

HUGO's

## HUGO'S BRUNCH MENU

Include free flow Moët & Chandon Champagne,  
White, Red Wine and Bloody Mary

### APPETISER

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

### MAIN COURSE (select one from below items)

-   Zucchini and Cumin Fritter  
carrot puree, parsley and truffle salad
-   Pan Fried Sea Bass Fillet  
eggplant, spring greens, lemongrass butter sauce
-   Roasted Loin and Confit Leg of Lamb  
rosemary jus, potato terrine, pea puree,  
charred spring onion
-   Lobster Egg Cardinal  
poached egg, lobster medallion, spinach,  
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 \$1,188  
per child 小童每位 \$618

香檳、餐酒  
及血腥瑪麗雞尾酒

### 頭盤

希戈凍頭盤及沙律自助餐

### 主菜 (以下任選一款菜式)

- 意瓜苗香脆餅  
甘筍蓉、番茜松露沙律
- 香煎鱸魚柳  
茄子、時令蔬菜、香茅牛油汁
- 烤羊柳配油封羊脾  
迷迭香燒汁、千層薯仔、青豆蓉、  
烤青蔥
- 龍蝦肉水煮蛋  
水煮蛋、龍蝦肉、菠菜、  
牛油蛋黃醬
- 希戈芝士芥末焗波士頓龍蝦半份
- 燒美國頂級牛肋骨肉  
席前銀車切片

### 甜品

希戈精美甜品及糕點自助餐

 gluten free 無麩質    vegetarian 素食    alcohol 酒    sustainable seafood 可持續發展海鮮

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