

Le 188°

restaurant & lounge

Set Dinner Menu

Amuse-Bouche 餐前小食

Chef's Selection of the Day

廚師是日精選

Appetizer 前菜

Squid & Piperade
with serrano ham, capsicum & garlic
蒜辣魷魚配彩椒及風乾火腿

or 或

Veal, Mushroom & Truffle Roll
with mayonnaise
牛仔肉蘑菇松露卷配蛋黃醬

Zardetto Prosecco Brut, NV

Soup 湯

Soup of the Day

是日精選餐湯

Main Course 主菜

Grilled Australian Grain Fed Tenderloin "A La Plancha"

with "corn" and gravy sauce

香烤澳洲谷飼牛里脊肉配粟米蓉及牛肉燒汁

Michel Lynch Merlot, France

or 或

Baked Boston Lobster Thermidor

with bisque linguine

香烤波士頓龍蝦配龍蝦汁扁意粉

Villa Chiopris Pinot Grigio, Italy

or 或

Crisped Horsehead Fish

with green pea & gravy chicken sauce

香脆馬頭魚配青豆及雞肉濃汁

Zuccardi Q, Chardonnay, Argentina

or 或

Mediterranean Stuffed Tomato

with barley & rice arrabbiata and Thai pesto

地中海式薏米飯釀番茄配泰式青醬

Saint Clair Vicar's Choice, Sauvignon Blanc, New Zealand



Dessert 甜品

Raspberry Crème Brulee Tart

紅莓焦糖燉蛋撻

Ceretto Moscato d'Asti, Italy

Freshly Brewed Coffee or Tea 即磨鮮咖啡或茶

HK\$ 818 per person 每位

Special Offer 特別推廣

An additional wine pairing for Journey at HK\$280

另加精選美酒配對每位\$280 全套 3 杯

An additional glass of summer drink at HK\$58

另加 \$58 享用夏日特飲一杯

An additional glass of Gosset, Excellence, Brut, Champagne at HK\$178

另加 \$178 享用指定香檳一杯

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。

Dinner Apr-Jun 2026