

Le 188°
restaurant & lounge

Extraordinary White Truffle Experience

品味白松露

Appetizer 前菜

  **Poach Egg, Duck Liver and White Truffle** 568
水波蛋配鴨肝及白松露

  **Egg Yolk on Steamed Potato, Ricotta Cheese in Shallot Scent, Cheese Fondue and White Truffle** 568
馬鈴薯蛋黃伴乾蔥羊乳清芝士、熔岩芝士及白松露

Soup 湯

 **Porcini Duck Liver Soup with White Truffle** 280
牛肝菌鴨肝湯配白松露

Main Courses 主菜

  **Classic Tagliolini with White Truffle** 568
經典義大利幼麵配白松露

 **Wild Mushroom Risotto with White Truffle** 568
野菌燴飯配白松露

 **Scampi Tartare on Fried Egg (Sunny Side-Up), Baby Spinach and White Truffle** 638
深海螯蝦韃韃配太陽蛋、菠菜仔及白松露

 **Spring Chicken Roll, Vegetable, Light Smoked Parsnip Foam and White Truffle** 680
春雞卷配蔬菜、淡燻白甘筍泡沫及白松露

 **Pigeon, Duck Liver with Vegetables and White Truffle** 680
乳鴿伴鴨肝配蔬菜及白松露

Dessert 甜品

 **Vanilla Ice Cream with White Truffle (One Scoop)** 280
雲呢拿白松露雪糕(一球)

Additional order of white truffle is served at HK\$150 per gram

額外頂級白松露每克另加港幣\$150

This special offer 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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Winter Game and Truffle

秋冬松露「野」性滋味

Appetizer 前菜

Pan-fried Prawns and Vegetable Flan

with warm crab salad and truffle
香煎蝦伴蔬菜餡餅配蟹肉沙律及松露

180

Soup 湯



Porcini Chestnut Soup

with truffle sour cream
牛肝菌栗子湯配松露酸忌廉

130

Main Courses 主菜



Tagliolini with Pan Roasted Pigeon and Truffle

in forest mushroom sauce
香煎乳鴿黑松露意大利幼麵配野菌醬

380

Pan Roasted New Zealand Rack of Venison

with vegetables and truffle butter sauce
香烤紐西蘭鹿架配雜蔬菜及松露牛油汁

480

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GLUTEN FREE



VEGETARIAN DISH



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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 **430**
(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)



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 U.S. 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

roasted potato, berry jelly and goat cheese 12 安士
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

	U.S. 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 108

with vanilla ice cream
香脆焦糖吉士拿破崙配雲呢拿雪糕



Mango and Passion Fruit Delights 88

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 98

with strawberry ice cream
綠茶歌劇蛋糕配士多啤梨雪糕

Mi-Cuit (Preparation time: 15 minutes) 88

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) 88

自選瑞士 MÖVENPICK 雪糕(兩球)



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