





Hyatt Regency Hong Kong, Tsim Sha Tsui  
Hugo's Chef Eric's Autumn Tasting Menu

香港尖沙咀凱悅酒店希戈餐廳大廚戴亦珩之秋季嚐味菜譜

Valid from now till 30 November 2022

供應由即日起至2022年11月30日

HUGO'S CHEF ERIC'S  
AUTUMN TASTING MENU

希戈餐廳大廚戴亦珩  
之秋季嚐味菜譜

-  Foie Gras Au Torchon  
chestnut confit, toasted brioche  
*Vigna di Gabri Ansonica*  
*Donnafugata, Sicily Italy 2009*
-  Shell Fish Mariniere  
Brittany clams, bouchot mussels, court-bouillon  
*Garganega, Soave Classico*  
*Gini Contrada Salvarenza, Veneto Italy 2014*
-  Mediterranean Octopus, Pan Seared King Scallop  
salsa verde, fig salad  
*Sauvignon Blanc Quarz*  
*Cantina Terlano, Alto Adige Italy 2013*
-  Roasted Venison Loin  
butter spaetzle, elderberry jus, sautéed chanterelle  
*Bolgheri Le Serre Nuove*  
*Dell' Ornellaia, Tuscany Italy 2015*
-  Selection of "Les Freres Marchand" Artisan Cheese  
homemade chutney  
*20 Years Old Tawny*  
*Quinta do Noval Porto, Portugal*  
or  
 Apple Tarte Tatin  
Williams pear sorbet  
*Courvoisier X.O. Cognac*

- 鴨肝凍  
糖封栗子、法式牛油軟包多士
- 法式海鮮湯  
布列塔尼蜆、法國青口、白酒蔬菜清湯
- 地中海八爪魚香煎皇帝帶子  
墨西哥青醬、無花果沙律
- 烤黃麩柳  
牛油麵條、接骨木汁、炒法國鮮菌
- 精選法國手工芝士  
自家製酸辣醬

Optional supplement to 6-course per person

或 追加至六道菜每位加 \$100

法式焦糖蘋果撻  
香梨果酒雪葩

ADDITIONAL WINE PAIRING

另加餐酒配對

additional per person

每位另加 \$768

 gluten free 無麩質  alcohol 酒

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

We commit that our Food & Beverage Venues are GBAC STAR™ and ISO22000:2018 certified, a registered trademark of the Global Biorisk Advisory Council (GBAC), Inc. and licensed to ISSA and an internationally recognised food safety management system.  
我們承諾餐飲場所已獲全球生物風險諮詢委員會™ (GBAC) 評估及ISO22000國際食品衛生安全體系的認證。