

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

FIRST COURSE

Kombu Cured Scallop | *pomelo, buddha's hand purée & fennel*

昆布醃帶子、柚子、佛手柑果凍、茴香

Dopff Au Moulin, 2018, Riesling, Alsace, 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

Japanese Mackerel | *watercress dashi, celtuce & poached oyster*

鯖魚、西洋菜高湯、萵筍、水煮生蠔

Brancaia Il Bianco, 2017, Sauvignon Blanc/ Viognier, Tuscany, ITA (150ml)

FOURTH COURSE

Grilled Sagabuta Pork Loin | *coconut caramel, pumpkin purée & peanuts*

黑豚豬柳、椰子焦糖、南瓜蓉、花生

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, 2014, Sémillon/ SavBlanc/ Moscatel/ Sauternes, FRA (75ml)

Please allow two hours for the tasting menu.

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

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 fraîche

生和牛肉他他、蛋黃沾醬、炸裙帶菜木薯片、法式酸奶油

Kombu Cured Scallop |

pomelo, buddha's hand purée & fennel

昆布醃帶子、柚子、佛手柑果凍、茴香

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

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

Foie Gras Torchon |

duck fat grissini, fig & liquorice jam

鵝肝醬、鴨油麵包條、無花果、甘草果醬

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

Chawanmushi |

steamed egg custard, uni, abalone & caviar (supplement +250)

日式蒸蛋、海膽、鮑魚、魚子醬

Please ask our staff for assistance or a recommendation for Vegetarian options

all prices subject to 10% service charge

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

Japanese Mackerel |

watercress dashi, celtuce & poached oyster

鯖魚、西洋菜高湯、萵筍、水煮生蠔

Grilled Hirame |

(suggested for 2 to share / for 3 please ask our server)

capers, brown butter & almonds (supplement + 150 per person)

平目魚、酸豆、焦香牛油、杏仁

Grilled Sagabuta Pork Loin |

coconut caramel, pumpkin purée & peanuts

黑豚豬柳、椰子焦糖、南瓜蓉、花生

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 Black Chicken |

truffle mousse, potato terrine, leek & maitake

松露慕絲釀烏雞、松露慕絲、千層馬鈴薯塊、大蔥、舞茸

Roasted Duck Breast |

parsley, celeriac purée, strawberries & chicory

鴨胸、歐芹、芹菜蓉、士多啤梨、菊苣

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

Bone in Wagyu Rib Eye 800g (suggested for 2 to share) |

burnt leek & mussel vinaigrette (supplement + 200 per person)

有骨和牛肉眼扒、韮蔥、青口油醋汁

ADD ON SIDES

配菜

80 each

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

Cucumber

with smoked yoghurt,

mint & parsley

青瓜、煙燻乳酪、薄荷、

歐芹

Please ask our staff for assistance or a recommendation for Vegetarian options

all prices subject to 10% service charge

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

Selection of Cheese |

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

Spiced Pineapple Tarte Tartin | *Limited availability*

coconut Ice-cream
反烤菠蘿撻、椰子雪糕 (限量供應)

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

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


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