

# HUE

BAR & DINING

## Hue goes 'Spanish'

Available Saturday & Sunday from 11am.

Join us to welcome Alberto Sancassani, Woolly Pig's newest Executive Chef.

'Hue Dining' will showcase his culinary talents with a Spanish themed brunch starting from 7<sup>th</sup> August every weekend until mid September.

We look forward to you trying some classic flavours of Spain.

*Disfruta el almuerzo!*

# HUE GOES SPANISH BRUNCH

FROM 11AM | \$400 PER PERSON | SATURDAY & SUNDAY

## STARTERS TO SHARE 前菜共享

- Pan Tumaca** *tomato salsa toasty with jamon & olives* 番茄麵包、火腿、橄欖
- Croquetas de Bacalao** *& squid ink aioli*  
鹽漬鱈魚丸子、墨魚汁大蒜蛋黃醬
- Spanish Tortilla** *potato & onion omelette with saffron mayo*  
西班牙薯仔洋蔥蛋餅、番紅花蛋黃醬
- Tomato Salad** *pickles, requeson cheese & cantabrico anchovies*  
番茄沙律、醃青瓜、requeson 芝士、鯷魚
- Albóndigas al Tomate** *beef & pork meatball with a rich tomato sauce*  
番茄牛肉及豬肉丸

## MAIN choose one per person 主菜，每位任擇其一

- Nettle "Strangolapreti"** *bread gnocci with parmigiano & sage cream*  
麵包丸子、parmigiano 芝士、鼠尾草忌廉
- Arroz Meloso de Marisco** *seafood Spanish rice*  
西班牙海鮮飯
- Slow Cook Pork Rib** *rosemary-honey beer sauce with potato gratin*  
慢煮豬肋、迷迭香蜜糖啤酒汁、焗薯
- Beef Cheek** *braised in red wine with sweet potato cream & parsnip chips*  
紅酒燉牛面頰、甜薯忌廉、芹菜蘿蔔脆片
- Bacalao a la Bilbaína** *cod fillet braised with capsicum garlic & paprika*  
鱈魚、燈籠椒、大蒜、paprika 辣椒

## SIDES (+80 EACH) 配菜

- Charred Leek** *romesco sauce* 焦香韭蔥、烤紅椒堅果醬
- Pressed Eggplant** *mojo picon sauce* 茄子、西班牙紅辣椒醬
- Escalivada** *baked vegetables in olive oil* 橄欖油烤蔬菜
- Fat Cut Chips** 手切薯條

**TARTS, CAKES & SLICES** choose one each 撻和蛋糕，每位任擇其一

**Tarta de queso La Viña** *San Sebastian baked cheesecake & red fruits*  
 焦香芝士蛋糕、水果

**Greixonera** *almond cream - upside down bread pudding popular in Ibiza*  
 麵包布甸、杏仁忌廉

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

**NO ALCOHOL TODAY?**

Enjoy a selection of two  
 no alcohol mocktails  
 &  
 one tea or coffee  
 +\$190 per person

**TEA**

45

**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, Lemongrass & Ginger

**COFFEE**

Espresso 35

Americano, Double Espresso 40

Cappuccino, Macchiato 45

Flat White, Latte 45

Hot Chocolate, Mocha 50

Iced + 5 Soy Milk + 5