

SIGNATURE 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 AT LUNCH

5 courses tasting menu HKD 550 per person | Add wine pairing +HKD 470 per person (total 500ml)

FIRST COURSE

Heirloom Carrots | *salt baked, sunflower seeds, creme fraiche, coriander & pickled carrot*
鹽烤復古胡蘿蔔 | 葵花籽、法式酸忌廉、香菜、醃蘿蔔
Taittinger Brut Reserve, NV, Reims

SECOND COURSE

Hue Cured Beef Jerky | *tomato tartar, chilled tomato soup, basil & caviar*
HUE牛肉乾 | 番茄他他、番茄冷湯、羅勒和魚子醬
Brancaia Il Bianco, 2019, Sauvignon Blanc/ Viognier, Tuscany, ITA

THIRD COURSE

Avocado & Olives | *Hasselback potato, toasted quinoa, avocado, tapenade & lamb's lettuce*
牛油果和橄欖 | 手風琴馬鈴薯、烤藜麥、牛油果、酸豆橄欖醬、野苣
Finca Montepedroso, 2019, Verdejo, Rueda, ESP

FOURTH COURSE

Scallop & Squid | *Hokkaido scallop, butter poached squid, green peas & black ink ricotta agnolotti*
帶子和魷魚 | 北海道帶子、牛油浸魷魚、青豆、墨魚汁意式雲吞
or

Angus Ribeye | *morel mushrooms, smoked celeriac & confit onion*
安格斯肉眼 | 羊肚菌、煙燻芹菜、油封洋蔥
Clos Des Fous Latuffa, 2017, Pinot Noir, Maule, CHL

DESSERT OR CHEESE

Choose any Dessert

or

Selection of Two Cheese

自選甜品 或 自選 兩款芝士 或 精緻小甜點

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

Your choice of any coffee or tea

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

WEEKDAY LUNCH

MONDAY-FRIDAY | 2-COURSES \$380 (STARTER & MAIN / MAIN & DESSERT)

3-COURSES \$450 (STARTER, MAIN & DESSERT)

STARTER 前菜

Heirloom Carrots (V)

salt baked, sunflower seeds, creme fraiche, coriander & pickled carrot

鹽烤復古胡蘿蔔 | 葵花籽、法式酸忌廉、香菜、醃蘿蔔

Beet Cured Salmon

halloumi, citrus & toasted grains

甜菜根醃漬三文魚 | 哈囉米芝士、柑橘烤穀物

Hue Cured Beef Jerky

tomato tartar, chilled tomato soup, basil & caviar (supplement +30)

HUE牛肉乾 | 番茄他他、番茄冷湯、羅勒和魚子醬 (加配 +30)

Smoked Chicken Terrine

fermented corn, wine gel & toasted cornbread

煙燻雞肉凍派 | 發酵粟米、葡萄酒啫喱、烤粟米麵包

WEEKDAY LUNCH

MONDAY – FRIDAY | 2-COURSES \$380 (STARTER & MAIN / MAIN & DESSERT)

3-COURSES \$450 (STARTER, MAIN & DESSERT)

MAIN 主菜

Roast Lamb Rump

potato hash, eggplant caviar & garlic cream

烤羊腩 | 薯餅、炸茄子醬、香蒜忌廉

Scallop & Squid

Hokkaido scallop, butter poached squid, green peas &

black ink ricotta agnolotti

帶子和魷魚 | 北海道帶子、牛油浸魷魚、青豆、墨魚汁意式雲吞

Angus Ribeye (supplement +50)

morel mushrooms, smoked celeriac & confit onion

安格斯肉眼 | 羊肚菌、煙燻芹菜、油封洋蔥 (加配 +50)

Avocado & Olives (V)

Hasselback potato, toasted quinoa, avocado, tapenade & lamb's lettuce

牛油果和橄欖 | 手風琴馬鈴薯、烤藜麥、牛油果、酸豆橄欖醬、野苣

SIDES 配菜
(+80 EACH)

Triple Cooked Chips | 三炸薯條

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

Broccoli & Brussel Sprouts | *lemon & karasumi*

西蘭花苗，球芽甘藍，檸檬，烏魚子

DESSERT 甜品

Mint Granita | *coconut foam & passionfruit curd*
薄荷意式冰沙 | 椰子泡泡、熱情果凝乳

Chocolate Crème Brûlée | *whisky cream*
朱古力焦糖燉蛋 | 威士忌忌廉

Fresh Summer Fruits | *blood orange soup & lemon sorbet*
新鮮水果 | 血橙汁、檸檬雪葩

Two Cheese | *trolley selection*
自選兩款芝士 (額外 每款 +50) Add more **Cheese** + 50 each variety

DRINKS 飲料

Coffee / Tea (+42)
咖啡或茶(+42)

TEA

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

Americano, Double Espresso

Cappuccino, Macchiato

Flat White, Latte

Hot Chocolate, Mocha

Iced + 5 Soy Milk + 5