

HUE

Our modern Australian menu strives to showcase the highest quality products from around the world whilst also drawing on many Asian influences, ingredients and textures.

For the best expression of the cuisine please consider sampling our chef's tasting menu of five courses that can be matched with wines specially selected by our in-house sommelier.


5 courses tasting menu HKD 800 per person | Add wine pairing +HKD 350 per person

2 courses menu HKD 580 per person (Starter & Main)

3 courses menu HKD 680 per person (Starter, Main & Dessert)

Pre-theatre dinner or drinks
(from 5.30pm – 7:30pm)

Enjoy 15% discount on the entire bill upon
presenting same day performance ticket
for the Hong Kong Cultural Centre

Our Instagram QR code below will take you
to an online guide 



so you can preview some of our previous
menu creations and most popular
restaurant dishes.

All prices are subject to 10% service charge

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

CHEF'S TASTING MENU - VEGETARIAN

FIRST COURSE

Pomelo | *buddah's hand pickle & fennel salad*

柚子、醋漬佛手柑、茴香沙律

Mirabeau Pure, 2020, Grenache/ Syrah, Côtes de Provence, FRA (75ml)

SECOND COURSE

Buffalo Ricotta Dumplings | *zucchini, basil & smoked hazelnuts*

意大利水牛芝士雲吞、意大利青瓜、羅勒、煙燻榛子

Radford Dale Vinum, 2017, Chenin Blanc, Stellenbosch, ZAF (125ml)

THIRD COURSE

Potato Terrine | *leek sauce & maitake mushroom*

千層馬鈴薯塊、大蔥醬、舞茸

De Loach, 2018, Chardonnay, Russian River Valley, USA (150ml)

FOURTH COURSE

Grilled Cauliflower | *dukkah, red pepper and walnut purée*

烤椰菜花、Dukkah、紅胡椒、核桃蓉

Clos Des Fous Latuffa, 2017, Pinot Noir, Maule, CHL (150ml)

DESSERT

Mille-Feuille | *whipped cheese, mango, verbena gelee & passionfruit ice-cream*

千層酥、軟芝士、芒果、馬鞭草啫喱、熱情果雪糕

Prince de Saint-Aubin, 2015, Sémillon/ Sav Blanc/ Moscatel/ Sauternes, FRA (75ml)

Please allow two hours for the tasting menu.

All parties on table must commit to tasting menu.

STARTERS 前菜

Australian Truffle with Soft Japanese Egg |
potato remolade (supplement +40)
半熟日本雞蛋、澳洲黑松露、薯仔沙律、蛋黃醬

Pomelo |
buddah's hand pickle & fennel salad
柚子、醋漬佛手柑、茴香沙律

Vegetarian Chawanmushi |
mushrooms & green 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*

MAIN COURSE 主菜

Buffalo Ricotta Dumplings |

zucchini, basil & smoked hazelnuts

意大利水牛芝士雲吞、意大利青瓜、羅勒、煙燻榛子

Potato Terrine |

leek sauce & maitake mushroom

千層馬鈴薯塊、大蔥醬、舞茸

Grilled Cauliflower |

dukkah, red pepper and walnut purée

烤椰菜花、Dukkah、紅胡椒、核桃蓉

ADD ON SIDES

配菜

80 each

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

Cucumber

with smoked yoghurt,

mint & parsley

青瓜、煙燻乳酪、薄荷、

歐芹

*Dishes can be adjusted for Vegan diets
Please ask our staff for assistance or a recommendation*

DESSERTS 甜品

Mille-Feuille |

whipped cheese, mango, verbena gelee & passionfruit ice-cream
千層酥、軟芝士、芒果、馬鞭草啫喱、熱情果雪糕

Pavlova |

key lime curd, green grapes & pink guava sorbet
蛋白脆餅、青檸凝乳、青提子 & 粉紅番石榴雪葩

French Grand Cru Chocolate |

peanut butter chips & vanilla ice-cream
法國 Grand Cru 朱古力、花生醬脆粒、雲尼拿雪糕

Spiced Pineapple Tarte Tartin | *Limited availability*

coconut ice-cream
反烤菠蘿撻、椰子雪糕 (限量供應)

Selection of Cheese |


spiced pear purée & sourdough crisp (supplement + 40)
精選芝士、啤梨蓉、酸種麵包脆片


Petit Four Trolley |

精緻小甜點餐車


DESSERT WINES

G.D. Vajra Moscato Di Asti, 2019,
Moscato Piedmont, ITL
450 | 750ml

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

GL 110 420 | 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


GL 95 500 | 500 ml

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

Muscat, Hungary
GL 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 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