

HUGO's



HUGO'S CHRISTMAS EVE DINNER

Amuse Bouche

Label Rouge Scottish Salmon and Atlantic Monkfish
tartare, carpaccio, oscietra caviar,
pesto ice cream, herb salad, raspberry

French Duck Consommé
duck rillettes, tortellini, pumpkin

Pan-fried European Pike Perch
chervil root, marinated fennel, orange, saffron

Blood Orange Sorbet

Irish Dry-Aged Black Angus Tenderloin and
Spanish Carabineros Prawn
smoked asparagus, heirloom carrot, Brussels sprouts,
madeira jus

Gratinated French Chaource
Parma ham, peach, sichuan button,
cress salad, pine nuts

Raspberry and Chocolate Cepe Parfait
red currant, armagnac ice cream

希戈平安夜晚餐

\$1,980
per person 每位

餐前小吃

法國紅牌蘇格蘭三文魚及大西洋鮫鱈魚
他他、生魚片、奧賽佳魚子醬、
香草醬雪糕、香草沙律、桑莓

法國鴨清湯
鴨肉醬、意式餃子、南瓜

香煎歐洲梭鱸魚
山蘿蔔根、醃製茴香、香橙、藏紅花

血橙雪葩

愛爾蘭乾式熟成安格斯牛柳及
西班牙紅海蝦
煙燻蘆筍、有機甘筍、捲心椰菜、
馬德拉酒汁

焗法國牛奶芝士
帕爾瑪火腿、蜜桃、千日菊、
豆芽菜沙律、松子仁

桑莓朱古力牛肝菌芭菲
紅加侖子、雅文邑雪糕

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 price is 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