

# 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 a special dining experience please consider sampling the five course chef's tasting menu .

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.



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

# 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

5 courses tasting menu HKD 850 per person | Add wine pairing +HKD 470 per person (total 500ml)

## FIRST COURSE

**Jerusalem Artichokes** | *cashew cream, Chinese celery mayonnaise & truffle*

雅枝竹、腰果忌廉、芹菜蛋黃醬、松露

**Taittinger Brut Reserve**, NV, Reims

## SECOND COURSE

**Poached Taiyouran Egg** | *mushroom consommé, radish & green bean*

半熟日本雞蛋、蘑菇清湯、蘿蔔、青豆

**Lucien Albrecht**, 2017, Pinot Gris, Alsace, FRA

## THIRD COURSE

**Risotto** | *buttered peas, edamame & snow pea tendrils*

意大利飯、牛油汁煮青豆、枝豆、舞茸

**Mirabeau Pure**, 2020, Grenache / Syrah, Côtes De Provence, FRA

## FOURTH COURSE

**Braised Fennel** | *baba ganoush, daikon, dill potato*

燴茴香、茄子蓉、蘿蔔、蒔蘿薯仔

**Jean-Luc Colombo 'Le Pavillon des Courtisanes'**, 2018, Grenache Syrah, Cairanne, FRA

## DESSERT

**Rose Hibiscus Panna Cotta** | *strawberry soup, toasted marshmallows & sunflower*

玫瑰洛神花意大利奶凍、士多啤梨汁、烤棉花糖、太陽花

**Prince de Saint-Aubin**, 2015, Sémillon/ Sav Blanc/ Moscatel/ Sauternes, FRA

*Please allow two hours for the tasting menu.*

All parties on table must commit to tasting menu.

## A LA CARTE

**2 courses menu** 650 per person (Starter & Main / Main & Dessert)

**3 courses menu** 750 per person (Starter, Main & Dessert)

### STARTERS 前菜

#### **Jerusalem Artichokes |**

*cashew cream & Chinese celery mayonnaise*

雅枝竹、腰果忌廉、芹菜蛋黃醬

#### **Poached Taiyouran Egg |**

*mushroom consommé, radish & green bean*

半熟日本雞蛋、蘑菇清湯、蘿蔔、青豆

#### **Tomato Consommé |**

*buratta, courgettes & olives*

番茄清湯、buratta 芝士、櫛瓜、橄欖

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

## MAIN COURSE 主菜

### Potato Gnocchi |

*asparagus & seasonal wild mushrooms*

薯仔丸子、蘆筍、野菌

### Risotto |

*buttered peas, edamame & snow pea tendrils*

意大利飯、牛油汁煮青豆、枝豆、舞茸

### Braised Fennel |

*baba ganoush, daikon, dill potato*

燴茴香、茄子蓉、蘿蔔、蒔蘿薯仔

## ADD ON SIDES

配菜

+ 80 each

**Triple Cooked Chips** 三炸薯條

**Broccoli & Brussel Sprouts** *lemon & karasumi*

西蘭花苗、球芽甘藍、檸檬、榛子、烏魚子

**Witlof Salad** *lettuce, blue cheese & walnut* 菊苣沙律、生菜、藍芝士、核桃

*Dishes can be adjusted for Vegan diets*

*Please ask our staff for assistance or a recommendation*

all prices subject to 10% service charge

## DESSERTS 甜品

**Bergamot Tart** | *toasted Swiss meringue & passion fruit*  
佛手柑撻、瑞士蛋白霜、熱情果

**Baked Chocolate Tart** | *crème chantilly, salted caramel & candied almond*  
朱古力撻、甜忌廉、海鹽焦糖、糖漬杏仁

**Classic Brûlée** | *poached rhubarb & Valencia orange*  
焦糖燉蛋、大黃、香橙

**Rose Hibiscus Panna Cotta** | *strawberry soup, toasted marshmallows & sunflower*  
玫瑰洛神花意大利奶凍、士多啤梨汁、烤棉花糖、太陽花

**Three Cheese** | *Trolley selection*  
自選三款芝士

*Add more Cheese + 50 each variety*

## PETIT FOURS, TEA & COFFEE

*A selection of miniature sweets to finish your meal.* 自選精緻小甜點

**Three Petit Four +100**

**Five Petit Four +120**

### 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

## 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  
165 650 | 375 ml

**Prince De Saint-Aubin** 2015,  
Sémillon / Sav Blanc / Moscatel/  
Sauternes, FR



GL 95 500 | 500 ml

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