

HUGO'S DINNER

CLASSIC SET MENU

Freshly Shucked Oysters
mignonette dressing

*Brut Blanc de Blancs Grand Cru Les Avize N.V.
Franck Bonville, Champagne France*



Pan-fried Foie Gras
mango, almond, brioche, port wine jus

*Riesling Auslese Edesheim 2015
Anselmann, Pfalz Germany*



Lobster Bisque
cream and brandy scented lobster soup

*Predicador Blanco 2012
Bodegas Contador, Rioja Spain*



Pan-fried Wild Atlantic Turbot
asparagus, black truffle cream sauce

*Pernard Vergelesses 1er Cru Ile des Vergelesses 2007
Domaine Chandon de Briailles, Burgundy France*

Or

Honey-glazed French Pigeon Breast
artichoke, button mushroom, orange pigeon jus

*Morey Saint Denis 1er Cru Clos des Ormes 2014
Louis Jadot, Burgundy France*

希戈餐廳晚餐

6-course per person 六道菜每位 \$1,488

8-course per person 八道菜每位 \$1,888

經典套餐

精選新鮮時令生蠔
乾蔥紅酒醋



香煎鵝肝
芒果、杏仁、法式軟包、砵酒汁



龍蝦湯
忌廉白蘭地酒龍蝦湯



香煎野生大西洋多寶魚
蘆筍、黑松露忌廉汁

或

蜜糖烤法國鴿子胸
洋蔥、蘑菇、橙鴿子汁

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。

Lemon Sorbet



Steak au Poivre
mashed potatoes, glazed vegetables
Chateauneuf du Pape 2015
Ogier Bois de Pied Redal, Rhone France



French Cheese Selection
walnut, grapes, mustard fruits
Maury Charles Dupuy 2005
Mas Amiel, Cotes du Roussillon France

Or

Hugo's Grand Marnier Soufflé
grand marnier and chocolate-cognac sauce
Malvasia Delle Lipari Passito 2012
Haurer, Sicily Italy



ADDITIONAL WINE PAIRING

檸檬雪葩



法式黑胡椒牛柳
薯蓉、蔬菜



法式芝士拼盤
合桃、葡萄、醃製水果

或

希戈金萬利橙酒梳乎厘
金萬利橙酒汁及朱古力干邑汁



另加餐酒配對

6-course additional per person 六道菜每位另加 \$868

8-course additional per person 八道菜每位另加 \$998

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