

VEGETARIAN MENU

VG= CAN BE VEGAN UPON REQUEST

STARTERS 前菜

Sourdough 酸種麵包	<i>& smoked butter</i> 煙燻牛油	40
HUE Caesar 凱撒沙律	<i>cos lettuce, smoked egg & vadouvan</i> 生菜、煙燻蛋、Vadouvan 香料醬	135
Eggplant 茄子	<i>charred & pickled with mint & sea herbs (VG)</i> 燒醃薄荷、海香草	140
Almond Cream 杏仁忌廉	<i>grapes, pickled hibiscus & preserved lemon (VG)</i> 葡萄、醃洛神花、醃檸檬	140
Grilled Corn 烤粟米	<i>saffron & fennel risoni (VG)</i> 藏紅花、茴香燴意大利米粒麵	135

MAIN 主菜

Buffalo Ricotta Dumplings 意大利水牛芝士雲吞	<i>broccolini & hazelnut brown butter sauce</i> 榛子牛油醬、西蘭花苗	290
Charred Cauliflower 燒椰菜花	<i>cabbage chips & kombu (VG)</i> 椰菜脆片、昆布	290
Poached Carrot 慢煮甘筍	<i>burnt carrot puree & shimeji mushroom (VG)</i> 燒甘筍蓉、靈芝菇	280
Winter Melon 冬瓜 冬瓜	<i>seaweed broth & celtuce (VG)</i> 海藻湯、芹菜	280

SIDES 80 each

Warm Heirloom Carrots (VG)
sunflower seed puree 甘筍、葵花籽

Grilled Broccolini
lemon puree 烤西蘭花苗、檸檬蓉

Fat Cut Chips (VG)
粗薯條

Mixed Leaf Salad (VG)
mustard dressing 雜菜沙律、芥末醬



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DESSERTS

Crème Fraiche Ice Cream 法式酸忌廉雪糕	<i>tamarillo & vanilla meringue</i> 樹番茄、雲呢拿蛋白脆餅	115
Selection of Cheese 精選芝士	<i>spiced pear puree & sourdough crisp</i> 啤梨蓉、香脆酸種麵包	160
Coconut Sorbet 椰子雪葩	<i>white chocolate ganache & passionfruit (VG)</i> 軟心白朱古力醬、熱情果	120
Chocolate Delice 軟心朱古力果仁脆糖	<i>salted miso caramel, peanuts & banana cream</i> 味噌鹽焦糖、花生和香蕉忌廉	135
Fig Leaf Ice Cream 無花果葉雪糕	<i>rhubarb, fermented strawberry jelly & buckwheat</i> 大黃、發酵士多啤梨啫喱、蕎麥	115
Cake From The Cake Trolley 甜品餐車精選蛋糕 (每塊)		120 Per Slice

DESSERT WINES

	 GL	 BTL
G.D. Vajra Moscato Di Asti , 2018, Moscato Piedmont, ITL	-	250 375ml
	-	450 750ml
Mr Riggs Sticky End , 2016, Viognier McLaren, Vale, AUS	110	420 375 ml
De Bortoli Noble 1 , 2016, Botrytis Semillon, Yarra Valley, AUS	165	650 375 ml
Prince De Saint-Aubin 2014, Sémillon / SavBlanc/ Moscatel/ Sauternes, FR	95	750 750 ml
The Royal Tokaji Blue Label 5 Puttonyos 2013, Furmint/ Hárslevel/ Muscat, Hungary	165	900 500 ml