

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

HUE Caesar |

cos lettuce with anchovies, smoked egg & vadouvan
HUE 凱撒沙律、生菜、鯷魚、煙燻蛋和 Vadouvan 香料醬

Ocean Trout |

whipped cod roe, salmon eggs & fried potato
海鱒魚、鱈魚子、三文魚籽和炸薯

Wagyu Tartare |

egg yolk jam, puffed beef tendon & wasabi cream
和牛生牛肉他他、蛋黃沾醬、炸牛筋脆片、山葵忌廉

Confit Spanner Crab |

almond cream, & pomelo (supplement +40)
油封貴妃蟹、杏仁忌廉、柚子

Oolong Smoked Pigeon |

beetroot oil & garlic puree (supplement + 40)
烏龍茶燻乳鴿、紅菜頭油、蒜茸醬

Grilled Octopus |

fermented chickpea, nduja & grilled corn
香烤八爪魚、發酵鷹嘴豆、辣肉腸、烤粟米

Seasonal special - limited quantities daily 季節限定 – 每日限量供應

Chawanmushi |

Steamed egg custard, uni, abalone & caviar
(+ market price)

日式蒸蛋、海膽、鮑魚、魚子醬

WELCOME TO
HUE DINING

DINNER

Two -courses
580 per person

Three - courses
680 per person

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

Japanese Spanish Mackerel |

artichoke puree, squid sauce & ink cracker

日本馬加鱈魚、雅枝竹蓉、魷魚醬、墨魚汁餅乾

Pork Loin |

braised and puree pine nuts, sultanas & salsa verde

豬柳、慢煮松子蓉、葡萄、莎莎青醬

Carabinero Prawn & Hokkaido Scallop Raviolo |

crustacean sauce with burnt vanilla (supplement + 60)

大紅蝦和北海道帶子意大利雲吞、海鮮汁、燒雲尼拿

Aged Duck Breast |

boudin noir, tamarillo & pink peppercorns

熟成鴨胸、法式豬血腸、樹番茄、紅胡椒粒

O'Conner Striploin, Rangers Valley |

celtuce, porcini puree & smoked eel sauce

澳洲Rangers Valley西冷牛排、蒿苳、牛肝菌蓉、煙燻鰻魚醬

'7 Score' Wagyu Flank |

Masterstock braised tripe, burnt celeriac puree & kombu (supplement + 60)

澳洲和牛牛扒、高湯燜牛肚、燒芹菜蓉、昆布

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

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, roasted 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

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

165 650 | 375 ml

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

95 750 | 750 ml

The Royal Tokaji Blue Label 5 Puttonyos 2013, Furmint / Hárslevel / Muscat, Hungary
165 900 | 500ml

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

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
Grand Marnier 100
Hayman Sloe Gin 120
Italicus 120
Pierre Ferrand Dry Curacao 100
St. Germain 125

all prices subject to 10% service charge