HUGO's



HUGO'S FESTIVE BRUNCH MENU

希戈節日早午餐

per adult 成人每位 $1,188
per child 小童每位 $688

Includes free flow Piper-Heidsieck Champagne, White and Red Wine

包括無限量供應 Piper-Heidsieck 香檳及紅、白餐酒

APPETISERS & HUGO'S SPECIALTIES

頭盤及希戈特選

Hugo's Signature Appetisers from the Buffet

希戈經典頭盤自助餐

Home-Smoked Salmon

自家煙燻三文魚

Seared Foie Gras, Apple Jam, Toasted Hazelnuts, Brioche

香煎鴨肝、蘋果醬、烤榛子、法式軟包

MAIN COURSE (Select one of the following dishes)

主菜（以下任選一款菜式）

Roasted Buttered French Brill
chestnut purée, confit Brussel sprouts, glazed leeks, black truffle, champagne sauce

牛油烤法國菱鮃魚
栗子蓉、燴椰菜仔、蜜餞大蒜、黑松露、香檳汁

Ballotine of Turkey
pressed leg croquette, carrot purée, spiced red cabbage, port and star anise jus

烤釀火雞卷
火雞腿薯餅、甘筍蓉、香料燴紅椰菜、砵酒八角汁

Roasted Venison Loin
salt-baked beetroot, kale, blackberry, juniper jus

烤黃麞柳
鹽焗紅菜頭、羽衣甘藍、黑莓、杜松子汁

Hugo's Wagyu Beef Wellington
beef tenderloin in puff pastry, truffle mushroom duxelles

希戈和牛威靈頓
酥皮焗牛柳、松露蘑菇醬

Hugo's Classic Half Boston Lobster Thermidor

希戈芝士芥末焗波士頓龍蝦半份

Roasted U.S. Prime Rib of Beef

燒美國頂級牛肋骨肉

DESSERTS

甜品

Selection of Hugo's handcrafted desserts

希戈精美甜品及糕點自助餐

Crêpe Suzette

橙酒煮班戟

alcohol 酒　sustainable seafood 可持續發展海鮮　gueridon service 席前服務

If you have any food allergies or dietary restrictions, please inform your server before placing your order
如有食物敏感或飲食限制，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