

Le 188°

restaurant & lounge

Tasting Menu

Pink Canadian Scallop

on walnut salad and caviar

粉紅加拿大帶子配核桃沙律及精選魚子醬

Porcini and Broccolini on Crumble

french duck confit and rhubarb with black truffle

牛肝菌及西蘭花條伴法國油封鴨及大黃配黑松露

Gosset, Excellence, Brut

Pumpkin Soup

with truffle sour cream

南瓜湯配松露酸忌廉

Zubrowka Vodka Lemon Sorbet

伏特加檸檬雪葩

Canadian Pork Loin

with vegetable, apple sauce and ginger saffron foam

加拿大豬里脊肉配雜蔬菜、燴蘋果醬及薑汁藏紅花泡沫

Palliser Estate, Dry Riesling, Martinborough, New Zealand 2020

Pan Roasted U.S. Black Cod and Vegetable

on seafood broth sauce with caviar and black truffle

香烤美國銀鱈魚及蔬菜配海鮮汁、精選魚子醬及黑松露

Wither Hills, Chardonnay 2021 Marlborough, New Zealand

U.S. SRF Wagyu M8 Beef Sirloin Cap

potato-carrot flan sea scent with black truffle

美國 SRF M8 和牛牛臀肉蓋配薯仔甘筍餡餅、海草及黑松露

Alamos, Selección Malbec, Mendoza, Argentina 2019

Caramel Mille Feuille

焦糖千層蛋糕

Warre's Heritage Ruby Port

Freshly Brewed Coffee or Tea

即磨鮮咖啡或茶

HK\$ 888 per person 每位

Wine Pairing: Half Pairing of Selected 3 Glasses at HK\$180

Full Pairing for Whole Journey at HK\$260

精選美酒配對每位\$180 指定 3 杯或 \$260 全套 5 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。