HUGO's

## HUGO'S GAME SET MENU

## 希戈時令野味晚餐

per person $1,498

Hugo's Aperitif

希戈餐前酒

Lobster and Prawn Marie Rose
seafood cocktail, lettuce, cucumber, avocado, marie rose sauce
*Piper-Heidsieck, Brut, Champagne, France, N.V.*

龍蝦及蝦瑪麗玫瑰沙律
海鮮咯嗲、羅馬生菜、青瓜、牛油果、瑪麗玫瑰汁

Pan-Seared Foie Gras
seared foie gras, toasted brioche, hazelnut dressing
*Domaine Michel Gros, Bourgogne Hautes-Cotes de Nuits, Burgundy, France, 2022*

香煎法國鴨肝
鴨肝、法式軟包多士、榛子油醋汁

Beef Consommé Royal
foie gras royal, harlequin vegetables
*Giovanni Rosso, Barolo del Comune di Serralunga d'Alba, Piedmont, Italy, 2021*

皇家牛肉清湯
皇家鴨肝凍、蔬菜

Grilled Ballotine of French Quail
parsnip puree, fondant potato, charred leek, port wine jus

or

Roasted Challandais Duck Breast
carrot and anise puree, pickled plum, charred spring onion, potato terrine, duck jus
*Zeni, Amarone della Valpolicella Calssico, Veneto, Italy, 2019*

扒法國鵪鶉卷
白甘荀蓉、油封薯仔、扒大蒜、砵酒肉汁

或

烤法國鴨胸
甘筍八角蓉、醃梅子、扒香蔥、薯仔千層、鴨肉汁

Pear and Elderflower Pavlova
light meringue, poached pear, elderflower cream
*Chateau La Rame, Sainte Croix du Mont, Bordeaux, France, 2021*

香梨接骨木花脆蛋白餅
蛋白霜、燴香梨、接骨木花忌廉

BOUTIQUE WINE PAIRING

另加餐酒配對

additional per person
每位另加 $798

gluten free 無麩質 alcohol 酒 sustainable seafood 可持續發展海鮮

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