

Le 188°

restaurant & lounge

Set Dinner Menu

Amuse-Bouche 餐前菜

Abalone in Japanese Style on Butter Liver Sauce

日式鮑魚配牛油鮑魚肝醬

Appetizer 前菜

Fig Mousse Crispy Ham and Cheese Flan

無花果慕斯脆皮火腿及芝士餡餅

or 或

French Rabbit Saddle Served with Vegetable

法國兔脊肉伴蔬菜

Soup 湯

Carrot and Coconut Soup

with purple sweet potato truffle and caviar

紅蘿蔔椰子湯配紫薯、松露及精選魚子醬

Main Course 主菜

Pan Roasted U.S. SRF M8 Beef Picanha

served with vegetables on mashed potato

香烤美國 SRF M8 牛臀肉蓋配蔬菜及薯蓉

or 或

Linguine in Hungarian Duck Liver

mushroom liver sauce

匈牙利鴨肝扁意粉拌蘑菇鴨肝醬

or 或

Mixed Seafood and Vegetables in Coffee Scent Sauce

Canadian octopus, scallops, lobster, Argentinean shrimp and Australian pike-perch fish

雜錦海鮮及蔬菜拌咖啡香醬

加拿大八爪魚、帶子、龍蝦、阿根廷紅蝦及澳洲鱸魚

or 或

Quinoa and Spelt in Vegetables Brunoise

served with mixed green vegetables, vegan cheese and butter lettuce sauce

藜麥及斯佩耳特小麥伴蔬菜粒

配雜蔬菜、純素芝士及牛油生菜汁

Dessert 甜品

Coffee-Italian Tiramisu

ladyfingers, mascarpone cheese and cocoa

意大利麻酒芝士蛋糕

意式手指餅乾、馬斯卡彭芝士及可可粉

Freshly Brewed Coffee or Tea 即磨鮮咖啡或茶

HK\$ 698 per person 每位

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

另加 \$178 享用指定香檳一杯

An additional glass of select red or white wine at HK\$87

另加 \$87 享用指定紅或白酒一杯

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。