

HUGO'S TASTING MENU
WINTER 2021

希戈餐廳嗜味菜單
2021年冬

per person 每位
\$1,250

5-COURSE SET MENU

五道菜套餐

Five Spiced Foie Gras Terrine
fig jam, toasted brioche
*Riesling Spätlese Feinherb Wehlener Klosterberg
Markus Molitor, Mosel Germany 2004*

五香肝醬
無花果醬、法式甜包

Gratinated French Onion Soup
shaved French black winter truffle
Sancerre, Lucien Crochet, Loire France 2014

焗法式洋蔥湯
法國冬季黑松露

◇ Pan Seared New Zealand John Dory
poached salsify, ox tongue jus
*Moulin à Vent Rocheigrès, Albert Bichot,
Beaujolais France 2015*

香煎新西蘭魴魚柳
水煮牛蒡、牛舌汁

Roasted US Beef Tournedos Rossini
foie gras, spinach, potato terrine,
truffle madeira sauce
*Vino Nobile Di Montepulciano, Bossona Riserva
Cantine Dei, Montepulciano Italy 2012*

香煎鴨肝美國牛柳
香煎鴨肝、菠菜、薯批、
松露馬德拉醬

Spiced Red Wine Poached Pear
vanilla bean ice cream, caramelized pecan nuts
Tawny Port 20 years old, Quinta do Noval, Douro Portugal

紅酒燴梨
雲呢拿雪糕、焦糖核桃

ADDITIONAL WINE PAIRING

另加餐酒配對

additional per person
每位另加 \$580

◇ Sustainable item 可持續發展海鮮類別

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。