



WOOLLY PIG HK  
FESTIVE MENUS 2020



# HUE

DINING · BAR · LOUNGE



## CUISINE

Modern Australian

## LOCATION DETAILS

### ADDRESS

1/F Hong Kong Museum of Art,  
10 Salisbury Road, Tsim Sha Tsui, Kowloon, HK

### PHONE

+852 3500 5888

### WEBSITE

[www.huedining.com.hk](http://www.huedining.com.hk)

## OPENING HOURS

### RESTAURANT HOURS

**Monday – Saturday**

Lunch 12pm - 3pm

Dinner 6pm - 10:30pm

**Sundays & Public Holidays**

Brunch from 11am - 3pm

30th November - 23rd December Weekday Set Lunch from 12 noon

**FESTIVE SET LUNCH DECEMBER 2020**

MONDAY-FRIDAY | 2-COURSES \$288

3-COURSES \$338 (STARTER, MAIN & DESSERT)

4-COURSE \$438 (STARTER, MAIN, DESSERT & CHEESE)

**STARTER 前菜**

**Pumpkin** | smoked chestnut soup  
南瓜、煙燻栗子湯

**Burrata** | macadamia dukka, cucumber, mint & parsley  
水牛忌廉芝士、Dukka香料醬、青瓜、薄荷、歐芹

**Prawn Cocktail** | smoked mayonnaise & Romaine (+30)  
雞尾酒蝦、煙燻蛋黃醬、生菜

**Beef Tartare** | 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**

**Pork Belly** | apple purée & Kohlrabi slaw  
豬腩肉、蘋果蓉、球莖甘藍沙律

**Beef Cheek** | beetroot & Rhubarb ketchup, herb salad  
牛面頰肉、紅菜頭、大黃茄汁、香草沙律

**Market fish** | mussels & sauce gribiche  
新鮮海魚、青口、歐芹芥末蛋黃醬

**Confit Turkey Leg** | burnt celeriac & red currant sauce (+40)  
油封火雞腿、燒芹菜、紅醋栗醬

**Ricotta Ravioli** | hand cut pesto  
意大利芝士雲吞、自家製香草醬

All prices subject to 10% service charge

**DESSERT 甜品**

**Anthony's Dad's Trifle** | cherries, sponge biscuit, custard, Port Gelee & cream  
車厘子、海綿餅乾、吉士醬、砵酒啫哩忌廉

**Vanilla Ice Cream** | cherry compote & dark chocolate  
雲尼拿雪糕、糖漬車厘子、黑朱古力

**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  
自選2款芝士、酸種脆麵包、啤梨、核桃蓉

**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

**DRINKS 飲料**

**Coffee Tea (+40)**  
咖啡或茶(+40)

All prices subject to 10% service charge



Book



## 24th December - Christmas Eve Set Lunch

### CHRISTMAS EVE SET LUNCH DECEMBER 2020

24<sup>TH</sup> DECEMBER FESTIVE LUNCH

3-COURSES \$338 (CANAPES | STARTER | MAIN ) | 4-COURSE \$418 (CANAPES | STARTER | MAIN | DESSERT )

#### CANAPES 開胃小食

**Ocean trout** | cucumber, salmon eggs & sour cream  
海鱈魚、青瓜、三文魚籽、酸奶油

**Osetra caviar** | cod roe, fried potato cake  
魚子醬、鱈魚子、炸薯

**Profiterole filled** | truffled gruyere & onion jam  
泡芙、黑松露、洋葱醬

#### STARTER 前菜

**Pumpkin** | smoked chestnut soup  
南瓜、煙燻栗子湯

**Burrata** | macadamia dukka, cucumber, mint & parsley  
水牛忌廉芝士、Dukka香料醬、青瓜、薄荷、歐芹

**Prawn Cocktail** | smoked mayonnaise & Romaine (+30)  
雞尾酒蝦、煙燻蛋黃醬、生菜

**Beef Tartare** | egg yolk jam, horseradish & baby gem lettuce  
牛肉他他、蛋黃沾醬、辣根、迷你生菜

#### MAIN 主菜

**Pork Belly** | apple purée & Kohlrabi slaw  
豬腩肉、蘋果蓉、球莖甘藍沙律

**Beef Cheek** | beetroot & Rhubarb ketchup, herb salad  
牛面頰肉、紅菜頭、大黃茄汁、香草沙律

**Market fish** | mussels & sauce gribiche  
新鮮海魚、青口、歐芹芥末蛋黃醬

**Confit Turkey Leg** | burnt celeriac & red currant sauce (+40)  
油封火雞腿、燒芹菜、紅醋栗醬

**Ricotta Ravioli** | hand cut pesto  
意大利芝士雲吞、自家製香草醬

All prices subject to 10% service charge

#### DESSERT 甜品

**Anthony's Dad's Trifle** | cherries, sponge biscuit, custard, Port Gelee & cream  
車厘子、海綿餅乾、吉士醬、砵酒啫哩忌廉

**Vanilla Ice Cream** | cherry compote & dark chocolate  
雲尼拿雪糕、糖漬車厘子、黑朱古力

**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  
自選2款芝士、酸種脆麵包、啤梨、核桃蓉

#### DRINKS 飲料

##### TEA

**Traditional European Teas 45**

English Breakfast, Earl Green,  
Orange Root Ceylon

**Chinese Tea 45**

Long Jing Xifeng, Golden Needle Yunnan Red,  
Jasmine Green

**Fruit & Herbal Teas 45**

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

##### COFFEE

**Espresso 35**

**Americano 40**

**Double Espresso 40**

**Macchiato 40**

**Cappuccino 4 5**

**Flat White 45**

**Latte 45**

**Hot Chocolate 50**

Iced + 5 Soy Milk + 3

All prices subject to 10% service charge



Book

## 24th, 25th & 26th December - Christmas Set Menu

### HUE DINING CHRISTMAS

24<sup>TH</sup> DEC - DINNER | 25<sup>TH</sup> DEC - LUNCH & DINNER | 26<sup>TH</sup> DEC - DINNER

4-COURSES \$850 PER PERSON

4 - COURSE + CHEESE \$930 PER PERSON

ADD ON WINE PAIRING +\$450 PER PERSON (PLEASE ASK FOR WINE PAIRING MENU FOR DETAILS)

ADD ON NON - ALCOHOLIC PAIRING WITH OUR CUSTOM MOCKTAILS +\$300 PER PERSON

CANAPÉS - 1<sup>ST</sup>  
開胃小食

**Ocean Trout** | cucumber, salmon eggs & sour cream 海鱈魚、青瓜、三文魚籽、酸奶油  
**Osetra Caviar** | cod roe, fried potato cake 魚子醬、鱈魚子、炸薯  
**Profiterole** | truffled gruyere & onion jam 泡芙、黑松露Gruyere芝士、洋葱醬

STARTER - 2<sup>ND</sup>  
CHOOSE ONE  
前菜  
每位任擇其一

**Hokkaido Scallop Raviolo** | crustacean sauce & burnt vanilla (ADD +30)  
北海道帶子意式雲吞 | 海鮮醬、燒雲尼拿

**Sashimi Hiramasa** | apple, cucumber & kombu  
平政魚刺身 | 蘋果、青瓜、昆布

**Beetroot Salad** | yuzu kosho cream, pickled onions & shiso  
紅菜頭沙律 | 柚子胡椒忌廉、醃洋葱、紫蘇

MAIN - 3<sup>RD</sup>  
CHOOSE ONE  
主菜  
每位任擇其一

**Mayura Wagyu Flank** | 'pastrami' smoked egg gribiche & truffle sauce (ADD + 60)  
煙燻和牛牛腩肉 | 煙燻蛋黃醬、松露醬

**Mackerel** | potato sauce, truffles & Jerusalem artichokes  
鯖魚 | 馬鈴薯醬、松露、雅枝竹

**Confit Turkey Leg** | walnut mousse, beetroot, rhubarb ketchup, savoury bread & butter pudding  
油封火雞腿 | 核桃慕絲、紅菜頭、大黃茄汁、麵包牛油布甸

**Kohlrabi Tarte Tatin** | truffle cream & watercress salad  
反烤球莖甘藍批 | 松露忌廉、西洋菜沙律

DESSERT - 4<sup>TH</sup>  
CHOOSE ONE  
甜品  
每位任擇其一

**Mille Fuille** | whipped cheese, osmanthus ice cream & elderflower cherries  
千層酥 | 軟芝士、桂花雪糕、接骨木花車厘子

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

CHEESE - 5<sup>TH</sup>  
芝士

**Cheese Selection** | pear puree & sourdough crisp (ADD +30 TO REPLACE DESSERT)  
芝士 | 精選芝士、啤梨蓉、酸種脆麵包

24th December - Dinner Set Menu 4 courses: 6.00 or 8.45pm

Book

25th December - Lunch & Dinner

Book

26th December - Dinner

Book

### WINE PAIRING MENU

ADD ON WINE PAIRING +\$450 PER PERSON

CANAPÉS - 1<sup>ST</sup> 開胃小食

*Paired with: Taittinger Brut Reserve, NV, Reims*  
or

*Upgrade to: Taittinger Prelude Grand Cru, NV, Reims*  
(add +35 per glass)

STARTER - 2<sup>ND</sup> 前菜

HOKKAIDO SCALLOP RAVIOLO 北海道帶子意式雲吞

*Paired with: Tenuta Di Corte Giacobbe Soave Superiore, 2016, Garganega, Soave, ITA*

SASHIMI HIRAMASA 平政魚刺身

*Paired with: Domaine Caillourdin "Les Cornets", 2018, Pouilly Fume, Loire Valley, FRA*

BEETROOT SALAD 紅菜頭沙律

*Paired with: Domaine Vacheron Sancerre, 2018, Sauvignon Blanc, Loire Valley, FRA*

*or*  
*Jean Loron, 2017, Chateau des Fleurie, Beaujolais, FRA*

MAIN - 3<sup>RD</sup> 主菜

MAYURA WAGYU FLANK 煙燻和牛牛腩肉  
*Paired with: Bodegas La Horra Corimbo, 2014, Tempranillo, Ribera Del Duero, ES*

MACKEREL 鯖魚

*Paired with: Mac Forbes, 2018, Chardonnay, Yarra Valley, AUS*

*or*  
*Murdoch Hill, 2017, Pinot Noir, Piccadilly Valley, AUS*

CONFIT TURKEY LEG 油封火雞腿

*Paired with: Yangarra Estate "Old Vine", 2016, Grenache, McLaren Vale, AUS*

KOHLRABI TARTE TATIN 反烤球莖甘藍批

*Paired with: Mac Forbes, 2018, Chardonnay, Yarra Valley, AUS*

*or*  
*Murdoch Hill, 2017, Pinot Noir, Piccadilly Valley, AUS*

DESSERT - 4<sup>TH</sup> 開胃小食

MILLE FUILLE 千層酥 or PAVLOVA 蛋白脆

*Paired with: Prince de Saint-Aubin, 2014, Sémillon / SavBlanc/ Moscatel/ Sauternes, FRA or*

*Sherry | Seppeltsfield Para 1996 Tawny, aged 21 years or*

*Port | El Candado Pedro Ximenez or*

*Mulled wine | Authentically German by Steffen*

All prices are subject to 10% service charge



# 26th December - Boxing Day & New Year Day Brunch

**26<sup>th</sup> December: 11am - 1pm & 1.30pm - 3.30pm**

Book

**1st January: 11am - 1pm & 1.30pm - 3.30pm**

Book

## FESTIVE BRUNCH

FROM 11AM - SATURDAY & SUNDAY | \$400 PER PERSON  
SPECIAL DAYS: 26 DECEMBER & 1 JANUARY

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

**Rabbit Gnocchi** | *Gorgonzola & black cabbage*  
馬鈴薯丸子、Gorgonzola芝士、黑椰菜

**Fromage De Tete** | *brioche*  
法式豬肉凍、法式牛油麵包

**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

**Roast Pork Belly** | *pineapple puree, clove sauce & slaw*  
烤豬腩肉、菠蘿蓉、丁香醬、椰菜絲沙律

**Confit Lamb Belly** | *braised peppers & smoked yoghurt*  
油封羊腩肉、慢煮辣椒、煙燻乳酪

**Hamachi** | *razor clams, garlic & chilli*  
油甘魚、蠔子、香蒜、辣椒

**Ricotta Dumplings** | *smoked chestnuts, maitaki mushrooms & parmesan*  
意式雲吞、煙燻栗子、舞茸菇、巴馬臣芝士

**Pressed Turkey Leg** | *with burnt celeriac & red currant sauce (+ add 50)*  
火雞腿、燒芹菜、紅醋栗醬 (+50)

SIDES (+80 EACH)  
配菜

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

**Fat Cut Chips** | 手切薯條

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

**Grilled Cauliflower** | *cumquat, capers & anchovies* 烤椰菜花、柑橘、酸豆、鯷魚

10% service charge applies to all menu prices

TARTS, CAKES & SLICES  
choose one each  
撻/蛋糕，每位任擇其一

**Chocolate Tart** | *banana cream*  
朱古力撻、香蕉忌廉

**Cherry Frangipane Cake** | *rum syrup*  
車厘子杏仁蛋糕、寐酒糖漿

OR

**Carrot Cake** | *pumpkin seeds & walnuts*  
甘筍蛋糕、南瓜籽、核桃

**Basque Cheesecake** | *rhubarb & raspberry*  
Basque 芝士蛋糕、大黃、紅桑子

FESTIVE DESSERT  
choose one each  
撻/蛋糕，每位任擇其一

**Anthony's Dad's Trifle** | *braised cherries, sponge biscuit, custard, port gelee & cream* 車厘子、海綿餅乾、吉士醬、碎酒啫哩忌廉

**Pavlova** | *berry ice cream & white chocolate ganache*  
蛋白脆餅、雜莓雪糕、軟心白朱古力醬

NO ALCOHOL TODAY?

Enjoy a selection of two  
no alcohol mocktails  
&  
one tea or coffee  
+\$210 per person

WITH TAITTINGER

ADD FREE FLOW CHAMPAGNE TAITTINGER \$360 PER PERSON

加配每位 \$360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

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

45

COFFEE

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

10% service charge applies to all menu prices

## Special Christmas Afternoon Tea

**26<sup>th</sup> December Afternoon Tea - 3.30pm or 3.45pm**  
**27<sup>th</sup> December Afternoon Tea - 3.30pm or 3.45pm**

### AFTERNOON TEA WITH A VIEW

3-5:30PM SAT, SUN & PUBLIC HOLIDAYS \$680 FOR 2 PERSONS  
下午3至下午5:30供應 \$680 兩位連茗茶

#### SAVOURY 鹹點

Gruyere Custard Puff  
Gruyere 芝士、吉士泡芙

Deviled Quails Eggs On Toast  
迷你鸚鵡蛋多士

Prawn Cocktail  
雞尾酒蝦

Octopus Skewer with Furikake  
八爪魚串燒配香鬆

Mushroom Croquette  
with Truffle Mayonnaise  
炸蘑菇丸子、松露蛋黃醬

Ray's Scones, orange & thyme marmalade, raspberry rhubarb jam  
& vanilla cream  
鬆餅配香橙、百里香、柑橘果醬、紅桑子大黃果醬、雲尼拿忌廉

Special Festive Days 26 & 27 December  
Christmas Pudding With Vanilla Custard

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)  
Receive a complimentary mocktail every Friday

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

Blood Orange Curd Tartlet  
血橙凍凝乳

Mini Pavlova, White Chocolate  
Ganache & Rhubarb  
迷你蛋白脆餅、軟心白朱古力醬、  
大黃

Spiced Cherry Friand  
車厘子蛋糕

Passionfruit Lamington  
熱情果林明頓蛋糕

Hazelnut, Rum & Raisin  
Chocolate Tart  
榛子、蘇酒、葡萄乾、朱古力糖

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.



Book