

HUGO's

HUGO'S CHEF ERIC'S AUTUMN TASTING MENU

5-COURSE SET MENU

-  Pan Seared King Scallop, Poached Williams Pear
walnut and celeriac vinaigrette
Brut, Tradition Premier Cru
Roger Coulon Henri-Hodie, Champagne France N.V.
-   Grilled Carabineros
pumpkin, port wine reduction
Albarino Reserve
Bodegas Garzon, Uruguay 2019
-  Comté Tortellini
brown onion consommé
Chardonnay Reserve
Recanti, Israel 2019
-  Venison Rossini
shallot tarte tatin, mocca crust
Brunello di Montalcino
Villa Poggio Salvi, Tuscany Italy 2016
-  64% Molten Chocolate Fondant,
Whisky Hazelnut Ice Cream
20 Years Old Tawny
Quinta do Noval Porto, Portugal

ADDITIONAL WINE PAIRING

 gluten free 無麩質  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

希戈餐廳大廚戴亦珩 之秋季嗜味菜譜

per person 每位
\$1,458

五道菜套餐

香煎皇帝帶子、雪梨酒燴梨
合桃芹菜頭油醋汁

扒西班牙紅蝦
南瓜、砵酒濃汁

法國芝士意式雲吞
焦香洋蔥清湯

法式香煎黃蘗肉配鴨肝
乾蔥撻、咖啡脆粒

64度朱古力心太軟、
威士忌榛子雪糕

另加餐酒配對

additional per person
每位另加 \$790