

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

Pate en Croute

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 |
|  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 |
|  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 |
|   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 Veloute 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 | | 480 |
|  | 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 |
|  | Grown 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 |
|  |  Roasted Potatoes 烤薯仔 | 60 |
|  |  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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