

HUGO'S BRUNCH MENU

With free flow Champagne
With free flow White and Red Wine

APPETISER

Selection of Hugo's Hors d'oeuvre and
Salad from the Buffet

MAIN COURSE (select one from below items)

- ✓ Organic Vegetable Ratatouille
cherry tomato sauce, thyme

Beech Oven Selection

- ◇ Roasted Norwegian Salmon
horseradish, dill, cabbage

Braised Vineyard Raised French Chicken "Coq Au Vin"
braising sauce, pearl onion, bacon, button mushroom

Grilled Iberico Pork Loin
celeriac, pickled mustard seed jus

Hugo's Brunch Classic Selection

- ◇ Lobster Egg Cardinal
poached egg, lobster medallion, spinach, lobster roe,
hollandaise sauce
- ◇ Hugo's Classic Half Boston Lobster Thermidor

Roasted US Prime Rib of Beef
served from the carving wagon

DESSERT

Selection of Hugo's Handcrafted Desserts
and Pastries from the Buffet

希戈早午餐

per adult 成人每位 \$755
per child 小童每位 \$525
per person 每位另加 \$320
per person 每位另加 \$198

香檳套餐
餐酒套餐

頭盤

希戈凍頭盤及沙律自助餐

主菜(以下任選一款菜式)

法式燴有機蔬菜
車厘茄汁、百里香

開放式扒爐精選

烤挪威三文魚
辣根、刁草、椰菜

法式紅酒燴葡萄園養殖雞
燴雞汁、珍珠洋蔥、煙肉、蘑菇

扒依比利亞豬柳
芹菜頭、醃芥末籽肉汁

希戈經典早午餐精選

龍蝦肉水煮蛋
水煮蛋、龍蝦肉、菠菜、龍蝦籽、
牛油蛋黃醬

希戈芝士芥末焗波士頓龍蝦半份
燒美國牛肋骨肉

甜品

希戈精美甜品及糕點自助餐

Gluten-free 無麩質

◇ Sustainable item 可持續發展海鮮類別

✓ 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