

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

Cucumber |

smoked yoghurt, mint & dukkah

青瓜、煙燻乳酪、薄荷葉、Dukkah 香料醬

Charred Gem |

almond cream, lemon & smoked almonds

焦香生菜、杏仁忌廉、煙燻杏仁

Chawanmushi |

mushrooms & green onion oil

日式蒸蛋、蘑菇、青蔥油

Dishes can be adjusted for Vegan diets

Please ask our staff for assistance or a recommendation.

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

Grilled Cauliflower |

cumquat & caper butter sauce

烤椰菜花、柑橘、酸豆牛油汁

Potato Terrine |

garden herbs, leek & mushrooms

千層馬鈴薯塊、香草、大蔥、蘑菇

Dishes can be adjusted for Vegan diets

Please ask our staff for assistance or a recommendation.

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

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 under 10 restaurants in Hong Kong.



Lossit Classic 43% | 120

Profile | smoked cigar, vanilla
bean, sweet and smoky

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 smoky

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



GL110 420 | 375 ml

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



GL 165 650 | 375 ml

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



GL 95 750 | 750 ml

The Royal Tokaji Blue
Label 5 Puttonyos 2013,
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 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

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