

HUGO's

HUGO'S CHEF ERIC'S SUMMER TASTING MENU

5-COURSE SET MENU

-   Atlantic Boston Lobster Carpaccio
heirloom tomato granite, basil & lime oil,
goat cheese crumble
Pinot Grigio
Elena Walch, Castel Ringberg Italy 2019
-  Pan Seared Foie Gras
green pea cappuccino, mint
Riesling Grand Cru Schlossberg
Domaine Weinbach, Alsace France 2011
-  Slow Cooked Atlantic Cod & King Scallop
fennel, passion fruit emulsion
Gruner Veltliner Loibner Loibenberg Smaragd
FX Pichler, Wachau Austria 2011
-   Roasted French Pigeon
caramelized apricot, crushed hazelnut,
port wine jus
Brunello di Montalcino
Villa Poggio Salvi, Tuscany Italy 2016
-  Fresh Berry Vacherin
Rosé sabayon
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 之夏季嚐味菜譜

per person 每位

\$1,458

五道菜套餐

- 大西洋波士頓龍蝦薄片
原種番茄沙冰、羅勒青檸油、
羊奶芝士碎
- ◆
- ◆
- 香煎鴨肝
青豆泡沫、薄荷
- ◆
- ◆
- 慢煮大西洋鱈魚及皇帝帶子
茴香、熱情果泡沫
- ◆
- ◆
- 烤法國鴿
焦糖杏甫、榛子碎、砵酒汁
- ◆
- ◆
- 鮮莓蛋白餅雪糕蛋糕
玫瑰香檳沙巴翁

另加餐酒配對

additional per person

每位另加 \$790