

Le 188°

restaurant & lounge

Christmas's Dinner Menu

HK\$1,588 per person 每位

Additional **HK\$ 400** per person 每位

With 3 glasses of wine pairing 連配對餐酒 3 杯

All prices are subject to 10% service charge

需另加一服務費

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。

Abalone in Japanese Style

on butter liver sauce

日式鮑魚配牛油鮑魚肝醬

Pigeon Breast

with truffle and foie gras mousse

香烤乳鴿配松露及鴨肝慕絲

Gosset, Excellence, Brut

Canadian Lobster Medallion

with crab salad, champagne jelly and caviar

加拿大龍蝦配蟹肉沙律、香檳啫喱及精選魚子醬

Porcini Mushroom Soup

with Canadian scallop carpaccio and truffle sour cream

牛肝菌蘑菇湯配加拿大帶子薄片及松露酸忌廉

Zubrowka Vodka Lemon Sorbet

伏特加檸檬雪葩

Traditional Pizzoccheri

in vegetable, bitto cheese and salsiccia sauce

傳統意式蕎麥意粉配蔬菜、比托芝士及肉腸醬

Palliser Estate, Dry Riesling, Martinborough, New Zealand 2022

Traditional Christmas Duo Cotechino U.S. Turkey

served with lentil, mashed potato and chestnut sauce

傳統聖誕意式碎肉腸伴美國火雞配蘭度豆、薯蓉及栗子醬

Alamos, Selección Malbec, Mendoza, Argentina 2020

OR 或

Grilled Canadian Lobster

on port wine sabayon and vegetables

香烤加拿大龍蝦配砵酒沙巴翁及蔬菜

Elderton E-series, Unoaked Chardonnay, Barossa Valley, Australia 2022

OR 或

U.S. Angus Beef Tenderloin Rossini Style

with seasonal vegetables and red wine gravy

羅西尼式安格斯牛柳配時令蔬菜及紅酒燒汁

Elderton E-series, Shiraz Cabernet, Barossa Valley, Australia 2021

White Chocolate Strawberry Almond Cake

白朱古力草莓杏仁蛋糕