

HUGO's

FRENCH TABLE
By Chef Cyril Jeannot

法國圓桌晚宴 per person 每位 \$1,288

 Duet of foie gras and prawn
Liqueur 44th, confit tomatoes in cloves
Or

 Pan-Fried Fresh Abalone
flambéed Calvados, toasted almond, green apple julienne
Domaine Jean Charton, Rully Montmorin, Burgundy France 2022

鴨肝大蝦法式二重奏
力嬌酒 44th、油浸丁香番茄
或

香煎新鮮鮑魚
火焰蘋果白蘭地、香脆杏仁、青蘋果絲

   Lobster Bisque
cream and brandy scented lobster soup
Atlantic Boston lobster
flamed table side

龍蝦湯
忌廉白蘭地酒龍蝦湯
大西洋波士頓龍蝦
席前火焰烹調

 Dover Sole Meunière
soap potato, oscietra caviar
Or
 “Herbal Hot Smoked” Roasted Angus Beef Tenderloin
in Staub (for 2 persons)
Génépi, sautéed crozet gratin
Or

香煎英國鰈魚
煎封薯仔、奧賽佳魚子醬
或
法式鍋焗煙燻牛柳
(兩位用)
爵納彼酒、炒千層小麥粉
或

 Roasted Whole French Pigeon
Lillet Blanc, pomme paille, sariette jus
La Reserve de Sociando Mallet, Haut Medoc, Bordeaux France 2014

燒法國乳鴿
法國甜酒、脆薯絲、香草燒汁

 Hugo's Cheese Selection
Or
 Bénédictine Ice Soufflé on Toasted Brioche
herbal, honey pesto
Chateau de Laubade V.S.O.P., Armagnac

希戈芝士拼盤
或
法國烈酒凍梳乎厘配法式牛油多士
香草、蜜糖香草醬

 vegetarian 素食  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

Cannot be used in conjunction with other discount

不可與其他折扣同時使用

The above price is 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