

HUGO's

CLASSIC SET MENU

- # ◇ Freshly Shucked Oysters
mignonette dressing
*Brut Blanc de Blancs Grand Cru Les Avize N.V.
Franck Bonville, Champagne France*
- # Escargots à la Bourguignonne
snail in the shell, garlic butter
*Montagny 1er Cru Selection Vieilles Vignes 2017
Domaine Stephane Aladame, Burgundy France*
- # ◇ Lobster Bisque
cream and brandy scented lobster soup
*Predicador Blanco 2013
Bodegas Contador, Rioja Spain*
- # Steak au Poivre
mashed potatoes, seasonal organic vegetables
*Blaye 2009
Chateau Mons Delaunay, Bordeaux France*
- French Cheese Selection
walnut, grapes, mustard fruits
*Riesling Eiswein 2016
Peter Winter, Rheinhessen Germany*
or
Hugo's Hazelnut Nougat Soufflé
grand marnier and chocolate-cognac sauce
*Riesling Eiswein 2016
Peter Winter, Rheinhessen Germany*
- ADDITIONAL WINE PAIRING

經典套餐

5-course per person
五道菜每位 \$1,388

- 精選新鮮時令生蠔
乾蔥紅酒醋
- 布根地式焗田螺
釀田螺肉、香蒜牛油
- 龍蝦湯
忌廉白蘭地酒龍蝦湯

法式黑胡椒牛柳
薯蓉、有機蔬菜

法式芝士拼盤
合桃、葡萄、醃製水果

Optional supplement to 6-course
追加至六道菜每位加 +\$100

或
希戈榛子果仁醬疏乎厘
金萬利橙酒汁、朱古力干邑汁

另加餐酒配對

5-course additional per person 五道菜每位另加 \$768

Gluten-free 無麩質

◇ Sustainable item 可持續發展海鮮類別

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。