

## HUGO'S LUNCH

### 3-COURSE SET MENU

One glass of champagne

One glass of red / white wine

- ◇ Two pieces of seasonal oyster

Selection from the Hors d'oeuvre Trolley  
or

- # ◇ Hugo's Lobster Bisque

- ◇ Organic Vegetable Ratatouille  
cherry tomato sauce, thyme

### Beech Oven Selection

- ◇ Roasted Norwegian Salmon  
horseradish, dill, cabbage

Braised Vineyard Raised French Chicken "Coq Au Vin"  
braising sauce, pearl onion, bacon, button mushroom

Grilled Iberico Pork Loin  
celeriac, pickled mustard seed jus

### Hugo's Lunch Classic Selection

- ◇ Pan-fried New Zealand John Dory Fillet  
seasonal vegetables, meunière sauce

Roasted US Prime Rib of Beef  
served from the carving wagon

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

Selection from the Dessert Trolley

# Gluten-free 無麩質

◇ Sustainable item 可持續發展海鮮類別

V Vegetarian 素食

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

## 希戈餐廳午餐

### 三道菜套餐

香檳一杯 per glass 每杯另加 \$170

紅 / 白酒一杯 per glass 每杯另加 \$85

時令生蠔兩隻 per set 另加 \$68

自選頭盤  
或  
龍蝦湯  
Optional supplement to 4-course  
追加至四道菜每位加 +\$115

per person 每位

\$395

法式燴有機蔬菜  
車厘茄汁、百里香

### 開放式扒爐精選

烤挪威三文魚 \$495

辣根、刁草、椰菜

法式紅酒燴葡萄園養殖雞 \$495

燴雞汁、珍珠洋蔥、煙肉、蘑菇

扒依比利亞豬柳 \$495

芹菜頭、醃芥末籽肉汁

### 希戈經典午餐精選

香煎新西蘭魴魚柳 \$535

時令蔬菜、檸檬牛油汁

燒美國頂級牛肋骨肉 \$595

席前銀車切片

原隻大西洋波士頓龍蝦拼盤 \$595

酥皮盒及扒

自選甜品