

Le 188°
restaurant & lounge

French Gourmet

法式經典美饌

Appetizers 前菜

HKD



Grilled White Asparagus & Iberica Ham

with black truffle and Hollandaise
烤白蘆筍配伊比利亞火腿、黑松露伴荷蘭醬

220

Pâté en Croûte

with duck foie gras, Dijon mustard and gherkin
傳統法式酥皮鴨肝凍肉批配第戎芥末伴酸黃瓜

260

Soups 湯

White Asparagus Velouté

with Alaska king crab
白蘆筍濃湯配阿拉斯加帝王蟹

260

Main Courses 主菜

Pan-seared AUS Wagyu M5 Tenderloin

with herbs mashed potato, morels, black truffle jus
香煎澳洲 M5 和牛牛柳配香草薯蓉、羊肚菌伴黑松露醬汁

680

Pan-seared Scallop

with Orzo, Jerusalem artichoke, lobster oil
香煎帶子配意粉米、耶路撒冷洋薊伴龍蝦油

680

Boston Lobster Vol-au-Vent

with crustacean sauce
波士頓龍蝦酥皮盒

680

**This Menu cannot be used in conjunction
with any discount or promotion offer**
不適用於任何推廣優惠



GLUTEN
FREE



VEGAN



VEGETARIAN



SUSTAINABLE
SEAFOOD



CHEF
RECOMMEND

All prices are subject to 10% service charge

須按原價另收加一服務費

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

	HKD
 Classic Beef Tartare 法式經典牛肉他他	280
 Hokkaido Scallop with pickle beetroot, cerval mint oil, beetroot gel, crispy tuile 北海道帶子配香脆醃紅菜頭餡餅伴香草薄荷油及紅菜頭啫喱	280
 Heirloom Tomato Salad with creamy burrata, fresh basil and virgin olive oil 番茄沙律配布拉塔芝士、新鮮羅勒伴初榨橄欖油	220
Pan-fried French Duck Foie Gras red fruit dark chocolate jam 香煎法國鴨肝配紅梅黑朱古力醬	220
 Iberico Ham and Melon rocket salad with lemon vinaigrette 西班牙黑毛豬火腿伴蜜瓜配火箭菜沙律	220
 "Le188" Caesar Salad Romaine lettuce, parmesan cheese, bacon bits, croutons, anchovy paste, minced garlic "Le188"凱撒沙律 羅馬生菜、巴馬臣芝士、煙肉碎、麵包粒、鹹魚仔蓉、蒜蓉	188
  Avocado Guacamole and Vegetable Garden Salad 牛油果醬及田園沙律	130

Soups

湯

 Canadian Lobster Bisque 加拿大龍蝦濃湯配龍蝦肉	120
 Green Peas Velouté with crispy baguette, cream cheese & fresh mint 青豆濃湯配麵包粒伴忌廉芝士和薄荷	120



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Main Course

主菜

			HKD
	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、小甘筍及砵酒汁 (銅獎得獎菜式)		430
	US Angus Beef Rib with Bone Marrow mashed potato and black pepper sauce 美國安格斯牛肋肉配牛骨髓伴薯蓉和黑椒汁		530
	16 Hours Slow-Cooked New Zealand Lamb Shank roasted potato, berry jelly and goat cheese 慢煮 16 小時新西蘭羊膝配烤薯仔、藍莓啫喱及羊奶芝士	12oz 12 安士	430
	Crown of Morel Stuffed Chicken Breast in Crêpes with green vegetables and creamy morel sauce 香烤羊肚菌雞胸餡餅配時令蔬菜及忌廉羊肚菌醬		380
	US Spiced Duck Leg Confit and Duck Foie Gras with truffle butter sauce 美國油封鴨腿、香煎鴨肝配松露牛油醬		580
	Baked Portobello Mushroom with cereal and zucchini on cheese sauce 香烤大啡菇配穀物片、意大利青瓜和芝士醬		180
	Bosten Lobster Thermidor with Black Truffle and Bisque Linguine 烤焗波士頓龍蝦配黑松露龍蝦汁扁意粉		530



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Grill

扒類

			HKD
	 Australian Porterhouse T Bone (for 2 persons) 澳洲 T 骨牛扒 (兩位用)	42oz 42 安士	1480
	 Canadian Excel Beef Rib Eye Steak 加拿大極級肉眼牛扒	12oz 12 安士	780
	 Grilled Australian Blackmore Wagyu Striploin 香烤澳洲極黑和牛西冷牛扒	12oz 12 安士	880
	 Grilled USA SRF M9 Beef Chuck Eye Roll 香烤美國 SRF M9 牛下肩胛肉眼	8oz 8 安士	480
	 Australian Lamb Rack 香烤澳洲羊架	8oz 8 安士	530

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 and Seafood

魚類及海鮮

		HKD
	 Halibut Roll (SILVER AWARD WINNING DISH) 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)	380
	Pancetta Cod Ballotine with Prawn vegetables and citrus Jelly on beurre blanc herbs sauce 意式煙肉卷鱈魚配大蝦、雜蔬菜、柑橘啫喱及香草白汁	420
	Pan Seared Sea Bass green pea, barley with fish velouté 香煎海鱸魚配青豆、薏米及鮮魚忌廉汁	380
	 Seared Whole Canadian Lobster in Butter Korean Chilli with vegetable mirepoix and lobster sauce 香烤原隻加拿大龍蝦伴牛油韓國辣椒配雜菜及龍蝦汁	530

Sides

配菜

	 Garden Green Salad champagne-vinegar dressing 田園沙律配香檳醋汁	70
	 Sautéed Wild Mushrooms 炒野菌	70
	 Potato Pavé with Parmesan Cheese 千層薯仔配帕瑪森芝士	70
	 Sautéed French Beans Garlic and Butter 蒜香牛油法邊豆	60



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Dessert

甜品

	HKD
Strawberry Serenade strawberry yoghurt parfait, compote, basil sorbet and strawberry foam 士多啤梨酸奶凍配士多啤梨醬、羅勒雪葩及士多啤梨泡沫	168
Caramel Mille-Feuille with vanilla ice cream 香脆焦糖吉士拿破崙配雲呢拿雪糕	108
Raspberry Panna Cotta with fresh strawberry & raspberry 紅莓意式奶凍配士多啤梨和紅莓	98
  Mango and Passion Fruit Delights mango passion fruit mousse with passion fruit ginger cream and vanilla panna cotta 特色香芒熱情果甜品	88
Mi-Cuit (Preparation time: 15 minutes) 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)	88
Your Choice of Mövenpick Ice Cream (Two Scoops) 自選瑞士 MÖVENPICK 雪糕(兩球)	88



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