

Le 188°  
restaurant & lounge

# East-inspired Western Creations

## 東方之韻、匠心西饌

	HKD
<b><u>Appetisers 前菜</u></b>	
 <b>Duck Foie Gras Terrine</b> with longan, orange jam and brioche toast 法式鴨肝凍批配龍眼、香橙果醬伴布里歐麵包多士	220
<b>Norwegian Smoked Salmon Siu Mai (3pcs)</b> 挪威煙燻三文魚燒賣 (3 件)	220
<b>Pan-Fried Duck Foie Gras Xiao Long Bao (3pcs)</b> with truffle 黑松露煎鴨肝小籠包 (3 件)	220
<b><u>Soups 湯</u></b>	
<b>Hong Kong Bouillabaisse</b> with rouille sauce 港式馬賽魚湯配大蒜蛋黃醬	220
<b><u>Main Courses 主菜</u></b>	
<b>Australian Wagyu M5 Beef Rossini</b> with duck foie gras, porcini, potato and red wine gravy sauce 羅西尼式澳洲 M5 和牛配鴨肝、牛肝菌、薯仔伴紅酒燒汁	680
<b>European Sole Fish Meunière (for 2 pax)</b> with new potato, pak choy, crispy fried baby fish with lemon 法式香煎歐洲龍脷魚配新薯、白菜、炸小魚伴檸檬 (兩位用)	1,288
<b>Cheese Box</b> with Gruyère cheese, goat cheese, blue cheese, truffle petit brie, crackers, dried apricot, dried grapes, walnut, longan honey and blueberry jam 精選芝士盒 內含葛瑞爾芝士、山羊芝士、藍紋芝士、松露小布里、餅乾、杏脯乾、葡萄乾、核桃、龍眼蜜糖及藍莓醬	330

**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

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# Appetizers

## 前菜

- |   | HKD |
|---|-----|
|  <b>Classic Beef Tartare</b><br>法式經典牛肉他他   | 280 |
|  <b>Hokkaido Scallop</b><br>with pickle beetroot, cerval mint oil, beetroot gel, crispy tuile<br>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 |
|  <b>Heirloom Tomato Salad</b><br>with creamy burrata, fresh basil and virgin olive oil<br>番茄沙律配布拉塔芝士、新鮮羅勒伴初榨橄欖油  | 220 |
| <b>Pan-fried French Duck Foie Gras</b><br>red fruit dark chocolate jam<br>香煎法國鴨肝配紅梅黑朱古力醬  | 220 |
|  <b>Iberico Ham and Melon</b><br>rocket salad with lemon vinaigrette<br>西班牙黑毛豬火腿伴蜜瓜配火箭菜沙律   | 220 |
|  <b>"Le188" Caesar Salad</b><br>Romaine lettuce, parmesan cheese, bacon bits, croutons,<br>anchovy paste, minced garlic, lime juice, egg yolk, olive oil,<br>Dijon mustard<br>"Le188"凱撒沙律<br>羅馬生菜、巴馬臣芝士、煙肉碎、麵包粒、鹹魚仔蓉、蒜蓉、青檸汁、<br>蛋黃、橄欖油、第戎芥末醬 | 188 |
|   <b>Avocado Guacamole and Vegetable Garden Salad</b><br>牛油果醬及田園沙律  | 130 |

# Soups

## 湯

- |  |  |   |   |   |
|--|--|---|---|---|
|  <b>Canadian Lobster Bisque</b><br>加拿大龍蝦濃湯配龍蝦肉  | 168  |   |   |   |
|  <b>Green Peas Velouté</b><br>with crispy baguette, cream cheese & fresh mint<br>青豆濃湯配麵包粒伴忌廉芝士和薄荷 | 120  |   |   |   |
|  <b>GLUTEN FREE</b>   |  <b>VEGAN</b> |  <b>VEGETARIAN</b> |  <b>SUSTAINABLE SEAFOOD</b> |  <b>CHEF RECOMMEND</b> |

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# Main Course

## 主菜

			HKD
	<b>Pan-fried Pork Loin</b> <b>(BRONZE AWARD WINNING DISH)</b> 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)		<b>430</b>
	<b>US Angus Beef Rib with Bone Marrow</b> 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		<b>530</b>
	<b>16 Hours Slow-Cooked New Zealand Lamb Shank</b> 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	<b>12oz</b> 12 安士	<b>430</b>
	<b>Crown of Morel Stuffed Chicken Breast in Crêpes</b> 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		<b>380</b>
	<b>US Spiced Duck Leg Confit and Duck Foie Gras</b> with truffle butter sauce 美國油封鴨腿、香煎鴨肝配松露牛油醬		<b>580</b>
	<b>Baked Portobello Mushroom</b> 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		<b>180</b>
	<b>Bosten Lobster Thermidor</b> with Black Truffle and Bisque Linguine 烤焗波士頓龍蝦配黑松露龍蝦汁扁意粉		<b>530</b>



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# Grill

## 扒類

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

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
	 <b>Halibut Roll</b> <b>(SILVER AWARD WINNING DISH)</b> 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
	<b>Pancetta Cod Ballotine with Prawn</b> 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
	<b>Pan Seared Sea Bass</b> green pea, barley with fish velouté 香煎海鱸魚配青豆、薏米及鮮魚忌廉汁	380
	 <b>Seared Whole Canadian Lobster in Butter Korean Chilli</b> 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

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



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# Dessert

## 甜品

	HKD
<b>Strawberry Serenade</b> 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
<b>Caramel Mille-Feuille</b> with vanilla ice cream 香脆焦糖吉士拿破崙配雲呢拿雪糕	108
<b>Raspberry Panna Cotta</b> with fresh strawberry & raspberry 紅莓意式奶凍配士多啤梨和紅莓	98
  <b>Mango and Passion Fruit Delights</b> mango passion fruit mousse with passion fruit ginger cream and vanilla panna cotta 特色香芒熱情果甜品	88
<b>Mi-Cuit (Preparation time: 15 minutes)</b> 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
<b>Your Choice of Mövenpick Ice Cream (Two Scoops)</b> 自選瑞士 MÖVENPICK 雪糕(兩球)	88



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