



Hyatt Regency Hong Kong, Tsim Sha Tsui
 Hugo's Chef Eric Taluy's Tasting Menu
 香港尖沙咀凱悅酒店希戈餐廳大廚戴亦珩之嚐味菜譜

HUGO'S CHEF ERIC TALUY'S
 TASTING MENU

希戈餐廳
 大廚戴亦珩之嚐味菜譜

-   Sustainable Shrimp Carpaccio
 local garden herb salad
Brut Reserve
Duval-Leroy, Champagne Franc, N.V
-  Spring Chicken "Aspic"
 organic carrot, asparagus, gribiche sauce
Cote de Provence Rose
Miraval, Provence France 2018
-   Pan-seared Atlantic Boston Lobster
 homemade Crozet pasta, organic cress
Predicador Blanco
Bodegas Contador, Rioja Spain 2013
-  Roasted Baby Lamb Rack
 "Sambre et Meuse" sauce, gnocchi,
 local spring organic vegetables
The Aviator
Alpha Domus, Hawke's Bay New Zealand 2007
-  Pain Perdu & Spring Berries
 chocolate & nut "pain perdu",
 spring berry "vacherin", tomato cognac ice cream
Muscat de Beaumes-de-Venise, Le Chant des Griolles
Paul Jaboulet Aine, Rhone France 2019

- 可持續生蝦薄片
 本地田園有機香草沙律
- 法式春雞肉凍
 有機甘筍、蘆筍、法式蛋黃醬
- 香煎大西洋波士頓龍蝦
 法國克羅澤式手工麵、有機水芹
- 烤嫩羊架
 桑伯爾醬汁、薯糰、
 本地春季有機蔬菜
- 法式多士及春日鮮莓
 朱古力果仁法式多士、凍鮮莓蛋白芭菲
 番茄干邑雪糕

ADDITIONAL WINE PAIRING

另加餐酒配對 additional per person
每位另加 \$620

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

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

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