

# 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 chef's tasting menu .

**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*

# HUE DINING TASTING MENU

6 course tasting menu HKD 950 per person | Add wine pairing +HKD 530 per person  
All parties on table must commit to tasting menu. This menu is per person and not suitable for sharing.

## FIRST COURSE

**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  
**Taittinger Brut Reserve**, NV, Reims

## SECOND COURSE

**Courgette** | *roasted with feta crumble, olive fondue, Vadouvan and Dukkah*  
義大利青瓜 | 烤青瓜配菲達芝士，橄欖油汁，咖哩和杜卡香料  
**Dopff Au Moulin**, 2019, Riesling, Alsace, FRA

## THIRD COURSE

**Sea Bass** | *jerusalem artichokes, celery mayonnaise, cashew cream and truffles*  
鱸魚、雅枝竹、芹菜蛋黃醬、腰果忌廉、松露  
**Radford Dale Vinum**, 2018, Chenin Blanc, Stellenbosch, ZAF

## FOURTH COURSE

**Foie gras Duck terrine** | *port jelly, pickled pear, radishes & vanilla mustard*  
鴨肝醬 | 啫喱，漬洋梨，水蘿蔔，香草芥末醬  
**El Candado** pedro Ximenez

## MAIN COURSE

**Blue Lobster Tail** | *tomato tartar, garlic cream, crisp rice and X.O*  
藍龍蝦尾 | 番茄他他，大蒜忌廉，米脆脆和X.O.醬  
**Martinborough Vineyard 'Te Tera'**, 2019, Pinot Noir, Martinborough, NZL  
or  
**Premium G2R Full Blood Wagyu Sirloin Marble Score 8**  
*black garlic puree, red wine leeks, bone marrow & veal tongue*  
西冷和牛扒、配以菠菜、牛舌、骨髓、紅蘿蔔  
**Bodegas La Horra Corimbo**, 2015, Tempranillo, Ribera Del Duero, ESP

## 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  
**Mr Riggs Sticky End**, 2016, Viognier McLaren, Vale, AUS

## A LA CARTE

**2 courses menu** 680 per person (Starter & Main / Main & Dessert)

**3 courses menu** 780 per person (Starter, Main & Dessert)

### STARTERS 前菜

#### **Oysters two ways |**

*finger lime caviar & sturgeon N25 caviar*

生蠔兩吃 | 手指青檸魚子醬和鱈魚子醬

#### **Blue Lobster Tail |**

*tomato tartar, garlic cream, crisp rice and X.O (supplement + 120)*

藍龍蝦尾 | 番茄他他，大蒜忌廉，米脆脆和X.O.醬

#### **Smoked Japanese Hamachi |**

*pickled cucumber, dill oil & crème fraîche*

煙燻日本油甘魚 | 醃青瓜，蒔蘿油，法式酸忌廉

#### **Foie gras Duck terrine |**

*port jelly, pickled pear, radishes & vanilla mustard (supplement + 80)*

鴨肝醬 | 啫喱，漬洋梨，水蘿蔔，香草芥末醬

#### **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

#### **Abalone |**

*slow cooked with salmon roe, diakon & mushroom broth*

鮑魚 | 慢煮鮑魚，三文魚籽，大根，蘑菇高湯

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

all prices subject to 10% service charge

## MAIN COURSE 主菜

**Potato Gnocchi | (V) mushrooms, crème fraiche & truffles**  
薯仔丸子、雜菌、法式酸忌廉、松露

**Roast Chicken Breast |**  
roasted courgette with feta crumble, avocado, olive fondue, Vadouvan and Dukkah  
烤雞胸 | 烤西葫蘆，菲達芝士碎，牛油果，橄欖油汁，咖哩和杜卡香料

**'Free range' Iberian Black Pluma |**  
green pea puree, celeriac, black pudding, kabu and fennel veloute  
慢煮黑毛豬 | 青豆茸，芹菜頭，黑布丁，蕪菁，茴香白醬

**Roaring Forties Lamb |**  
roast loin and braised neck with Cipollini onion, pumpkin,  
pickled jus and garlic chives  
澳洲咆哮山谷羊肉 | 烤里脊，鹵羊頸，扁洋蔥，南瓜，肉汁和大蒜葉

**New Zealand Otago Venison Tenderloin |**  
Radicchio puree, fermented blueberries & black onion beignet  
新西蘭牛柳 | 紅菊苣茸，藍莓，黑洋蔥炸麵包

**Sea Bass |**  
jerusalem artichokes, celery mayonnaise, cashew cream and truffles  
鱸魚、雅枝竹、芹菜蛋黃醬、腰果忌廉、松露

**Choice of Steak | black garlic puree, red wine leeks, bone marrow & veal tongue**  
自選牛扒、黑蒜蓉、紅酒大蔥、骨髓、小牛舌

**Rangers Valley Hanger Steak (supplement +50)**  
Rangers Valley, New South Wales, Australia specialises in long-fed pure Black Angus and  
Wagyu cross breeds

**2GR Premium Full Blood Wagyu Sirloin Marble Score 8 (supplement +150)**  
2GR, Queensland, Australia uses the finest Wagyu for their full blood herds held in the family  
over 100 years. The herd today is 8000 cattle with whole of life traceability. Reared and  
Grain fed the result is tender beef with rich marbling

### ADD ON SIDES

配菜

+ 80 each

**Confit crème fraîche  
minted potatoes**  
三炸大薯條配自製蕃茄  
醬

**Triple cooked fat  
chips & fermented  
tomato sauce** 三炸大  
薯條配自製蕃茄醬

**Grilled lettuce, herbs,  
lemon cream &  
capers** 酸豆燒生菜，  
香料，檸檬忌廉

**Baked Heirloom  
carrots & almonds** 烤  
蕃茄，胡蘿蔔，杏仁

## DESSERTS 甜品

**Espresso Mille - Fuille** | *vanilla bean ice cream & toffee*  
特濃咖啡千層酥 | 雲尼拿豆雪糕、拖肥

**Lychee and white tea Panna cotta** | *honey lavender ice cream & almonds*  
荔枝白茶意式奶凍 | 蜂蜜薰衣草雪糕、杏仁

**Sacher cake** | *chocolate cream, apricot jelly & pistachio*  
Sacher朱古力蛋糕 | 朱古力忌廉、杏桃啫喱、開心果

**Chef's dessert | changes daily**  
是日精選甜品  
please ask your waiter

**Three Cheese** | *Trolley selection*  
*oatcakes, sourdough crackers,*  
*apple mustard chutney & red wine grapes*  
自選三款芝士 | 芝士配燕麥餅，酸種脆餅，蘋果芥末甜酸醬，紅酒提子  
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**,  
2020, Moscato Piedmont, ITL  
450 | 750ml

**Mr Riggs Sticky End**, 2018,  
Viognier McLaren, Vale, AUS

 110    420 | 375 ml  
GL

**De Bortoli Noble 1**, 2016,  
Botrytis Semillon, Yarra Valley,  
AUS

 165    650 | 375 ml  
GL

**Prince De Saint-Aubin** 2017,  
Sémillon / SavBlanc/ Moscatel/  
Sauternes, FR

 95    500 | 500 ml  
GL

**The Royal Tokaji Blue Label**  
**5 Puttonyos** 2018, Furmint/  
Hárslevel/ Muscat, Hungary

 165    900 | 500ml  
GL

# DIGESTIF

## BLENDDED WHISKEY

|                                |     |
|--------------------------------|-----|
| Chivas Regal 18yrs             | 190 |
| Johnnie Walker Blue Label      | 330 |
| 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 |
| Lagavulin 16yrs                            | 270 |
| Laphroaig 10yrs                            | 160 |
| Laphroaig Quarter Cask                     | 180 |
| The Macallan 12yrs Sherry Oak              | 165 |
| Glenfiddich 15yrs                          | 190 |
| Glenfiddich 18yrs                          | 260 |
| Talisker 10yrs                             | 180 |
| Oban 14yrs                                 | 240 |
| Kavalan Solist Sherry Cask - Cask Strength | 250 |

## PORT

|   |     |
|---|-----|
| Seppeltsfield Para 1996 Tawny,<br>aged 21 years | 100 |
|---|-----|

## SHERRY

|                          |    |
|--------------------------|----|
| El Candado Pedro Ximenez | 80 |
|--------------------------|----|

## CALVADOS

|  |     |
|--|-----|
| Christian Drouin Calvados Pays<br>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 |
| Jagermeister     | 95  |

## LIQUEUR

|                            |     |
|----------------------------|-----|
| Amaretto Disaronno         | 100 |
| Chartreuse Green           | 140 |
| Chartreuse Yellow          | 140 |
| Chartreuse VEP Green       | 425 |
| Hayman Sloe Gin            | 120 |
| Pierre Ferrand Dry Curacao | 100 |
| St. Germain                | 125 |