

HUGO'S DINNER

希戈餐廳晚餐

4-COURSE SEASONAL SET MENU

四道菜套餐

per person 每位 \$1,688

Steak Tartare a la Hofmann's
15 Gram No.2 Superior Oscietra Caviar
US Prime beef tenderloin, quail egg, capers,
gherkins, onion, brandy dressing

Brut, Blanc de Blancs, Grand Cru Reserve N.V.

Launois Pere & Fils, Champagne France

荷夫曼式牛肉他他
15克 2號 高級奧塞佳魚子醬
美國頂級牛柳、鵝鶉蛋、水瓜柳、
小黃瓜、洋蔥、白蘭地酒汁

per glass 每杯 \$235

Creamy Roscoff Onion Soup
15 Gram No.1 Baerii Caviar
poached leeks with butter

羅斯科夫洋蔥忌廉湯
15克 1號 貝里魚子醬
牛油浸大蒜

Butter Poached French Sea Bass
15 Gram No.5 Royal Oscietra Caviar
fennel puree, artichoke,
beurre blanc

Brut, Blanc de Blancs, Grand Cru Mesnil Sur Oger,
Special Club 2008

Launois Pere & Fils, Champagne France

牛油浸法國鱸魚
15克 5號 皇家奧塞佳魚子醬
茴香蓉、朝鮮薊、
法式牛油汁

per glass 每杯 \$410

Japanese Strawberry Romanoff
15 Gram No.5 Royal Oscietra Caviar
French vanilla ice cream

Brut Rose, Premier Cru Mareuil-sur-Ay, N.V.

Marc Hebrart, Champagne France

日本草莓羅曼夫
15克 5號 皇家奧塞佳魚子醬
法式雲呢拿雪糕

per glass 每杯 \$265

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。