

HUGO's



HUGO'S NEW YEAR DAY 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 Spanish Carabineros Prawn
sautéed bell pepper, purple potato, passion fruit

Skin-roasted Pike Perch
fennel, cauliflower, salicornia, saffron risotto

Braised French Rabbit Leg
Parma ham, mushrooms, shallot, parsley, spätzle

Roasted French Guinea Fowl
asparagus, chervil root, sun-dried tomato, truffle jus

Braised Australian Beef Cheek
pumpkin purée, Brussels sprouts, vichy carrot,
braising jus

Roasted US Rib of Beef
served from the carving wagon

DESSERT

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

希戈元旦日早午餐

per adult 成人每位 \$848

per child 小童每位 \$588

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

扒西班牙紅海蝦
炒甜椒、紫薯、熱情果

烤脆皮梭鱸魚
茴香、椰菜花、海蓬子、藏紅花意式燴飯

燴法國兔腿
帕爾瑪火腿、蘑菇、乾蔥、番茜、麵筋

燒法國珍珠雞
蘆筍、山蘿蔔根、番茄乾、松露汁

燴澳洲牛臉頰肉
南瓜蓉、捲心椰菜、牛油甘筍、
牛肉汁

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