

# Le 188° restaurant & lounge

## Tasting Menu

### **French Duck Leg Confit**

*with mini pear, Hungarian duck liver and prune sauce*

法國油封鴨脾配迷你啤梨、匈牙利鴨肝及西梅醬

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### **Norwegian Salmon Mousse Puff**

*with zucchini salad*

挪威三文魚慕絲泡芙配意大利青瓜沙律

**Gosset, Excellence, Brut**

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### **Mushroom Chicken Consommé**

*with gnocchi and vegetables*

蘑菇清雞湯配薯丸及雜菜

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### **Zubrowka Vodka Lemon Sorbet**

伏特加檸檬雪葩

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### **Sautéed Prawns with Grapefruit Mousse and Caviar**

*with roasted potato, artichoke and pumpkin purée and green olive sauce*

香煎蝦伴西柚慕絲及精選魚子醬配烤薯仔、雅枝竹南瓜蓉及青橄欖醬

**Palliser Estate, Dry Riesling, Martinborough, New Zealand 2020**

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### **Roasted U.S. Duck Breast Confit**

*with mushrooms, rhubarb and parsnip purée*

香烤美國油封鴨脾配蘑菇、大黃及白甘筍蓉

**Elderton E-Series, Unoaked Chardonnay, Barossa Valley, Australia 2023**

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### **Roasted U.S. Angus Sirloin Steak**

*with vegetables, mashed potato, sautéed mushroom and red wine gravy*

香烤美國安格斯西冷排配蔬菜、薯蓉、炒蘑菇及紅酒燒汁

**Zuccardi Valles, Selección Malbec, Mendoza, Argentina 2021**

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### **Caramel Mille Feuille**

焦糖千層蛋糕

**Warre's Heritage Ruby Port**

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### **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。