

HUGO'S DINNER

4-COURSE CAVIAR SET MENU

Smoked Atlantic Halibut
Spanish Avruga Caviar
beetroot, crème fraîche, herb salad,
pink pepper



63°C Poached Organic UK Egg
Kaviari Paris Organic Trout Caviar
36-month matured Iberico ham, pearl barley,
watercress foam



Pan-fried French Scallops
Kaviari Paris Oscietra Prestige Caviar
chervil root purée, sautéed young spinach,
purple cauliflower, champagne foam



Valrhona Chocolate Crèmeux
Passion Fruit Caviar
pistachio sable

希戈餐廳晚餐

四道菜魚子醬套餐 For 1 person 每位 \$2,100
For 2 persons 兩位 \$2,950

煙燻大西洋比目魚
希靈魚子醬
紅菜頭、法式酸忌廉、香草沙律、
粉紅胡椒



63°C英國有機水煮蛋
鱒魚子醬
36個月伊比利亞火腿、洋薏米、
西洋菜泡沫



香煎法國帶子
法國奧賽佳頂級魚子醬
山蘿蔔蓉、炒嫩菠菜、
紫椰菜花、香檳泡沫



法芙娜朱古力慕絲
熱情果
開心果仁脆餅

If you have any concerns regarding food allergies, please alert your server prior to ordering.
如對任何食物有過敏反應，請於點菜時告知本餐廳職員。

The above prices are in Hong Kong dollars and subject to a 10% service charge.
以上價目以港幣計算並須附加10%服務費。