

# Le 188°

restaurant & lounge

## Set Lunch Menu

### Amuse-Bouche 餐前小食

### *Chef's Selection of the Day* 廚師是日精選

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### Appetizer 前菜

**Aussie Beef Carpaccio**  
with cucumber, mint & green apple  
澳洲牛肉薄片配青瓜、薄荷及青蘋果

or 或

**Crab Meat & Surimi Salad**  
with avocado and grapefruit  
蟹肉牛油果魚蓉西柚沙律

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### Soup 湯

### *Soup of the Day* 是日精選餐湯

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### Main Course 主菜

### **Grilled Australian Grain Fed Tenderloin "A La Plancha"**

with Truffle pommes pont neuf, herbs salad & bearnaise sauce  
香烤澳洲谷飼牛里脊肉配松露薯條、香草沙律伴法式香草蛋黃醬

or 或

### **Pan-seared U.S. Black Cod**

with medley of seasonal vegetables & passion fruit coconut beurre noir  
香煎美國黑鱈魚配時令蔬菜伴熱情果椰子墨魚汁

or 或



### **Mediterranean Stuffed Tomato**

with barley & rice arrabiata and Thai pesto  
地中海式薏米飯釀番茄配泰式青醬

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### Dessert 甜品

**Crème Brulee**  
法式焦糖燉蛋

or 或

**MÖVENPICK Ice Cream (2 Scoops)**  
瑞士 MÖVENPICK 雪糕 (兩球)

### Freshly Brewed Coffee or Tea 即磨鮮咖啡或茶

**HK\$ 568 per person** 每位

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### Special Offer 特別推廣

*An additional glass of Summer drink at HK\$58*

另加 \$58 享用夏日特飲一杯

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

另加 \$87 享用指定紅或白酒一杯

*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。