

HUGO's

HUGO'S CHEF ERIC'S WINTER TASTING MENU

5-COURSE SET MENU

-  Oyster & Caviar
fine de cancale oyster, oscietra caviar
Brut Reserve
Duval-Leroy, Champagne France N.V.
-  Venison Loin Carpaccio
parmesan custard, pickled winter mushrooms,
handpicked garden greens
Albarino
Paco & Lola, Galicia Spain 2017
-  Mille Feuille of Royal Langoustine
sautéed young spinach, beurre blanc, roe
Riesling Grand Cru Schlossberg
Domaine Weinbach, Alsace France 2011
-  Roasted Barbarie Duck Breast and Foie Gras
potato dauphinoise, celeriac puree, blood orange,
cranberry jus
Crozes Hermitage Les Jalets
Paul Jaboulet Aine, Rhone France 2018
-  Caramelized Pear
filo pastry, macademia parfait, chocolate mousse
Etter Zuger Kirsch Schnapps, Switzerland

ADDITIONAL WINE PAIRING

 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。

希戈餐廳大廚戴亦珩 之冬季嚐味菜譜

\$1,458
per person 每位

五道菜套餐

生蠔及魚子醬
康卡勒生蠔奧賽佳魚子醬

黃蘗柳薄片
巴馬臣吉士、醃製冬季鮮菌、
田園沙律菜

皇家海螯蝦千層酥
炒嫩菠菜、白酒汁、魚籽

烤法國鴨胸及鴨肝
忌廉焗薯、芹菜頭蓉、血橙、蔓越莓汁

焦糖香梨
薄酥皮、夏威夷果仁芭菲、朱古力慕絲

另加餐酒配對

additional per person
每位另加 \$768