
le188°
restaurant & lounge

Seasonal Terroir: From Peak to Pasture
時令風土: 從巔峰到牧野

	HKD
Appetizers 前菜	
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
Main Courses 主菜	
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鴨肝伴獵人汁（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

This Menu cannot be used in conjunction with any discount or promotion offer
不適用於任何推廣優惠

GLUTEN FREE　VEGAN　VEGETARIAN　SUSTAINABLE SEAFOOD　CHEF RECOMMEND

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
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 with 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 yolk, 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

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Main Course

主菜

		HKD
Canadian Pork Chop **(BRONZE AWARD WINNING DISH)** pork ravioli, spelt wheat, mini carrot and port wine sauce 加拿大香煎豬鞍配豬肉意式雲吞、 麥米、 小甘筍及砵酒汁 **(銅獎得獎菜式)**		**480**
US Angus Beef Rib with Bone Marrow 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		**530**
16-hour Slow-Cooked New Zealand Lamb Shank 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	**12oz** 12 安士	**480**
Crown of Morel Stuffed Chicken Breast in Crêpes 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		**380**
Baked Portobello Mushroom 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		**180**

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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
魚類及海鮮

HKD

Halibut Roll — 380
(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)

Pancetta Cod Ballotine with Prawn — 420
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

Pan Seared Sea Bass — 380
green pea, cereal with fish velouté
香煎海鱸魚配青豆、穀物片及鮮魚忌廉汁

Seared Whole Canadian Lobster in Butter Korean Chilli — 530
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

Boston Lobster Thermidor — 580
with Black Truffle and Bisque Linguine
烤焗波士頓龍蝦配黑松露龍蝦汁扁意粉

Sides
配菜

Garden Green Salad — 70
champagne-vinegar dressing
田園沙律配香檳醋汁

Sautéed Wild Mushrooms — 70
炒野菌

Potato Pavé with Parmesan Cheese — 70
千層薯仔配帕瑪森芝士

Sautéed French Beans — 60
Garlic and Butter
蒜香牛油法邊豆

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Dessert

甜品

	HKD
Mango Mille-Feuille with vanilla ice cream 香脆芒果拿破崙配雲呢拿雪糕	108
Poires au Vin et Cassis 法式红酒黑醋燉梨	108
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)	128
Your Choice of Mövenpick Ice Cream (Two Scoops) 自選瑞士 MÖVENPICK 雪糕(兩球)	88

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