

PRE-DINNER DRINKS

a selection from the bar

COCKTAILS

PEARL WHITE COLADA

Clarified Pina Colada Coconut Milk Punch &
Taittinger Champagne 120

PISTACHIO GREEN PUNCH

H by Hine Cognac, Ming River Baijiu, Toasted Rice,
Jasmine Green Tea, Pineapple Leaf, Mint, Sage &
Pandan Soy Milk 120

CORAL PEACH ROSÉ

Star of Bombay Gin,
Strawberry Rosé Vermouth Reduction,
Compressed Korean Golden Peach, Lemon & Thyme
Essence 140

*“Sunrise paints the sky with Rosé and the sunset with
Peaches. Cool to warm. So is the progression from
childhood to old age.” - Vera Nazarian*

S.Y.L.K. (LOW ABV)

Sake, Yuzu, Lychee & Kaffir Lime Leaves 110
*“Combining the best flavours from China and Japan - a
great way to enjoy the Fragrant Harbour.”*

COCKTAILS FROM THE TROLLEY

*Please ask to see if our cocktail trolley is
available for bespoke Martinis, Manhattans &
Old Fashioned's*

NO ALCOHOL COCKTAILS

B - A - L - Y

Blackberry, Apple, Lemongrass, Yuzu

FIG ME UP

Burnt Fig, Lychee, Apple

LONG DAY

Hibiscus, Passion Fruit, Very Mandarin Soda

ASPIRATION

Roasted Pineapple, Pandan Syrup, Soda

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

Cured Tasmanian Ocean Trout |

whipped cod roe, salmon eggs & fried yam
塔斯曼尼亞海鱒魚、鱈魚子、三文魚籽和炸淮山

Wagyu Tartare |

egg yolk jam, wakame, tapioca chip & crème fraiche
生和牛肉他他、蛋黃沾醬、炸裙帶菜木薯片、法式酸奶油

Sashimi Hamachi |

cucumber juice, apple & ginger oil
油甘魚刺身、青瓜汁、蘋果、薑油

Confit Carabinero Prawn Cocktail |

harissa marie rose & romaine (supplement +40)
油封西班牙紅蝦雞尾酒、Harissa 香料瑪麗玫瑰醬、羅馬生菜

Tea Smoked Pigeon |

pork belly farce, black garlic & beetroot (supplement +40)
茶燻乳鴿、豬腩肉慕絲、黑蒜、紅菜頭

Foie Gras Ravioli |

abalone, chicken hearts & game bird consommé
鵝肝意大利雲吞、鮑魚、雞心、乳鴿清湯

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

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 |

Jerusalem artichokes & smoked hazelnuts

意大利水牛芝士雲吞、雅枝竹、煙燻榛子

Roast Halibut |

sake beurre blanc, spanner crab, lemon curd, smoked herring roe & caviar

(supplement + 60)

比目魚、清酒牛油醬、貴妃蟹、檸檬凝乳、煙燻希靈魚子、魚子醬

Dashi Brined Pork Loin |

white trotter sauce, boudin noir & cauliflower purée

豬柳、豬肘醬、法式豬血腸、椰菜花蓉

Te Mana Lamb Rack |

confit belly, walnut & red pepper purée, miso sauce

Te Mana 羊鞍、油封羊腩、核桃紅椒蓉、味噌汁

Pressed Chicken |

truffle mousse, potato terrine, leek & mushroom sauce

松露慕絲釀雞、松露慕絲、千層馬鈴薯塊、大蔥、蘑菇醬

Glazed Duck Breast |

radicchio purée, blueberries & pink peppercorns

鴨胸、紅菊苣蓉、藍莓、粉紅胡椒

Wagyu Hanger Steak |

creamed garlic chive, kombu & smoked eel sauce (supplement + 60)

和牛牛腹肉牛扒、忌廉韮菜、昆布、煙燻鰻魚醬

ADD ON SIDES

配菜

80 each

Cucumber

with smoked yoghurt,

mint & parsley

青瓜、煙燻乳酪、薄荷、

歐芹

Grilled Cauliflower

with cumquat, capers

& anchovies

烤椰菜花、柑橘、酸豆、

鯷魚

Fat Cut Chips

粗薯條

Charred Gem

almond cream, lemon

& smoked almonds

焦香生菜、杏仁忌廉、煙

燻杏仁

all prices subject to 10% service charge

DESSERTS 甜品

Mille Feuille |

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、酸種麵包脆片

Brown Butter Cherry Cake |

*gingerbread ice cream & elderflower gelee **
焦化牛油車厘子蛋糕、薑餅味雪糕、接骨木花啫喱*

* Suggested dessert wine match Mr Riggs Sticky End

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 less than 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, 2019, Moscato
Piedmont, ITL
450 | 750ml

Mr Riggs Sticky End,
2016, Viognier McLaren,
Vale, AUS

GL110 420 | 375 ml

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

GL 165 650 | 375 ml

Prince De Saint-Aubin 2015, Sémillon
/ SavBlanc/ Moscatel/
Sauternes, FR

GL95 500 | 500 ml

The Royal Tokaji Blue Label 5 Puttonyos 2016,
Furmint/ Hárslevel/
Muscat, Hungary

GL 165 900 | 500ml

all prices subject to 10% service charge

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 90
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

CHEF'S TASTING MENU

FIRST COURSE

Sashimi Hamachi | *cucumber juice, apple & ginger oil*

油甘魚刺身、青瓜汁、蘋果、薑油

Chateau Favray, 2017, Pouilly Fume, Loire Valley, FRA (75ml)

SECOND COURSE

Buffalo Ricotta Dumplings | *Jerusalem artichokes & smoked hazelnuts*

意大利水牛芝士雲吞、雅枝竹、煙燻榛子

Reichsgraf von Kesselstatt, 2017, Riesling Kabinett, Mosel, DEU (125ml)

FIRST MAIN COURSE

Roast Halibut | *sake beurre blanc, spanner crab, lemon curd, smoked herring roe & caviar*

比目魚、清酒牛油醬、貴妃蟹、檸檬凝乳、煙燻希靈魚子、魚子醬

Jean Loron, 2017, Chateau des Fleurie, Beaujolais, FRA (150ml)

SECOND MAIN COURSE

Wagyu Hanger Steak | *creamed garlic chive, kombu & smoked eel sauce*

和牛牛腹肉牛扒、忌廉韮菜、昆布、煙燻鰻魚醬

Bodegas La Horra Corimbo, 2014, Tempranillo, Ribera Del Duero, ESP (150ml)

DESSERT

Mille Feuille | *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

Prince de Saint-Aubin, 2014, Sémillon/ Sav Blanc/ Moscatel/ Sauternes, FRA (75ml)

Please allow two hours for the tasting menu.

5 course menu food only 800 per person Add wine pairing + 350 per person

All parties on table must commit to tasting menu. This menu is per person and not suitable for sharing.

all prices subject to 10% service charge