

HUGO's

HUGO'S TASTING MENU  
AUTUMN 2021

希戈餐廳嚐味菜單  
2021年秋

per person 每位  
\$1,250

5-COURSE SET MENU

五道菜套餐

- V Toasted Forest Mushroom Brioche  
*Sancerre, Lucien Crochet, Loire Valley, France 2014*
- ◆ ◆
- Raw Layered Venison  
pine nuts, truffle emulsion, mustard cress  
*Bodegas Muga, Rioja, Spain 2011*
- ◆ ◆
- Cauliflower Risotto  
shaved foie gras, hazelnut, dark chocolate, sherry  
*Crozes-Hermitage, Cuvée Particulière,  
Domaine des Remizières, Rhône Valley, France 2010*
- ◆ ◆
- Dry Aged Challans Duck Au Sang  
seared breast, braised endive, pumpkin puree,  
mustard seed jus raspberry vinegar  
confit duck leg, potato mousse  
*Barolo Bussia, Poderi Aldo Conterno, Piedmont, Italy 2015*
- ◆ ◆
- V Baked Apple Tart Tatin, Shatin Honey Glazed  
tonka bean ice cream  
*Graham's Blend n5, White Port, Portugal N.V.*

- 雜菌法式軟包多士
- ◆
- 生黃麴片  
松子仁、松露汁、芥末水芹
- ◆
- 椰菜花意式燴飯  
鴨肝薄片、榛子、黑朱古力、些利酒
- ◆
- 熟成法國血鴨  
香煎鴨胸、燴菊苣、南瓜蓉、  
芥末籽紅莓醋鴨汁  
油封鴨腿、薯仔慕絲
- ◆
- 法式蘋果撻、沙田蜂蜜漿  
零陵香豆雪糕

ADDITIONAL WINE PAIRING

另加餐酒配對

additional per person  
每位另加 \$580

V Vegetarian 素食

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。