

le 188°

restaurant & lounge

Seasonal Terroir: From Peak to Pasture

時令風土：從巔峰到牧野

		HKD
<u>Appetisers 前菜</u>		
Tartiflette with Green Salad and Parma Ham 法式芝士焗薯配巴馬火腿伴雜菜沙律		160
Mushroom Tart with Cheese Cup 蘑菇撻配芝士杯		220
<u>Main Courses 主菜</u>		
Canard à l'orange - French Challans Duck Breast with Orange Gravy 法式煎鴨胸配香橙燒汁		480
Roasted French Pigeon (half) with Hungarian foie gras and sauce gravy veneur 法式烤乳鴿配匈牙利鵝肝伴獵人汁（半隻）		530
New Zealand Venison Loin with cognac gravy jus, celeriac puree and grapes 紐西蘭鹿柳配干邑燒汁伴芹菜頭蓉及葡萄		530
<u>Dessert 甜品</u>		
Poires au Vin et Cassis 法式紅酒黑醋燉梨		128

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
	Classic Beef Tartare 法式經典牛肉他他	280
	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
	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
	"Le188" Caesar Salad Romaine lettuce, parmesan cheese, bacon bits, croutons, anchovy paste, minced garlic, lime juice, egg york, olive oil, Dijon mustard "Le188"凱撒沙律 羅馬生菜、巴馬臣芝士、煙肉碎、麵包粒、鹹魚仔蓉、蒜蓉、青檸汁、蛋黃、橄欖油、第戎芥末醬	188
 	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	168		
	Green Peas Velouté with crispy baguette, cream cheese & fresh mint 青豆濃湯配麵包粒伴忌廉芝士和薄荷	120		
 GLUTEN FREE	 VEGAN	 VEGETARIAN	 SUSTAINABLE SEAFOOD	 CHEF RECOMMEND

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Main Course

主菜

HKD



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、小甘筍及砵酒汁
(銅獎得獎菜式)



US Angus Beef Rib with Bone Marrow

530

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



16 Hours Slow-Cooked
New Zealand Lamb Shank

12oz

430

12 安士

roasted potato, berry jelly and goat cheese
慢煮 16 小時新西蘭羊膝配烤薯仔、藍莓啫喱及羊奶芝士



Crown of Morel Stuffed Chicken Breast in Crêpes

380

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

US Spiced Duck Leg Confit and Duck Foie Gras

580

with truffle butter sauce
美國油封鴨腿、香煎鴨肝配松露牛油醬



Baked Portobello Mushroom

180

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



Bosten Lobster Thermidor

530

with Black Truffle and Bisque Linguine
烤焗波士頓龍蝦配黑松露龍蝦汁扁意粉



GLUTEN
FREE



VEGAN



VEGETARIAN



SUSTAINABLE
SEAFOOD



CHEF
RECOMMEND

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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			HKD
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
	 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
 	Potato Pavé with Parmesan Cheese 千層薯仔配帕瑪森芝士	70
 	Sautéed French Beans Garlic and Butter 蒜香牛油法邊豆	60

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**VEGAN**

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**CHEF RECOMMEND**

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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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