

# PRE-DINNER DRINKS

*a selection from the bar*

## COCKTAILS

### CHAMPAGNE COLADA 140

Coconut butter washed Plantation 3 Star Rum,  
Clear Pineapple Juice, Taittinger Champagne

### PEACHES N' TEA 135

Hendricks Gin, Jasmine Green Tea, Peach

### MILK PUNCH BOII 130

Ketel One Vodka, ABA Pisco, Sake, Green Tea,  
Apple, Coconut Milk

### S - Y - L - K 110

Sake, Yuzu, Lychee, Kaffir Lime Leaves

### 'KIM JOHNSON IS MY MUSE' 110

*American Watercolour Artist*

Abelha Cachaca, Pineapple Leaf Syrup,  
Clear Lime Juice, Soda

## LOW OR NO ALCOHOL COCKTAILS

### THYME OF MY LIFE 85

Seedlip Spice, Thyme, Raspberry, Orange

### ASPIRATION 85

Roasted Pineapple, Pandan, Soda

### THE GARDEN 90

Seedlip Garden 108, Sugarsnap,  
Thai Basil, Tonic

### B - A - L - Y 80

Blackberry, Apple, Lemongrass, Yuzu

### BURNT BY MODERN ART 95

Seedlip Grove 42, Cranberry, Burnt Orange

*An extended drinks list is also available.*

*Please ask our staff for assistance or a recommendation.*

*All prices are subject to 10% service charge*

## STARTERS 前菜

<b>HUE Caesar</b> HUE 凱撒沙律	<i>cos lettuce with anchovies, smoked egg &amp; vadouvan</i> 生菜、鯷魚、煙燻蛋和 Vadouvan 香料醬	135
<b>Ocean Trout</b> 海鱒魚	<i>whipped cod roe, salmon eggs &amp; fried potato</i> 鱒魚子、三文魚籽和炸薯	170
<b>Wagyu Tartare</b> 和牛生牛肉他他	<i>egg yolk jam, puffed beef tendon &amp; wasabi cream</i> 蛋黃沾醬、炸牛筋脆片、山葵忌廉	190
<b>Confit Spanner Crab</b> 油封貴妃蟹	<i>almond cream, grapes &amp; pickled hibiscus</i> 杏仁忌廉、提子、醃漬木槿花	205
<b>Oolong Smoked Pigeon</b> 烏龍茶燻乳鴿	<i>beetroot oil &amp; garlic puree</i> 紅菜頭油、蒜茸醬	220
<b>Grilled Octopus</b> 香烤八爪魚	<i>charred and pickled eggplant &amp; mint</i> 燒醃漬茄子、薄荷	185
<b>Carabinero Prawns</b> 大紅蝦	<i>fennel &amp; saffron risoni</i> 茴香和藏紅花燴意大利米粒麵	220

**Sourdough & Smoked Butter**

酸種麵包配煙燻牛油

40

**MINERAL WATER**

**Sparkling Antipodes 1L**

**Still Antipodes 1L**

80

## MAIN COURSE 主菜

<b>Buffalo Ricotta Dumplings</b> 意大利水牛芝士雲吞	<i>broccolini &amp; hazelnut brown butter sauce</i> 榛子牛油醬西蘭花苗	290
<b>Spanish Mackerel</b> 日本鯪魚	<i>abalone, crustacean dashi &amp; poached winter melon</i> 鮑魚、海鮮高湯慢煮冬瓜	370
<b>Pork Loin</b> 豬柳	<i>cauliflower puree, XO, pickled kohlrabi &amp; cabbage crisps</i> 椰菜花蓉、XO醬、醃漬球莖甘藍、椰菜脆片	340
<b>Aged Duck Breast</b> 熟成鴨胸	<i>quince puree &amp; black garlic sauce</i> 榲桲蓉、甜黑蒜醬	360
<b>Fresh Fish Toyosu Market</b> 豐洲市場新鮮海魚	<i>direct from Tokyo, grilled with seasonal garnish</i> 東京直送、季節性烤魚	market price
<b>Striploin, Rangers Valley</b> 澳洲Rangers Valley西冷牛排	<i>burnt carrot puree, trumpet mushrooms &amp; fermented shimeji</i> 燒蘿蔔蓉、黑喇吧菇、發酵本菇	380
<b>'7 Bone' Wagyu Steak</b> 澳洲和牛	<i>oyster emulsion &amp; charred celtuce</i> 蠔泡沫汁、烤萵筍	450
<b>Slow Cooked Lamb Shoulder</b> 慢煮羊肩 (1 KG)	<i>smoked yoghurt &amp; harissa, including 2 sides of your choice (serves three guests)</i> 煙燻乳酪、Harissa 香料辣醬	1100

### SIDES 配菜 80 each

**Warm Heirloom Carrots**  
*sunflower seed puree*  
烤甘笋、葵花籽蓉

**Grilled Broccolini**  
*lemon puree & anchovies*  
烤西蘭花苗、檸檬蓉、鯷魚

**Fat Cut Chips**  
粗薯條

**Mixed Leaf Salad**  
*mustard dressing*  
雜菜沙律芥末醬

## DESSERTS 甜品

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

## DESSERT WINES & DIGESTIVE



GL



BTL

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

# VEGETARIAN MENU

VG= CAN BE VEGAN UPON REQUEST

## STARTERS 前菜

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

## MAIN 主菜

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



# VEGETARIAN MENU

VG= CAN BE VEGAN UPON REQUEST

## DESSERTS

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

## DESSERT WINES

	 GL	 BTL
<b>G.D. Vajra Moscato Di Asti</b> , 2018, Moscato Piedmont, ITL	-	250   375ml
	-	450   750ml
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# JULY 2020 WEEKDAY SET LUNCH

MONDAY-FRIDAY | 2-COURSES \$268

3-COURSES \$318 (STARTER, MAIN & DESSERT)

4-COURSE \$418 (STARTER, MAIN, DESSERT & CHEESE)

## STARTER 前菜

Roast capsicum soup & smoked yoghurt

烤甜椒湯、煙燻乳酪

Burrata with chickpeas, cucumber mint & parsley

水牛忌廉芝士、鷹嘴豆、青瓜薄荷、歐芹

Salt fish croquette with cauliflower & chorizo

炸鹹魚丸子、椰菜花、墨西哥辣肉腸

Beef tartare with egg yolk jam, horseradish & baby gem lettuce (+30)

牛肉他他、蛋黃沾醬、辣根、迷你生菜

## MAIN 主菜

Market fish with oyster cream sauce, Indian lettuce & smoked herring caviar

鮮海魚、生蠔忌廉醬、印度生菜、煙燻鯡魚魚子醬

Pork belly with grilled corn, chilli & fermented hummus

豬腩肉、烤粟米、辣椒、發酵鷹嘴豆蓉

Ricotta agnolotti with currants, pine nuts & mimolette

意大利水牛芝士雲吞、黑醋栗、松子仁、Mimolette芝士

Braised lamb risoni with peas & feta

紅燒羊肉燴飯、豌豆、菲達芝士

Wagyu bavette with pumpkin mole & endive (+50)

和牛側腹肉、南瓜醬汁、苦白菜

## DESSERT 甜品

Frozen blood orange curd with cherry compote  
血橙凍凝乳、糖漬車厘子

Chocolate chantilly cream, poached pear & hazelnut  
朱古力鮮忌廉、煮梨、榛子

Hue Cake (+20)  
*slice of cake from the trolley*  
甜品餐車精選蛋糕 (每塊)

## CHEESE 芝士

**Seasonal cheese plate for one person (+60 to replace dessert) 精選芝士**  
*Choice of two cheese, sourdough crisp with pear and walnut puree*  
芝士、酸種脆麵包、啤梨、核桃蓉

## DRINKS 飲料

**Coffee /Tea (+35)**  
咖啡或茶(+35)

### TEA

#### Traditional European Teas

*English Breakfast, Earl Green, Orange Root Ceylon*

#### Chinese Tea

*Long Jing Xifeng, Golden Needle Yunnan Red, Jasmine Green*

#### Fruit & Herbal Teas

*Blue Muffin Rooibos, Persimmon Peach, Hot Lemon Water,  
Peppermint, Chamomile, Lemon Ginger*

### COFFEE

#### Espresso

**Americano, Double Espresso**

**Cappuccino, Macchiato**

**Flat White, Latte**

**Hot Chocolate, Mocha Chocolate**

*Iced + 5 Soy Milk + 5*



# LUNCH ON SATURDAY

2-COURSES \$308 | 3-COURSES \$358 (starter, main & dessert)

4-COURSES \$458 (starter, main, dessert & cheese)

MATCHED MOCKTAILS WITH LUNCH +\$150 PER HEAD

## STARTER 前菜

Roast capsicum soup & smoked yoghurt  
烤甜椒湯、煙燻乳酪

Burrata with chickpeas, cucumber mint & parsley  
水牛忌廉芝士、鷹嘴豆、青瓜薄荷、歐芹

Salt Fish Croquette with cauliflower & chorizo  
炸鹹魚丸子、椰菜花、墨西哥辣肉腸

Beef tartare with egg yolk jam, horseradish & baby gem lettuce (+30)  
牛肉他他、蛋黃沾醬、辣根、迷你生菜

*Mocktail match: 'BURNT BY MODERN ART'*  
Seedlip Grove 42, Cranberry, Burnt Orange

## MAIN 主菜

Market fish with oyster cream sauce, Indian lettuce & smoked herring caviar  
鮮海魚、生蠔忌廉醬、印度生菜、煙燻鯡魚魚子醬

Pork belly with grilled corn, chilli & fermented hummus  
豬腩肉、烤粟米、辣椒、發酵鷹嘴豆蓉

Ricotta agnolotti with currants, pine nuts & mimolette  
意大利水牛芝士雲吞、黑醋栗、松子仁、Mimolette芝士

Braised lamb risoni with peas & feta  
紅燒羊肉燴飯、豌豆、菲達芝士

Wagyu bavette with pumpkin mole & endive (+50)  
和牛側腹肉、南瓜醬汁、苦白菜

*Mocktail match: 'ASPIRATION'*  
Roasted Pineapple, Pandan, Soda

## DESSERT 甜品

*Frozen Blood Orange Curd With Cherry Compote*  
血橙凍凝乳、糖漬車厘子

Chocolate chantilly cream, poached pear & hazelnut  
朱古力鮮忌廉、煮梨、榛子

**Hue Cake (+20)**  
*slice of cake from the trolley*  
甜品餐車精選蛋糕 (每塊)

**Mocktail match: 'The Garden'**  
*Sugarsnap, Seedlip, Mint, Thai Basil, Tonic*

## CHEESE 芝士

**Seasonal cheese plate for one person (+60 if replace dessert choice) 精選芝士**  
Choice of two cheese, sourdough crisp with pear and walnut puree  
芝士、酸種脆麵包、啤梨、核桃蓉

### TEA

45

#### Traditional European Tea

*English Breakfast, Earl Green, Orange Root Ceylon*

#### Chinese Tea

*Long Jing Xifeng, Golden Needle Yunnan Red,  
Jasmine Green*

#### Fruit & Herbal Tea

*Blue Muffin Rooibos, Persimmon Peach,  
Hot Lemon Water,  
Peppermint, Chamomile, Lemongrass Ginger*

### COFFEE

Espresso 35  
Americano, Double Espresso 40  
Cappuccino, Macchiato 45  
Flat White, Latte 45  
Hot Chocolate, Mocha 50

Iced + 5 Soy Milk + 5

# SUNDAY BRUNCH

FROM 11AM \$380 PER PERSON

## STARTERS TO SHARE 前菜共享

- House Bread** *smoked butter* 自家製麵包、煙燻牛油
- Mushroom Croquette** *& truffle mayonnaise*  
炸蘑菇丸子、松露蛋黃醬
- Pork & Pistachio Terrine** *& Piccalilli*  
豬肉開心果肉凍、Piccalilli酸辣醬
- Burrata** *heirloom tomatoes & green onion oil*  
水牛忌廉芝士、番茄、青蔥油
- Ocean Trout** *whipped cod roe & salmon caviar*  
海鱒魚、鱈魚子、三文魚魚子醬

## MAIN choose one per person 主菜，每位任擇其一

- Pork Belly** *salsa verde, baked cabbage & braised pine nut sauce*  
豬腩肉、莎莎青醬、烤椰菜、燉松子醬
- Wagyu Beef Cheek** *caramelised cauliflower puree & watercress salad*  
和牛牛肉面頰、烤椰菜花蓉、西洋菜沙律
- Hamachi** *artichokes, fish jus & smoked herring caviar*  
油甘魚、雅枝竹、魚汁、煙燻鱈魚魚子醬
- Yam and Ricotta Pasta** *kale, brown butter & hazelnuts*  
芋頭、意大利水牛芝士意大利麵、羽衣甘藍、焦化牛油、榛子
- Wagyu Bavette 600g** *Café de Paris sauce & charred onions*  
(+120 served for 2 to share) 澳洲和牛側腹肉、巴黎牛油汁、烤洋蔥 (+120/二人份)

## SIDES (+80 EACH) 配菜

- Mixed Leaf Salad** *mustard dressing* 雜菜沙律芥末醬
- Fat Cut Chips** 手切薯條
- Warm Heirloom Carrots** *sunflower seed puree* 烤甘笋、葵花籽蓉
- Grilled Broccolini** *lemon puree & anchovies* 烤西蘭花苗、檸檬蓉、鯷魚

**TARTS, CAKES & SLICES** choose one each 撻和蛋糕，每位任擇其一

<b>Blood Orange Tart</b>	<i>yoghurt cream</i> 血橙撻、乳酪忌廉
<b>Pineapple &amp; Frangipane Cake</b>	<i>Szechuan caramel</i> 菠蘿杏仁蛋糕、四川焦糖
<b>Carrot Cake</b>	<i>pumpkin seeds &amp; walnuts</i> 甘筍蛋糕、南瓜籽、核桃
<b>Double Chocolate Brownie</b>	<i>fig &amp; port wine puree</i> 雙重朱古力布朗尼蛋糕、無花果、砵酒蓉

WITH **TAITTINGER**

ADD FREE FLOW CHAMPAGNE TAITTINGER \$300 PER PERSON

加配每位 \$300 可享無限量暢飲 TAITTINGER 香檳



FREE FLOW OPTIONS 任選兩小時無限量暢飲套餐：  
(ALL FREE FLOW PACKAGES ARE FOR 2 HOURS)

A) Taittinger Brut Reserve, 10 premium red and white wines, Steffen's Bloody Mary

B) +\$150 to upgrade to Taittinger Prelude Grand Cru

**NO ALCOHOL TODAY?**

Enjoy a selection of two  
no alcohol mocktails  
&  
one tea or coffee  
+\$190 per person

**TEA**

45

**Traditional European Teas**

English Breakfast, Earl Green, Orange Root Ceylon

**Chinese Tea**

Long Jing Xifeng, Golden Needle Yunnan Red, Jasmine Green

**Fruit & Herbal Teas**

Blue Muffin Rooibos, Persimmon Peach, Hot Lemon Water,  
Peppermint, Chamomile, Lemon Ginger

**COFFEE**

Espresso	35	Hot Chocolate, Mocha	50
Americano, Double Espresso	40	Iced + 5	Soy Milk + 5
Cappuccino, Macchiato	45		
Flat White, Latte	45		

## AFTERNOON TEA WITH A VIEW

3:30-5PM SAT, SUN & PUBLIC HOLIDAYS \$680 FOR 2 PERSONS

下午3:30至下午5:00供應

\$680 兩位連茗茶

### SAVOURY 鹹點

Chicken Liver & Cumquat Marmalade Puff

雞肝醬、金桔果醬泡芙

Kelp Crisp, Whipped Cod Roe & Salmon Caviar

紫菜脆片、鱈魚子、三文魚魚子醬

South Australian Spanner Crab & Cucumber

南澳貴妃蟹肉、青瓜

Rangers Valley Beef Skewer with Furikake

和牛牛肉串配香鬆

Smoked Ocean Trout Croquette with Aioli

煙海鱒魚炸丸子、香蒜蛋黃醬

Ray's Scones, orange & thyme marmalade, raspberry rhubarb jam & vanilla cream

Ray鬆餅配香橙、百里香、柑橘果醬、紅桑子大黃果醬和雲尼拿忌廉

Includes choice of Tea or Coffee

or glass of Taittinger Brut Reserve, NV, Reims (+90)

or one mocktail of your choice from our list (+55)

包括精選茗茶或咖啡

或加配 \$90 Taittinger Brut Reserve, NV, Reims香檳1杯

或加配 \$55 無酒精雞尾酒1杯

### SWEET 甜品

Meyer Lemon Curd Tartlet

檸檬撻

Mini Pavlova, White Chocolate Ganache & Passionfruit

迷你蛋白脆餅、軟心白朱古力醬和熱情果

Pistachio Friand & Orange Cream

開心果杏仁蛋糕、香橙忌廉

Rhubarb Jam Lamington

大黃果醬林明頓蛋糕

Nutella' Hazelnut Tart

榛子撻

The Mango Yo-Yo Biscuit

芒果夾心餅

## DRINK SELECTION WITH NO ALCOHOL

### TEA

Blended in Hong Kong by Teacha

#### Traditional European Tea

English Breakfast

Earl Green

Orange Root Ceylon

#### Chinese Tea

Long Jing Xifeng

Golden Needle Yunnan Red

Jasmine Green

#### Fruit & Herbal Tea

Blue Muffin Rooibos

Persimmon Peach

Hot Lemon Water

Peppermint

Chamomile

Lemongrass & Ginger

### COFFEE

Espresso

Americano

Double Espresso

Cappuccino

Macchiato

Flat White

Latte

Hot Chocolate

Mocha Chocolate

Iced +5

Soy Milk +5

### THE GARDEN 90

Sugarsnap, Seedlip, Mint, Thai Basil, Tonic

Walking through an Asian market, you'll find special and unique fruits, herbs and vegetables. This freshly inspired drink contains the first distilled non alcoholic spirit to market.

### DE STIJL 85

Celery Juice, Caraway, Pineapple

Try this old aged remedy for its healing properties as well as being a digestive treat.

### B - A - L - Y 80

Blackberry, Apple, Lemongrass, Yuzu

Designer's dream drink.

### BURNT BY MODERN ART 95

Seedlip Grove 42, Cranberry, Burnt Orange

To appreciate modern art can sometimes take time and effort - it's always better to have a drink and ponder.

### THYME OF MY LIFE 85

Seedlip Spice, Raspberry, Thyme, Lemon

There's always time to enjoy a treat.

### LONG DAY 80

Hibiscus, Passionfruit, Soda

Tropical & floral a perfect drink as the day goes into night.

# CELEBRATION CAKES 精選慶祝蛋糕

HUE  
BAR & DINING

Made-to-Order | 72 Hour Notice

訂購 | 需於72小時前預訂

Order 預訂查詢: [hello@huedining.com.hk](mailto:hello@huedining.com.hk)



## Fromage Fraiche Cheesecake

Brown butter crumble, berries & vanilla cream cheese

法式酸奶芝士蛋糕

焦化牛油金寶、雜莓、雲尼拿忌廉芝士

4-6 people

\$400

7-10 people

\$600



## 72% Dark Chocolate Cake

Raspberry jelly & chocolate mousse

72% 黑朱古力蛋糕

紅桑子啫喱、朱古力慕絲

4-6 people

\$500

7-10 people

\$700



## Red Velvet Cake

Butter cream cheese, strawberries & marshmallow

紅絲絨蛋糕

牛油忌廉芝士、士多啤梨、棉花糖

4-6 people

\$400

7-10 people

\$600