

# 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

## 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

### HUE Vegetarian Caesar |

*cos lettuce with Parmesan, smoked egg & vadouvan  
almond cream with pomelo, honeydew melon & sea herbs*

Hue 凱撒沙律

生菜、巴馬臣芝士、煙燻蛋、vadouvan香料醬、  
杏仁忌廉、柚子、蜜瓜、海草

\* Vegan Friendly

### Chawanmushi |

*with mushrooms & green onion oil*

日式蒸蛋、蘑菇、青蔥油

### Fermented Chickpea Salad |

*with paprika oil & grilled corn*

發酵鷹嘴豆沙律、紅椒油、燒粟米

\* Vegan Friendly

WELCOME TO  
HUE DINING  
DINNER

Two -courses

580 per person

Three - courses

680 per person

Complimentary

first round of

House made

sourdough

& smoked butter

配送酸種麵包配煙燻

牛油

Additional Bread

40 per plate

每盤額外麵包 40

MINERAL WATER  
FROM NEW  
ZEALAND

Sparkling Antipodes 1L

Still Antipodes 1L

80

## MAIN COURSE 主菜

**Buffalo Ricotta Dumplings |**  
*hazelnut brown butter sauce*  
意大利水牛芝士雲吞、榛子牛油醬

**Roasted Eggplant |**  
*yoghurt & macadamia dukkah*  
烤茄子、乳酪、果仁Dukkah醬  
*\* can be adjusted for Vegan option*

**Grilled Cauliflower |**  
*cumquat & caper butter sauce*  
烤椰菜花、柑橘、酸豆牛油醬  
*\* can be made into Vegan option*

**Salt Baked Cabbage |**  
*braised pine nuts and sultana & salsa verde*  
鹽焗椰菜、慢煮松子、葡萄、莎莎青醬  
*\* Vegan Friendly*

## ADD ON SIDES 配菜

80 each

**Roasted Eggplant**  
*with yoghurt &  
macadamia Dukkah*  
烤茄子、乳酪、果仁  
Dukkah醬

**Grilled Cauliflower**  
*with cumquat, capers  
& anchovies*  
烤椰菜花、金橘、酸豆、  
鯷魚

**Fat Cut Chips**  
粗薯條

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

# DESSERTS 甜品

## Mille Fuille |

*whipped cheese, fermented strawberry gelee & fresh strawberries*  
千層酥、軟芝士、發酵士多啤梨啫喱、士多啤梨

## Selection of Cheese |

*spiced pear puree & sourdough crisp ( supplement + 40)*  
精選芝士、啤梨蓉、香脆酸種麵包

## Pistachio Cake |

*matcha cream with frozen blood orange curd\**  
開心果蛋糕、抹茶忌廉、血橙凍凝乳\*

\* Suggested whisky match Stratheden Classic 46%

## Chocolate Delice |

*salted miso caramel, hazelnut & barley milk ice cream \**  
朱古力蛋糕、鹽味味噌焦糖、榛子、大麥牛奶雪糕\*

\* Suggested whisky match Towiemore Archivist 43%

## Pavlova |

*white chocolate ganache, rhubarb, & fig leaf ice cream*  
蛋白脆餅、軟心白朱古力醬、大黃、無花果葉雪糕

## LOST DISTILLERY

*Long-closed distilleries brought to life by a marriage of fine aged single malts, celebrating the golden era of Scotch Whisky. Limited to under 10 restaurants in Hong Kong.*



### Lossit Classic 43% | 120

Profile | smoked cigar, vanilla  
bean, sweet and smokey

### Dalaruan Archivist 46% | 180

Profile | spiced fruit punch, roast-  
ed pineapple and burnt clove

### Towiemore Archivist 43% | 180

Profile | crystalized ginger, season  
salt and white pepper

### Gerston Archivist 43% | 180

Profile | peanut brittle, olive oil,  
mint leaf and pastry notes

### Stratheden Classic 46% | 120

Profile | rounded oak, caramel and  
slightly smokey

## DESSERT WINES

**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

GL

**De Bortoli Noble 1**, 2016,  
Botrytis Semillon, Yarra  
Valley, AUS

 165 650 | 375 ml


GL

**Prince De Saint-  
Aubin** 2014, Sémillon  
/ Sav Blanc / Moscatel/  
Sauternes, FR

 95 750 | 750 ml

GL

**The Royal Tokaji Blue  
Label 5 Puttonyos** 2013,  
Furmint/ Hárslevel/  
Muscat, Hungary

 165 900 | 500ml

GL

# DIGESTIF

## TEA

### Traditional European Teas 45

English Breakfast, Earl Green,  
Orange Root Ceylon

### Chinese Teas 45

Long Jing Xifeng, Golden  
Needle Yunnan Red, Jasmine  
Green

### Fruit & Herbal Teas 45

Blue Muffin Rooibos,  
Persimmon Peach,  
Peppermint, Chamomile,  
Lemongrass & Ginger,  
Hot lemon Water

## COFFEE

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

## BLENDED WHISKEY

Chivas Regal 18yrs 190  
Johnnie Walker Blue Label 330  
Suntory Hibiki Harmony 270  
Nikka Taketsuru Slim Pure Malt 210  
Teeling Small Batch 110  
Teeling Single Grain Irish 150

## SINGLE MALT WHISKEY

Amrut Fusion Single Malt Indian 180  
Auchentoshan Three Wood 200  
Ardbeg 10yrs 170  
Lagavulin 16yrs 270  
Laphroaig 10yrs 160  
Laphroaig Quarter Cask 180  
The Macallan 12yrs Sherry Oak 165  
The Macallan Rare Cask 550  
Glenfiddich 15yrs 190  
Glenfiddich 18yrs 260  
Glenmorangie 12yrs The Nectar D'Or 190  
Talisker 10yrs 180  
Oban 14yrs 240  
Kavalan Solist Sherry Cask - Cask Strength 250

## PORT

Seppeltsfield Para 1996 Tawny,  
aged 21 years 100

## SHERRY

El Candado Pedro Ximenez 80

## CALVADOS

Christian Drouin Calvados Pays  
d'Auge Reserve 175

## COGNAC

H By Hine VSOP 130  
Hine Cigar Reserve XO 300  
Hennessy XO 330  
Remy Martin XO 350  
Courvoisier XO 280

## GRAPPA

Cocchi Grappa Bianco 120

## DIGESTIF

Amaro Montenegro 100  
Fernet-Branca 110  
Jagermeister 95

## LIQUEUR

Amaretto Disaronno 100  
Chartreuse Green 140  
Chartreuse Yellow 140  
Chartreuse VEP Green 425  
Hayman Sloe Gin 120  
Italicus 120  
Pierre Ferrand Dry Curacao 100  
St. Germain 125

all prices subject to 10% service charge

# AUTUMN VEGETARIAN TASTING MENU

Please allow two hours for tasting menu.

All parties on table must commit to tasting menu.

680 per person - 5 course menu. This menu is unable to be shared

## FIRST COURSE

### HUE Vegetarian Caesar |

*cos lettuce with Parmesan, smoked egg & vadouvan  
almond cream with pomelo, honeydew melon & sea herbs*

Hue 凱撒沙律

生菜、巴馬臣芝士、煙燻蛋、vadouvan香料醬、  
杏仁忌廉、柚子、蜜瓜、海草 \* Vegan Friendly

## SECOND COURSE

### Fermented Chickpea Salad |

*with paprika oil & grilled corn*

發酵鷹嘴豆沙律、紅椒油、燒粟米 \* Vegan Friendly

## CHOICE OF MAIN COURSE

### Roasted Eggplant |

*with yoghurt & macadamia dukkah*

烤茄子、乳酪、果仁Dukkah醬 \* can be adjusted for Vegan option

OR

### Grilled Cauliflower |

*with cumquat & caper butter sauce*

烤椰菜花、柑橘、酸豆牛油醬 \* can be made into Vegan option

## 1st DESSERT

### Pistachio Cake |

*matcha cream with frozen blood orange curd\**

開心果蛋糕、抹茶忌廉、血橙凍凝乳\*

\* Suggested whisky match Stratheden Classic 46%

## 2nd DESSERT

### Pavlova |

*white chocolate ganache, rhubarb, & fig leaf ice cream*

蛋白脆餅、軟心白朱古力醬、大黃、無花果葉雪糕

## ADD ON SIDES

配菜

80 each

### Fat Cut Chips

粗薯條

### Mixed Leaf Salad

*mustard dressing*

雜菜沙律芥末醬