

HUGO's

SPANISH LAMB AND GERMAN WHITE ASPARAGUS PROMOTION MENU

From May to June, feast on the Spanish lamb and German white asparagus delights that our Chef Josef Gallenberger has prepared to please your palate.

Marinated German White Asparagus
Iberico lamb chips, pumpkin, dried heirloom tomato, basil, olive oil

Marinated Iberico Lamb Belly Tapas Combination
Grilled Lamb, Lamb Croquette, Braised Lamb, Asparagus Salad

basil and lime espuma, pink pepper and fig chutney, celeriac and garlic mash

White Asparagus Foam Soup
tortellini, Manchego lamb, foie gras, pine nuts

Grilled Iberico Lamb Rack
crispy asparagus, quail egg, green pea purée, cherry tomato, gnocchi, hollandaise sauce

Whole Manchego Milk-fed Lamb Shank,
à la Bourguignonne (Hugo's 50th Anniversary's Special)
white asparagus, bell pepper, zucchini,
roasted potatoes, thyme jus
for 2 persons

Riesling Spatlese Feinherb Wehlener Klosterberg 2004
Markus Molitor, Mosel Germany

Predicator Tinto 2011
Bodega Contador, Rioja Spain

西班牙羊及德國白蘆筍菜譜

由二零一九年五月至六月期間，主廚 Josef Gallenberger 為您精心炮製了西班牙羊及德國白蘆筍美饌，誠邀您細意品嚐。

醃德國白蘆筍 \$345
伊比利亞羊脆片、南瓜、
有機番茄乾、羅勒、橄欖油

醃伊比利亞羊腩肉、 \$350
西班牙餐前小食拼盤
扒羊肉、炸羊肉餅、燴羊肉、
白蘆筍沙律
羅勒青檸泡沫、粉紅胡椒
無花果醬、香蒜芹菜頭蓉

白蘆筍泡沫湯 \$220
意式餃子、曼徹格羊、鵝肝、
松子仁

扒伊比利亞羊架 \$595
脆蘆筍、鵝鶉蛋、青豆蓉、
車厘茄、薯糰、荷蘭汁

布根地式原隻曼徹格奶飼羊腿 \$1,100
(希戈50周年精選)
白蘆筍、甜椒、意大利瓜、
燒薯、百里香汁
兩位用

glass bottle

\$205 \$900

\$225 \$980

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。