

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

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 & shaved 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

Dopff Au Moulin, 2019, Riesling, Alsace, FRA

THIRD COURSE

Smoked Hamachi | *pickled cucumber, dill oil & crème fraîche*

煙燻油甘魚、醃青瓜、蒔蘿油、法式酸忌廉

Black Barn Barrel Fermented, 2019, Chardonnay, Hawke's Bay, NZL

FOURTH COURSE

Roast Chicken Breast | *grilled leeks, cauliflower & hazelnut*

雞胸肉、韮菜、椰菜花、榛子

or

Slow Cooked Pork Belly | *fennel, black pudding & kabu*

豬腩肉、茴香、血腸、蕪菁

Clos Des Fous Latuffa, 2017, Pinot Noir, Maule, CHL

DESSERT OR CHEESE

Choose any Dessert

or

Selection of Three Cheese or Three Petit Four from our Trolley

自選甜品 或 自選三款芝士 或 精緻小甜點

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. This menu is per person and not suitable for sharing.

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

all prices subject to 10% service charge

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

Oysters two ways |

finger lime caviar & sturgeon N25 caviar

生蠔兩食、手指檸檬、魚子醬

Jerusalem Artichokes |

cashew cream & Chinese celery mayonnaise & shaved truffle

雅枝竹、腰果忌廉、芹菜蛋黃醬、松露

Poached Taiyouran Egg |

mushroom consommé, radish & green bean

半熟日本雞蛋、蘑菇清湯、蘿蔔、青豆

Smoked Japanese Hamachi |

pickled cucumber, dill oil & crème fraîche

煙燻油甘魚、醃青瓜、蒔蘿油、法式酸忌廉

Wagyu Beef Tartare |

malted onions, egg yolk confit & nori cracker

生和牛肉他他、麥芽洋蔥、油封蛋黃、紫菜脆片

Sticky Lamb Ribs |

cumin, salsa verde & compressed cider apples

羊肋、孜然、莎莎青醬、蘋果酒

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MAIN COURSE 主菜

Potato Gnocchi | (V) *asparagus & seasonal wild mushrooms*
薯仔丸子、蘆筍、野菌

Roast Chicken Breast | *grilled leeks, cauliflower & hazelnut*
雞胸肉、韭菜、椰菜花、榛子

Slow Cooked Pork Belly | *fennel, black pudding & kabu*
豬腩肉、茴香、血腸、蕪菁

Pressed Lamb Rack | *baba ganoush, cucumber & dill Pommes Anna*
羊鞍、茄子醬、青瓜、蒔蘿薯仔批

Grilled Octopus | *Romesco sauce, charred courgette & olives*
八爪魚、紅椒堅果醬、意大利青瓜、橄欖

Japanese Red Snapper | *caper butter sauce, chard, witlof & baby onions*
紅鯛魚、酸豆牛油醬、甜菜、菊苣、洋蔥

Choice of Steak | *spinach, slow cooked beef tongue, bone marrow & baby carrots*
自選和牛牛扒、配以菠菜、牛舌、骨髓、紅蘿蔔

Rangers Valley Hanger Steak 和牛牛腹肉牛扒 (supplement +50)

Rangers Valley, New South Wales, Australia specialises in long-fed pure Black Angus and Wagyu cross breeds.

Premium G2R Full Blood Wagyu Sirloin

Marble Score 8 西冷和牛扒 (supplement +130)

2GR, Queensland, Australia is one of the largest full blood Wagyu herds held in the family over 100 years

ADD ON SIDES

配菜

+ 80 each

Mash Potato 薯蓉

Triple Cooked Chips 三炸薯條

Broccolini & 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

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

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/

GL 165 900 | 500ml

DIGESTIF

BLENDING 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
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SHERRY

El Candado Pedro Ximenez	80
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CALVADOS

Christian Drouin Calvados Pays d'Auge Reserve	175
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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
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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