

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 HKD950 per person | For wine pairing add 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

Summer Truffle | Hokkaido scallop, celery root carpaccio & hazelnut pesto
夏季松露 配北海道帶子·芹菜頭及榛子青醬
Taittinger Brut Reserve, NV, Reims

SECOND COURSE

Courgette | Roasted with feta crumble, olive fondue, Vadouvan and Dukkah
烤意大利青瓜 配菲達芝士·橄欖油汁·咖哩及杜卡香料
Dopff Au Moulin, 2019, Riesling, Alsace, FRA

THIRD COURSE

Poached Gillardeau Oyster | Parmentier cream, leek confit & smoked salmon roe
半熟法國吉拉多蠔 配薯蓉焗牛肉·韭蔥及煙三文魚籽
Radford Dale Vinum, 2018, Chenin Blanc, Stellenbosch, ZAF

FOURTH COURSE

Pan Fried Foie Gras | Brioche toast, raspberry confit in port wine & hibiscus sauce
香煎鵝肝 配布里歐麵包·砵酒覆盆子及洛神花醬
El Candado Pedro Ximenez

MAIN COURSE

Please select one · 請選一

Blue Lobster Tail | Tomato tartar, garlic cream, crisp rice and X.O
藍龍蝦尾 配番茄他他·大蒜忌廉·米脆脆及X.O.醬
Martinborough Vineyard 'Te Tera', 2019, Pinot Noir, Martinborough, NZL

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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·骨髓及小牛舌
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 配手指青檸魚子醬及鱈魚子醬

Blue Lobster Tail | Tomato tartar, garlic cream, crisp rice & X.O (supplement +120)
藍龍蝦尾 配番茄他他·大蒜忌廉·米脆脆及X.O.醬

Smoked Japanese Hamachi | Pickled cucumber, dill oil & crème fraîche
煙燻日本油甘魚 配醃青瓜·蒔蘿油及法式酸忌廉

Foie Gras Duck Terrine | Port jelly, pickled pear, radishes & vanilla mustard (supplement +80)
鴨肝醬 配啫喱·漬洋梨·水蘿蔔及香草芥末醬

Wagyu Beef Tartare | Malted onions, egg yolk confit & nori cracker
生和牛肉他他 配麥芽洋蔥·油封蛋黃及紫菜脆片

Abalone | Slow cooked with salmon roe, diakon & mushroom broth
慢煮鮑魚 配三文魚籽·大根及蘑菇高湯

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
薯仔丸子配雜菌·法式酸忌廉及松露

Roast Chicken Breast

Roasted courgette with feta crumble, avocado, olive fondue, Vadouvan & Dukkah
烤雞胸 配烤西葫蘆·菲達芝士碎·牛油果·橄欖油汁·咖哩及杜卡香料

'Free Range' Iberian Black Pluma

Green pea puree, celeriac, black pudding, kabu & fennel veloute
慢煮黑毛豬 配青豆茸·芹菜頭·黑布丁·蕪菁及茴香白醬

Roaring Forties Lamb

Roast loin and braised neck with Cipollini onion, pumpkin, pickled jus & garlic chives
澳洲羊肉 配烤里脊·鹵羊頸·扁洋蔥·南瓜·肉汁及大蒜葉

New Zealand Otago Venison Tenderloin

Radiccio puree, fermented blueberries & black onion beignet
新西蘭鹿柳 配紅菊苣茸·藍莓及黑洋蔥炸麵包

Sea Bass

Jerusalem artichokes, celery mayonnaise, cashew cream & truffles
鱸魚 配雅枝竹·芹菜蛋黃醬·腰果忌廉及松露

CHOICE OF STEAK

Served with black garlic puree, red wine leeks, bone marrow & veal tongue
自選牛扒 配黑蒜蓉·紅酒大蔥·骨髓及小牛舌

Limestone Coast Wagyu Flank Steak (supplement +50)

Pasture raised in South Australia specialises in pure blood Wagyu breeds
澳洲石灰岩海岸牛腹扒 | 來自澳洲南部·穀飼純和牛

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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. Reared and Grain fed the result is tender beef with rich marbling

2GR特級M8純種和牛西冷 | 來自澳洲昆士蘭2GR百年純種和牛血統
精糧穀飼的可追蹤和牛，肉質鮮嫩及脂肪紋理細密

ADD ON SIDES

配菜
+80 EACH

Confit Crème Fraîche Minted Potatoes

油封法式酸忌廉薄荷馬鈴薯

Triple Cooked Fat Chips

served with Lemon Mayo

三炸厚切薯條
配自製檸檬蛋黃醬

Grilled Lettuce

*served with herbs,
lemon cream & capers*

酸豆燒生菜
配香料及檸檬忌廉

Baked Heirloom Carrots & Almonds

烤胡蘿蔔及杏仁

DESSERTS 甜品

Chocolate Passionfruit Tart

Dark chocolate passionfruit seed ganache, coconut meringue
朱古力熱情果撻 配黑朱古力熱情果醬及椰子蛋白霜

Pear Profiteroles

poached pear puffs, whisky gel, single origin Nyangbo chocolate sauce
啤梨泡芙 配燉鴨梨 · 威士忌醬及單一產地非洲迦納朱古力醬

Chilled Cherry Rice Pudding

Arborio vanilla rice, cherry berry curd & cumin macadamia cracker
意大利車厘子米布丁配車厘子醬及孜然夏威夷果薄脆

Rosemary Apple Tart

Vanilla cream and caramel apples on pastry, vanilla bean ice cream,
maplecomb & crisp parmesan
迷迭香蘋果撻 配雲呢拿忌廉 · 焦糖蘋果 · 雲呢拿雪糕 · 蜂巢及巴馬臣芝士脆片

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

DESSERT WINES

G.D. Vajra Moscato Di Asti, 2020
Moscato Piedmont, ITL

450 | 750ml

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

110 |  430 | 375ml
GL

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

165 |  650 | 375ml
GL

The Royal Tokaji Blue Label 5
Puttonyos 2018

Furmint | Hárslevel | Muscat,
Hungary

165 |  900 | 500ml
GL

PETIT FOURS, TEA & COFFEE

A selection of minature sweets to finish your meal
自選精緻小甜點

Three Petit Four 3件 +100 Five Petit Four 5件 +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 or Latte 45 | Hot Chocolate 50 | Mocha Chocolate 50
Iced +5 | Soy Milk +5 | Decaf +5

all prices subject to 10% service charge

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, 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
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