




HUGO's



## HUGO'S LUNCH

### 2-COURSE SET MENU

   Selection from the Hors d'oeuvre Trolley  
or  
Hugo's Lobster Bisque

  Zucchini and Cumin Fritter  
carrot puree, parsley and truffle salad

  Pan Fried Sea Bass Fillet  
eggplant, spring greens, lemongrass butter sauce

  Roasted Loin and Confit Leg of Lamb  
rosemary jus, potato terrine, pea puree,  
charred spring onion

  Whole Atlantic Boston Lobster Variation  
vol-au-vent and grilled lobster

 Roasted US Prime Rib of Beef  
served from the carving wagon

### Special of the Month

 Australian Wagyu MB6 Beef Cut of the Day  
French fries, peppercorn sauce

 Selection from the Dessert Trolley

## 希戈餐廳午餐

per person 每位 \$588

### 兩道菜套餐

自選頭盤  
或  
龍蝦湯

意瓜茴香脆餅  
甘筍蓉、番茜松露沙律

香煎鱸魚柳  
茄子、時令蔬菜、香茅牛油汁

烤羊柳配油封羊髀  
迷迭香燒汁、千層薯仔、青豆蓉、  
烤青蔥

原隻大西洋波士頓龍蝦拼盤 additional 另加 \$40  
酥皮盒及扒龍蝦

燒美國頂級牛肋骨肉 additional 另加 \$40  
席前銀車切片

本月特選  
廚師精選澳洲MB6和牛牛扒 additional 另加 \$40  
炸薯條、黑椒汁

自選甜品 additional 另加 \$100

 gluten free 無麩質  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

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