HUGO's

HUGO'S GAME SET MENU

希戈時令野味晚餐

per person $1,498

Hugo's Aperitif

希戈餐前酒

Lobster and Prawn Marie Rose
seafood cocktail, lettuce, cucumber, avocado, marie rose sauce
Piper-Heidsieck, Brut, Champagne, France, N.V.

龍蝦及蝦瑪麗玫瑰沙律
海鮮咯嗲、羅馬生菜、青瓜、牛油果、瑪麗玫瑰汁

Pan-Seared Foie Gras
seared foie gras, toasted brioche, hazelnut dressing
Domaine Michel Gros, Fontaine Saint Martin Monopole, Hautes Cotes de Nuits, Burgundy, 2022

香煎法國鴨肝
鴨肝、法式軟包多士、榛子油醋汁

Beef Consommé Royal
foie gras royal, harlequin vegetables
Giovanni Rosso, Barolo del Comune di Serralunga d'Alba, Piedmont, Italy, 2021

皇家牛肉清湯
皇家鴨肝凍、蔬菜

Slow-Cooked Red-Leg Partridge
roasted partridge, chestnut purée, braised cabbage, Madeira game sauce
or
Roasted Rhug Estate Roe Deer Saddle
artichoke puree, roasted beetroot, blackberry jus
Zeni, Amarone della Valpolicella Calssico, Veneto, Italy, 2019

慢煮紅腳鷓鴣
烤鷓鴣、栗子蓉、燴椰菜、馬德拉酒野味汁
或
烤威爾斯北部狍鹿鞍肉
亞枝竹蓉、烤紅菜頭、黑莓醬

Pear and Elderflower Pavlova
light meringue, poached pear, elderflower cream
Chateau La Rame, Sainte Croix du Mont, Bordeaux, France, 2021

香梨接骨木花脆蛋白餅
蛋白霜、燴香梨、接骨木花忌廉

BOUTIQUE WINE PAIRING

另加餐酒配對

additional per person
每位另加 $798

gluten free 無麩質　alcohol 酒　sustainable seafood 可持續發展海鮮

If you have any food allergies or dietary restrictions, please inform your server before placing your order
如有食物敏感或飲食限制，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