

HUGO's



HUGO'S CHRISTMAS BRUNCH MENU

With free flow Champagne

With free flow White and Red Wine

APPETISER

Selection of Hugo's Hors d'Oeuvres and Salad from the Buffet

MAIN COURSE (select one from below items)

Egg Cardinale

poached egg, lobster medallion, mushrooms, hollandaise

Homemade Tagliatelle

black truffle, spinach, champagne foam

Grilled French Scallop

avrug caviar, turnip, zucchini, cherry tomato, glazed potato, lobster foam

Skin-roasted Pike Perch

fennel, cauliflower, salicornia, saffron risotto

Australian Lamb Loin Wellington

truffled pumpkin purée, asparagus, lamb jus

Stuffed US Turkey Roulade, Apple, Apricot and Plum

creamed savoy cabbage, chestnut purée, cranberry, red wine jus

Roasted French Goose Breast

Brussels sprouts, bacon, red cabbage, cherry, potato dumpling

Roasted US Rib of Beef

served from the carving wagon

DESSERT

Selection of Hugo's Handcrafted Desserts and Pastries from the Buffet

希戈聖誕早午餐

per adult 成人每位 \$998

per child 小童每位 \$698

香檳套餐

additional per person 每位另加 \$398

餐酒套餐

additional per person 每位另加 \$218

頭盤

希戈凍頭盤及沙律自助餐

主菜 (以下任選一款菜式)

龍蝦肉水煮蛋

水煮蛋、龍蝦肉、蘑菇、荷蘭汁

自家製意大利寬麵

黑松露、菠菜、香檳泡沫

扒法國帶子

希靈魚子醬、蘿蔔、意大利瓜、櫻桃番茄、薯仔、龍蝦泡沫

烤脆皮梭鱸魚

茴香、椰菜花、海蓬子、藏紅花意式燴飯

威靈頓式澳洲羊柳

松露南瓜蓉、蘆筍、羊肉汁

釀美國火雞卷、蘋果、杏脯及布冧

忌廉燉椰菜、栗子蓉、蔓越莓、紅酒汁

燒法國鵝胸

捲心椰菜、煙肉、紅椰菜、櫻桃、薯糰布甸

燒美國牛肋骨肉

甜品

希戈精美甜品及糕點自助餐

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