

le 188°

restaurant & lounge

Savoury South Africa

南非珍饈盛宴

<u>Appetizers 前菜</u>	HKD
Bobotie Minced Beef Pie with Chutney 牛肉批配酸辣醬	220
Curry Pasta Salad with South African baby vegetables 咖喱意粉沙律配南非迷你蔬菜	160
<u>Main Courses 主菜</u>	
Seafood “Potjie” (For 2 persons) Stewed Seafood - squid, Boston lobster tail, octopus, monk fish and mussel with tomato sauce 燉海鮮鍋 (魷魚、波士頓龍蝦尾、八爪魚、鮫鰈魚及青口) 配番茄醬 (兩位用)	780
Ubuntu Braai Platter (For 2 persons) Meat Platter - chicken, beef, lamb with hakalaka sauce 燒烤拼盤 (雞肉、牛肉及羊肉) 配南非番茄豆醬 (兩位用)	680
Lobster Seafood Bread Bowl 龍蝦海鮮麵包碗	580

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



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
	N1 Size Seasonal Oysters sautéed vegetables, beef mayonnaise and caviar N1 時令生蠔配嫩煎蔬菜、牛肉蛋黃醬及精選魚子醬	280
	Potato Dauphin with Mix Seafood and Vegetables Argentine shrimps, octopus, clams and scallops 法式炸馬鈴薯泡芙配海鮮和蔬菜	220
	Pan-fried French Duck Foie Gras red fruit dark chocolate jam 香煎法國鴨肝配紅梅黑朱古力醬	220
 	Caramelized Beef Bone Marrow, Chicken Soft Bone Salad; Porcini and Beef Tartare 焦糖牛骨髓伴雞軟骨沙律、牛肝菌及牛肉他他	220
  	Avocado Guacamole and Vegetable Garden Salad 牛油果醬及田園沙律	130

Soups

湯

	Canadian Lobster Bisque radish and mini carrot 加拿大龍蝦濃湯配龍蝦肉及小甘筍	120
	Mixed Mushroom Cream Soup with truffle sour cream and croutons 雜菌濃湯配松露酸忌廉及麵包粒	120



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Main Course

主菜

			HKD
	Pan-fried Pork Loin (BRONZE AWARD WINNING DISH) pork ravioli, spelt wheat, mini carrot and port wine sauce 香煎豬柳配豬肉意式雲吞、麥米、小甘筍及砵酒汁 (銅獎得獎菜式)		430
	Braised Australian Beef Cheek with mashed potato and red wine sauce 燉澳洲牛臉頰肉配薯蓉及紅酒汁		480
	16 Hours 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	430
	French Spring Chicken French beans and sautéed potatoes 法國春雞配法邊豆及炒馬鈴薯		380
	US Spiced Duck Leg Confit and Duck Foie Gras with apple and truffle butter sauce 美國油封鴨腿、香煎鴨肝配燴蘋果醬和松露牛油醬		580
	Roasted Vegetables and Quinoa with artichoke, walnut, avocado and citrus sauce 香烤雜菜伴藜麥、雅枝竹、合桃、牛油果及柑橘醬		320
	Tagliolini in Truffle and Mushroom Sauce 意大利幼蛋麵配松露蘑菇醬		380



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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 (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)	380
	Pancetta Cod Ballotine with Prawn vegetables and citrus Jelly on beurre blanc herbs sauce 意式煙肉卷鱈魚配大蝦、雜蔬菜、柑橘啫喱和香草白汁	420
	 Pan-roasted Atlantic Sea Bass on Vegetables with walnut truffle sauce 香烤大西洋鱸魚配雜蔬菜及合桃松露汁	380
	 Seared Whole Canadian Lobster in Butter Korean Chilli 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	530

Sides

配菜

	 Garden Green Salad champagne-vinegar dressing 田園沙律配香檳醋汁	70
	 Sautéed Wild Mushrooms 炒野菌	70
	 Roasted Potatoes 烤薯仔	60
	 Sautéed French Beans Garlic and Butter 蒜香牛油法邊豆	60



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Dessert

甜品

	HKD
Caramel Mille-Feuille with vanilla ice cream 香脆焦糖吉士拿破崙配雲呢拿雪糕	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
Green Tea Opera strawberry ice cream 綠茶歌劇蛋糕配士多啤梨雪糕	98
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)	88
Your Choice of Mövenpick Ice Cream (Two Scoops) 自選瑞士 MÖVENPICK 雪糕(兩球)	88



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