

HUGO's

COLD APPETISER

冷盤

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|---|--|-------------------|
| ❖ Oyster seasonal oyster | 精選新鮮時令生蠔 | per piece 每隻 \$75 |
| Caesar Salad romaine, crouton, parmesan, lemon, egg, olive oil, bacon prepared table side | 凱撒沙律 羅馬生菜、麵包粒、 巴馬臣芝士、檸檬、蛋、 橄欖油、煙肉 席前調製 | \$215 |
| French Charolais Beef Carpaccio black truffle, parmesan, arugula, lemon, extra virgin olive oil | 法國沙羅勒生牛肉片 黑松露、巴馬臣芝士、芝麻菜、 檸檬、頂級初榨橄欖油 | \$385 |
| ❖ Homemade Norwegian Salmon Gravlax dill, asparagus, beetroot, mesclun leaves, honey dijon mustard, melba toast | 自家醃製挪威三文魚 莖蘿、蘆筍、紅菜頭、沙律菜、 蜜糖法國芥末、脆多士 | \$265 |
| ❖ US Boston Lobster and Asparagus Salad radish, romaine, strawberry, pesto, grapeseed oil | 美國波士頓龍蝦蘆筍沙律 蘿蔔、羅馬生菜、草莓、 香草醬、葡萄籽油 | \$345 |
| Steak Tartare US tenderloin, capers, gherkins, onion, brandy dressing prepared table side | 生牛肉他他 美國牛柳、水瓜柳、小黃瓜、 洋蔥、白蘭地酒汁 席前調製 | \$395 |
| ❖ Sustainable item 可持續海鮮類別 | | |

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。

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HOT APPETISER

❖ Baked Oyster Kilpatrick
bacon and worcestershire sauce

❖ Baked Oyster Florentine
spinach in cream sauce

Escargots à la Bourguignonne
snail in the shell, garlic butter

Pan-fried Foie Gras
mango, almond, brioche,
port wine jus

SOUP

French Onion Soup
onion and beef broth, cheese crouton

❖ Lobster Bisque
cream and brandy scented lobster soup,
US Boston lobster
flamed table side

Oxtail Consommé
croquette, carrot, celery, chives,
sherry

❖ Sustainable item 可持續海鮮類別

熱盤

焗新鮮生蠔
煙肉噏汁 per piece 每隻 \$85

焗新鮮生蠔
菠菜忌廉汁 per piece 每隻 \$85

布根地式焗田螺 6 pieces/隻 \$135
釀田螺肉、香蒜牛油 12 pieces/隻 \$240

香煎鵝肝 \$360
芒果、杏仁、法式軟包、
砵酒汁

湯

法式洋蔥湯 \$190
洋蔥牛肉清湯、芝士麵包

龍蝦湯 \$240
忌廉白蘭地酒龍蝦湯、
美國波士頓龍蝦肉
席前火焰烹調

牛尾清湯 \$200
炸肉餅、甘筍、芹菜、細蔥、
雪利酒

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SEAFOOD

- ❖ Pan-fried Pacific Toothfish Fillet
mesclun leaves, grapefruit, citrus dressing
- Roasted Label Rouge Scottish Salmon Fillet
smoked cauliflower, asparagus, beetroot,
white wine foam
- Baked Wild French Sea Bass Fillet
black truffle cream sauce
- ❖ US Boston Lobster Thermidor
mustard, brandy, egg,
cream, cheese
- Dover Sole Meunière
brown butter, lemon, white wine

海鮮類

- 香煎太平洋牙魚柳 \$520
沙律菜、西柚、柑橘汁
- 燒法國紅牌蘇格蘭三文魚柳 \$485
煙燻椰菜花、蘆筍、紅菜頭、
白酒泡沫
- 香煎野生法國海鱸魚柳 \$590
黑松露忌廉汁
- 芝士芥末焗美國波士頓龍蝦 700g/克 \$760
芥末、白蘭地酒、蛋、
忌廉、芝士
- 香煎英國鰈魚 600g/克 \$890
檸檬、白酒、牛油汁

- ❖ Sustainable item 可持續海鮮類別

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MEAT

Slow-cooked Spanish Iberico Pork Tenderloin and Braised Pork Cheek
mushroom ragoût, carrot,
poppy seed spätzle

Roasted French Challandais Duck Breast
truffled potato mousseline, brussels sprouts,
beetroot chips, blueberry, port wine jus

Roasted Welsh Lamb Rack
fresh herb crust

Wiener Schnitzel
pan-fried veal escalope, fresh bread crumbs

Roasted US Rib of Beef
served from the carving wagon

Steak au Poivre
black pepper crusted US tenderloin,
pepper sauce
flamed table side

肉類

慢煮西班牙伊比利亞豬柳及
燴豬臉頰
炒蘑菇、甘筍、
罌粟籽麵筋

燒法國沙朗鴨胸
松露薯蓉、捲心椰菜、
紅菜頭薯片、藍莓、砵酒汁

燒威爾斯羊架
新鮮香草碎

瑞士式煎薄牛仔

燒美國牛肋骨肉
席前銀車切片

法式黑胡椒牛柳
美國牛柳、碎黑胡椒、
胡椒汁
席前火焰烹調

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STEAK FROM THE GRILL

扒烤牛排

Sirloin, Japanese
Miyazaki, A4

西冷牛排、日本
宮崎、A4

200g/克 \$785
400g/克 \$1,560

Sirloin, Spanish
Galicia, rubia gallega
dry aged 36 days

西冷牛排、西班牙
加利西亞
乾式熟成36天

350g/克 \$780

Rib Eye, US
Colorado, holstein,
natural prime

肉眼牛排、美國
科羅拉多、漢斯坦牛、
天然飼養頂級

350g/克 \$750

Rib Eye, Australian
Queensland, wagyu, 9+

肉眼牛排、澳洲
昆士蘭、和牛、9+級

350g/克 \$1,165

Tenderloin, US
Nebraska, angus, prime

牛柳、美國
內布拉斯加、安格斯牛、頂級

160g/克 \$530
240g/克 \$755

Chateaubriand, French
Charolais, Café de Paris Butter
for 2 persons

夏多布里昂牛柳、法國
沙羅勒、巴黎牛油
兩位用

600g/克 \$1,600

SAUCE

Black Pepper, Red Wine,
Béarnaise, Mushroom Cream,
Hollandaise, Lemon Butter,
Café de Paris Butter

汁醬

黑椒、紅酒、
賓尼士、蘑菇、
荷蘭、檸檬牛油、
巴黎牛油

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SEAFOOD FROM THE GRILL

- ❖ Pacific Toothfish Fillet
Wild French Sea Bass
- ❖ Whole US Boston Lobster
Dover Sole

扒烤海鮮

- 太平洋牙魚柳 180g/克 \$520
- 野生法國海鱸魚 180g/克 \$590
- 原隻美國波士頓龍蝦 700g/克 \$760
- 英國鰈魚 600g/克 \$890

SIDE DISH

- Rösti Potato
- Baked US Potato
- Mashed Potatoes
- French Fries, Garlic, White Truffle Oil
- Spätzle
- Champagne Risotto
- Creamed Spinach
- Green Asparagus
- Sautéed Mushroom
- Vichy Carrot
- Mixed Leaf Salad

伴菜

- 瑞士式煎薯餅 \$70
- 焗美國薯 \$70
- 薯蓉 \$70
- 法式炸薯條、香蒜、白松露油 \$70
- 德國式麵筋 \$70
- 意式香檳燴飯 \$70
- 忌廉菠菜 \$70
- 青蘆筍 \$70
- 炒雜菌 \$70
- 牛油甘筍 \$70
- 蔬菜沙律 \$70

- ❖ Sustainable item 可持續海鮮類別

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DESSERTS

Poached White Wine Honey Pear
williams sabayon, fresh berries compote

Cherries Jubilee
dark cherry, cinnamon, kirschwasser,
French vanilla ice cream
flamed table side

Crêpes Suzette
crêpes, caramelised orange sauce,
grand marnier, French vanilla ice cream
flamed table side

Hugo's Grand Marnier Soufflé
grand marnier and chocolate-cognac sauce
preparation time 20 mins

Seasonal Berry Mille-feuille
raspberry sorbet, French vanilla cream

Crème Brûlée
baked vanilla custard, crisp caramel

甜品

水煮白葡萄酒蜜梨
威廉斯沙巴翁、鮮莓 \$165

美酒煮櫻桃 \$165
櫻桃、肉桂、白櫻桃酒、
法式香草雪糕
席前火焰烹調

橙酒煮班戟 \$165
金萬利橙酒、法式香草雪糕
席前火焰烹調

希戈金萬利橙酒梳乎厘 \$165
金萬利橙酒汁
及朱古力干邑汁
製作需時20分鐘

時令鮮莓拿破崙 \$165
桑莓雪葩、法式香草忌廉

焦糖燉蛋 \$165
焗香草吉士、脆焦糖

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DESSERT

Bombe Alaska
French vanilla, chocolate,
raspberry ice cream, meringue
flamed table side
for 2 persons

Homemade Ice Cream
French vanilla/caramel/chocolate-kirsch

Homemade Sorbet
raspberry/lemon/mango

Hugo's Cheese Trolley

SPECIALTY COFFEE

flamed table side

Irish Coffee

Café Diablo

甜品

火焰焗雪山 \$350
法式香草、朱古力、
桑莓雪糕、蛋白糖
席前火焰烹調
兩位用

自家製雪糕 per scoop 每球 \$75
法式香草/焦糖/
朱古力配櫻桃酒

自家製雪葩 per scoop 每球 \$75
桑莓/檸檬/芒果

希戈餐廳精選乳酪 \$205
席前銀車切片

特色咖啡

席前火焰調製

愛爾蘭咖啡 \$130

魔鬼咖啡 \$165

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