

HUGO's



FRENCH GOURMAY DINNER MENU

Saucisson Brioché
sausage, "brioche"

Saint Joseph Silice

Domaine Coursodon, Rhône France 2019

Oeuf en Meurette

poached cage free egg, seasonal vegetables,
parsley, bacon, croutons, red wine gravy

Crozes Hermitage Les Jalets

Paul Jaboulet Aine, Rhône France 2018

Poulet Célestine

potato gratin, mushroom, baby carrot,
chicken velouté

Chateauneuf-du-Pape

Chateau de Beaucastel, Rhône France 2016

Or

Truite à la Grenobloise

potato gratin, lemon, croutons,
browned butter, capers

Côte Rôtie Les Jumelles

Paul Jaboulet Aine, Rhône France 2017

Tarte aux Pralines de Saint-Genix

Saint Genix praline, French cream, pastry,
yoghurt ice cream

Muscat de Beaumes-de-Venise,

Le Chant des Griolles, Rhône France 2019

ADDITIONAL WINE PAIRING

法國五月美食薈菜譜

「里昂」式香腸

法式香腸軟包

「拉佩魯斯」式水煮蛋

水煮放養雞蛋、時令蔬菜、
番茜、煙肉、脆包粒、紅酒汁

「塞萊斯廷」式燒雞

忌廉焗薯、蘑菇、嫩甘筍、雞汁

或

「格勒諾布爾」式鱒魚

忌廉焗薯、檸檬、脆包粒、
焦香牛油、水瓜柳

「隆河」式紅莓杏仁撻

法式忌廉、牛油皮、乳酪雪糕

另加餐酒配對

additional per person

每位另加 \$680

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。

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