

HUGO's

HUGO'S TASTE OF OCCITANIE

希戈餐廳法國 奧克西塔尼嗜味菜譜

per person 每位
\$1,288

<p>  Oyster from Occitanie, Apple Cider Mignonette</p> <p style="text-align: center;">❖</p> <p>Duet of Sardine escabeche and garlic aioli</p> <p style="text-align: center;">❖</p> <p> Stuffed Mussels and Sète-style Monkfish Bourride, black olives Or Sustainable Organic Grass Fed Beef, “Chef’s Cut of the Day” aligot and Mas Amiel reduction with shallots</p> <p style="text-align: center;">❖</p> <p> Gratinated Catalane Cream “Pruneau d’Agen” and Armagnac Ice Cream</p>	<p>奧克西塔尼生蠔、蘋果酒香醋</p> <p style="text-align: center;">❖</p> <p>沙甸魚二重奏 醃製及蒜蓉蛋黃醬</p> <p style="text-align: center;">❖</p> <p>釀青口及蒜香藏紅花鮫鰈魚湯、 黑橄欖 或 可持續發展及有機草飼牛肉 “是日廚師精選牛扒” 法式芝士薯蓉、紅酒乾蔥</p> <p style="text-align: center;">❖</p> <p>焗流心焦糖燉蛋 西梅乾雅文邑雪糕</p>
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	glass	bottle
Grenache Gris, Grenache Blanc <i>Maxime Magnon, La Bégou, Languedoc-Roussillon France 2021</i>	\$168	\$728
Carignan, Grenache <i>Jean-Baptiste Senat, La Nine, Languedoc-Roussillon France 2022</i>	\$148	\$688

 gluten free 無麩質  alcohol 酒

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