

Le 188°
restaurant & lounge

River Snail & Seafood Promotion

田螺及海鮮盛宴

Appetizer 前菜

- Norwegian Salmon Mosaic** 180
quinoa, almond milk gelatin, and Amur caviar
挪威三文魚馬賽克卷配藜麥、杏仁奶啫喱及精選魚子醬
- Porcini Gratin Stuffed with Snail, Spinach and Carrot** 220
parsley ginger foam
香烤牛肝菌釀田螺肉配菠菜、紅蘿蔔及番茜薑汁泡沫

Soup 湯

- Snail and Potato Soup** 120
emmental crouton
田螺薯仔湯配芝士多士

Main Courses 主菜

- Snail Ragout Tagliolini** 380
vegetables sauce
田螺意大利蛋麵配蔬菜汁
- Roasted Canadian Lobster, Sautéed Snail and Squid** 480
Amur caviar, mashed purple potato and assorted vegetable
香烤加拿大龍蝦、炒田螺及魷魚配精選魚子醬、紫薯蓉及雜蔬菜
- Australian Mulloway Fillet with Salsa Verde** 430
braised cherry tomato and green asparagus
澳洲石首魚配車厘茄、青蘆筍及香草蒜蓉醬

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

須另收加一服務費

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** **380**
(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)
- 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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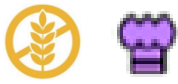
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Dessert

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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