

le 188°

restaurant & lounge

Taste of France

法式風味盛宴

Appetizers 前菜

HKD

Salade Niçoise

尼斯沙律

280

Oeufs en Meurette

爾特醬燴蛋

180

Soup 湯

Bouillabaisse (For 2 persons)

馬賽魚湯

480

Main Courses 主菜

Bœuf Bourguignon

pomme
勃艮第紅酒燉牛肉配薯蓉

580

Confit Salmon

cauliflower mousseline, salmon roe and micro herbs
慢煮三文魚配花椰菜慕絲、三文魚籽及微型香草

480

Roasted Lamb Loin

with braised lentils, artichoke and thyme jus
烤羊腰肉配燉扁豆、雅枝竹及百里香汁

580

Dessert 甜品

Poires au Vin et Cassis

法式紅酒梨

180

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



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
	Seasonal Oysters sautéed vegetables, beef mayonnaise and caviar 時令生蠔配嫩煎蔬菜、牛肉蛋黃醬及精選魚子醬	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 radish and salmon roe 北海道帶子配醃蘿蔔及三文魚子	220
  	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
	Mixed Mushroom Cream Soup with croutons 雜菌濃湯配麵包粒	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
	Braised Australian Beef Cheek with mashed potato and red wine sauce 燉澳洲牛臉頰肉配薯蓉及紅酒汁		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
	French Spring Chicken French beans and sautéed potatoes 法國春雞配法邊豆及炒馬鈴薯		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
	Tagliolini in Truffle and Mushroom Sauce 意大利幼蛋麵配松露蘑菇醬		380



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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、薏米及鮮魚濃湯	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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甜品

Strawberry Serenade

strawberry yoghurt parfait, compote, basil sorbet and strawberry foam

Caramel Mille-Feuille

with vanilla ice cream

Raspberry Panna Cotta

with fresh strawberry & raspberry



Mango and Passion Fruit Delights

mango passion fruit mousse

with passion fruit ginger cream and vanilla panna cotta

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)

Your Choice of Mövenpick Ice Cream (Two Scoops)

自選瑞士 MÖVENPICK 雪糕(兩球)



GLUTEN FREE



VEGEN

**VEGETARIAN**

SUSTAINABLE SEAFOOD



CHIEF RECOMMENDATION

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