



HUGO's

HUGO'S CHEF ERIC'S SPRING TASTING MENU

5-COURSE SET MENU

-  King Crab Tart
king crab tartare, avocado, oscietra caviar,
jalapeño vinaigrette
Pinot Grigio
Elena Walch, Castel Ringberg Italy 2019
-  Foie Gras au Torchon
pickled cherry, port wine reduction
Riesling Grand Cru Schlossberg
Domaine Weinbach, Alsace France 2011
-  Bouillabaisse
seabass, scallop, clam, crisp sour dough, rouille sauce
Saint Joseph Silice
Domaine Coursodon, Rhone France 2019
-  Pan Seared Dutch Veal Tenderloin
white asparagus, Madeira jus
Nebbiolo
Oddero Barolo Piedmont Italy 2016
- Selection of "Les Freres Marchand" Artisan Cheese
homemade chutney
20 Years Old Tawny
Quinta do Noval Porto, Portugal
- or
-  Baba au Rhum
lightly-whipped chantilly cream
18 Year Old
Glenrothes Speyside, Scotland

ADDITIONAL WINE PAIRING

 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

希戈餐廳大廚戴亦珩 之春季嚐味菜譜

per person 每位
\$1,458

五道菜套餐

- 皇帝蟹肉撻
皇帝蟹肉他他、牛油果、奧賽佳魚子醬、
墨西哥辣椒油醋汁
- 鴨肝醬
醃製櫻桃、砵酒汁
- 法式海鮮湯
鱸魚、帶子、蜆、脆酸種包、法式蛋黃醬
- 香煎荷蘭牛仔柳
白蘆筍、馬德拉酒汁
- 精選法國 "Les Freres Marchand" 手工芝士
自家製酸辣醬
- 或
法式秣酒巴巴蛋糕
鮮忌廉

另加餐酒配對

additional per person
每位另加 \$768