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Fish & Seafood

魚類及海鮮



Halibut Roll

(SILVER AWARD WINNING DISH)

380

mashed purple potato and semi-dried tomato cream sauce

比目魚卷配紫薯蓉及風乾番茄忌廉汁

(銀獎得獎菜式)

Pan-roasted Fisherman Platter (for 2 persons)

980

Dover Sole Fillet Roll, Japanese Scallop and King Prawn

roasted purple potato, asparagus and tomato

香烤漁夫拼盤 (兩位用)

澳洲龍脷魚卷, 北海道帶子及大蝦配燒紫心番薯, 蘆筍及番茄

Pan-fried Chilean Cod Fish and King Prawn

580

roasted corn, fava bean and mariniere sauce

香煎智利鱈魚及大蝦配烤粟米, 蠶豆及青口忌廉汁

Sides

配菜



Garden Green Salad

85

champagne-vinegar dressing

田園沙律配香檳醋醬



Sautéed Wild Mushroom

90

炒野菌



Roasted Potatoes

70

烤薯仔



Sautéed French Beans

60

Garlic and Butter

蒜香牛油法邊豆



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Dessert

甜品

Caramel Mille Feuille 128

vanilla ice cream

香脆焦糖吉士拿破崙配雲呢拿雪糕



Mango and Passion Fruit Delights 108

mango passion fruit mousse with passion fruit ginger cream and vanilla panna cotta

特色香芒熱情果甜品

Green Tea Opera 108

strawberry ice cream

綠茶歌劇蛋糕配士多啤梨雪糕

Mi-Cuit (Preparation time: 15 minutes) 108

soft centered 70% valrhona chocolate cake with vanilla ice cream

70% VALRHONA 軟心朱古力蛋糕伴雲呢拿雪糕 (製作需時 15 分鐘)

Your Choice of Mövenpick Ice Cream 108

瑞士 MÖVENPICK 雪糕 (2 Scoops 兩球)



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