



HUGO's




Hyatt Regency Hong Kong, Tsim Sha Tsui
Hugo's Exquisite 4-Course Set Dinner
香港尖沙咀凱悅酒店希戈餐廳四道菜精緻晚餐

EXQUISITE SET DINNER

精緻晚餐

  Freshly Shucked Oysters, 2 pieces
mignonette dressing
Brut Reserve
Duval-Leroy, Champagne France, N.V.

精選新鮮時令生蠔兩隻
乾蔥紅酒醋




   Lobster Bisque
cream and brandy scented lobster soup

龍蝦湯
忌廉白蘭地酒龍蝦湯



   Steak au Poivre
mashed potatoes, glazed vegetables
Shiraz Talus, Mount Langi Ghiran, Victoria Australia 2019
Or

法式黑胡椒牛柳
薯蓉、蔬菜

或

   Roasted Norwegian Salmon
horseradish sauce, dill, organic vegetables
Chardonnay Monterey, Hahn SLH,
California United States 2018

烤挪威三文魚
辣根汁、刁草、有機蔬菜

  Crêpes Suzette
crêpes, caramelised orange sauce,
grand marnier, vanilla ice cream
flamed table side
Muscat de Beaumes-de-Venise, Le Chant des Griolles
Paul Jaboulet Aine, Rhone France 2019

橙酒煮班戟
法式班戟、焦糖橙汁、
金萬利橙酒、法式雲呢拿雪糕
席前火焰烹調

ADDITIONAL WINE PAIRING

另加餐酒配對

additional per person
每位另加 \$350

 gluten free 無麩質  alcohol 酒  sustainable seafood 可持續發展海鮮  signature dish 精選菜式

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。

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