

HUGO's



## VALENTINE'S DAY MENU

Amuse Bouche

Hokkaido Scallop Degustation  
trout caviar, spiced butternut squash,  
herb crème fraîche, radish

Glazed Spanish Carabineros Prawn  
grilled asparagus, heirloom tomato,  
bell pepper, finger lime

Basil Foam Soup  
chorizo, burrata, tortellini

Pan-fried Atlantic Halibut  
fennel, bacon, pearl onion, beetroot,  
tarragon foam

Champagne Sorbet

US Bison Tournedos Rossini,  
French Foie Gras, Black Truffle  
parsnip, forest mushroom, heirloom carrot,  
fig, port wine jus

Wild Strawberry and Pomegranate Parfait  
valrhona opalys chocolate, matcha mousse

## 情人節晚餐

per person 每位 \$1,488  
with a complimentary glass of Champagne  
奉送香檳一杯

餐前小食

北海道帶子拼盤  
鱒魚魚子醬、牛油瓜、  
香草法式酸忌廉、小蘿蔔

西班牙紅海蝦  
扒蘆筍、有機番茄、  
甜椒、手指青檸

羅勒泡沫湯  
西班牙辣肉腸、布拉塔軟芝士、意式餃子

香煎大西洋比目魚  
茴香、煙肉、珍珠洋蔥、紅菜頭、  
龍蒿葉泡沫

香檳雪葩

美國野牛牛柳、  
法國鵝肝、黑松露  
白甘筍、野菌、有機甘筍、  
無花果、砵酒汁

野草莓紅石榴芭菲  
法芙娜白朱古力、抹茶慕絲

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