

Le 188° restaurant & lounge

Father's Day 7 Course Tasting Dinner Menu

Duck Liver Mousse

with melon jelly

鴨肝慕斯配蜜瓜果凍及西梅紅酒醬

Orange Granita Blue Mussel and Shrimps Salad

意式香橙冰沙配藍青口及蝦沙律

Gosset, Excellence, Brut

Artichoke Soup

with crouton

雅枝竹湯配雅枝竹芝士多士

Parma Ham Filled Maccheroni

with peas and walnut sauce

意式芝士釀夾心雲吞配煙燻火腿、青豆及核桃醬

Palliser Estate, Dry Riesling, Martinborough, New Zealand 2020

Pan Seared Canadian Scallops

with porcini and chorizo foam

香煎加拿大帶子配牛肝菌及辣肉腸泡沫

Elderton E-series, Unoaked Chardonnay, Barossa Valley, Australia 2020

Zubrowka Vodka Lemon Sorbet

伏特加檸檬雪葩

Pan Roasted US Beef Tenderloin

with crispy potato, leek, pumpkin

香煎美國牛柳配香脆薯片、大蒜及南瓜

Alamos, Selección Malbec, Mendoza, Argentina 2019

74% Chocolate Baileys Cream Cake

74% 朱古力百利甜酒蛋糕

Warre's Heritage Ruby Port

Freshly Brewed Coffee or Tea

即磨鮮咖啡或茶

HK\$ 798 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
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。