

HUE DINING 1st JULY 2022

4 COURSES \$980 PER PERSON

四道菜套餐每位 \$980

CANAPÉS - 1ST

開胃小食
每位任擇其一

Summer truffle | hokkaido scallop , celery root carpaccio & hazelnut pesto

松露 | 北海道帶子、芹菜頭、榛子青醬

Sea urchin | oscietra caviar , lobster jelly & cauliflower

海膽 | 鱈魚子醬、龍蝦啫喱、椰菜花

STARTER CHOOSE ONE

前菜
每位任擇其一

Pan Fried Foie Gras | brioche toast , raspberry confit in port wine & hibiscus sauce

煎鵝肝醬 | 布里歐麵包、砵酒覆盆子、洛神花醬

Poached Gillardeau Oyster | parmentier cream , leek confit & smoked salmon roe

半熟法國吉拉多蠔 | 薯蓉焗牛肉、韭蔥、煙三文魚籽

MAIN COURSE CHOOSE ONE

主菜
每位任擇其一

Wagyu Beef Cheek Slow Cooked in Red Wine | ratte potato and morel mushrooms , glazed salsify & carrot chips.

紅酒慢煮和牛面頰 | 手指薯、羊肚菌、洋牛蒡和紅蘿蔔片

Roast Cod Fish | french bouillabaisse soup , chorizo iberico , baguette toast & rouille

烤鱈魚 | 馬賽魚湯、西班牙腸、蒜蓉法包

Grilled Boston Lobster | beef oxtail ravioli , mushroom consomme , chanterelle mushroom & pork ear tempura (+100 per person)

燒波士頓龍蝦 | 牛尾意大利雲吞、蘑菇濃湯、雞油菌、天婦羅豬耳

DESSERT CHOOSE ONE

甜品
每位任擇其一

Classic Apple Pie , almond cream & vanilla ice cream

經典蘋果派，杏仁忌廉、雲尼拿雪糕

Dulcey Chocolate Pannacota , strawberry , red fruit espuma & cocoa grue tuile

朱古力奶凍，士多啤梨、水果泡泡、朱古力脆片

all prices subject to 10% service charge

We kindly request you vacate your tables after 2 hours so we may accomodate other guests