

le 188°
restaurant & lounge

Live Lobster & Foie Gras Feast

活龍蝦・鴨肝盛宴

Appetizer 前菜

French Duck Foie Gras Mousse Ball 160
black cherry sauce, shallot and coconut sauce
法國鴨肝慕絲球配車厘子醬、乾蔥及椰子汁



Canadian Lobster and Fruits Skewer with Caviar on Shallot Pearls 180
mango emulsion, cucumber foam
加拿大龍蝦水果串配精選魚子醬、乾蔥、芒果醬及青瓜泡沫

Soup 湯



Canadian Lobster Bisque 140
加拿大龍蝦濃湯

Main Courses 主菜

Canadian Lobster Thermidor 480
spinach and crispy potato
法式焗加拿大龍蝦米多配菠菜及脆皮薯仔

Linguine with Canadian Lobster 480
cherry tomato and green asparagus sauce
加拿大龍蝦扁意粉配車厘茄及青蘆筍汁



Pan-fried USA Snake River Farm Wagyu BMS7 Beef Chuck Flap 8oz 780
with seared Hungarian duck foie gras, 8 安士
crispy potato and caviar
香煎美國 SRF BMS 7 和牛肩里配匈牙利鴨肝、脆皮薯仔及精選魚子醬

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



Mixed Seafood with Caviar, Fruit and Vegetables

220

lobster, octopus, hamachi, tuna and oyster

雜錦海鮮配精選魚子醬、水果及雜蔬菜 (龍蝦、八爪魚、油甘魚、吞拿魚及蠔)



Hokkaido Scallop with Turkish Sea Bass Mousse

220

grapefruit, pineapple and cheese foam

北海道帶子配土耳其鱸魚慕絲、西柚、菠蘿及芝士泡沫

Pan-fried French Duck Foie Gras

220

red fruit dark chocolate jam

香煎法國鴨肝配紅梅黑朱古力醬

Australian Full-blood Wagyu Beef Tartare

240

green asparagus and caviar

澳洲純種和牛韃靼配青蘆筍及精選魚子



Avocado Guacamole and Vegetable Garden Salad

130

牛油果醬及田園沙律

Soups

湯



Forest Mushroom Soup

120

truffle sour cream and porcini

野菌湯配松露忌廉及牛肝菌



Onion Soup

120

emmental cheese toast

法式洋蔥湯配芝士多士



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Main Course

主菜



Pan-fried Pork Loin

(BRONZE AWARD WINNING DISH)

430

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)



Braised Australian Beef Cheek

430

mashed potato and red wine sauce

燉澳洲牛臉頰肉配薯蓉及紅酒汁



Pan-fried USA Snake River Farm M8 Beef Picanha

580

with pan-fried octopus, vegetables and red wine gravy

香煎美國 SRF M8 牛臀肉蓋配香煎八爪魚、雜蔬菜及紅酒燒汁



16 Hours Slow Cooking

12oz

430

New Zealand Lamb Shank

12 安士

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



French Spring Chicken

380

French beans and sautéed potatoes

法國春雞配法邊豆及炒馬鈴薯

Tagliolini with Canadian Whole Canadian Lobster

680

in lobster sauce with caviar, cherry tomato and asparagus

原隻加拿大龍蝦幼蛋麵配龍蝦汁、精選魚子醬、車厘茄及蘆筍



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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 1380 28 安士
	Canadian Excel Beef Rib Eye Steak 加拿大極級肉眼牛扒	12oz 780 12 安士
	Grilled Australian Blackmore Full-blood Wagyu Striploin 香烤澳洲極黑純種和牛西冷	12oz 880 12 安士
	Grilled Australian M5 Wagyu Beef Chuck Roll 香烤澳洲 M5 和牛牛下肩胛	8oz 430 8 安士
	Australian Lamb Rack 香烤澳洲羊架	8oz 530 8 安士

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)

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

Pan-fried Netherlands Whole Dover Sole

with lemon butter sauce and vegetable tart
香煎原條荷蘭龍脷魚配檸檬牛油汁及蔬菜撻

480



Pan-fried Chilean Cod Fish and King Prawn

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

480



Pan Roasted Atlantic Sea Bass on Vegetable

with walnut truffle sauce
香烤大西洋鱸魚配雜蔬菜及合桃松露汁

380

Sides

配菜



Garden Green Salad

champagne-vinegar dressing
田園沙律配香檳醋醬

70



Sautéed Wild Mushroom

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

Caramel Mille Feuille

with vanilla ice cream

香脆焦糖吉士拿破崙配雲呢拿雪糕

108



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

Green Tea Opera

with strawberry ice cream

綠茶歌劇蛋糕配士多啤梨雪糕

98

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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