

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

Scallop | pan seared, creamed corn, truffle & caper dressing
香煎帶子、忌廉粟米、松露酸豆醬
Taittinger Brut Reserve, NV, Reims

SECOND COURSE

Spiced Pumpkin Velouté | grilled chestnuts & mustard cream
南瓜法式白醬、烤栗子、忌廉芥末醬
Dopff Au Moulin, 2019, Riesling, Alsace, FRA

THIRD COURSE

Pea & Dill Croquettes | hazelnut & pecorino
青豆刁草炸丸子、榛子、意大利pecorino羊奶芝士
Radford Dale Vinum, 2018, Chenin Blanc, Stellenbosch, ZAF

FOURTH COURSE

Trout | cured in citrus salt, horseradish crème fraiche, pickled cucumber
橘鹽醃鱒魚、法式山葵酸忌廉、漬青瓜
El Candado pedro Ximenez

MAIN COURSE

Please select one · 請選一

Sea Bass | roasted Jerusalem artichokes, saffron mussel bisque
鱸魚、烤雅枝竹、番紅花青口濃湯
Martinborough Vineyard 'Te Tera', 2019, Pinot Noir, Martinborough, NZL

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Roaring Forties Lamb | Roast loin & braised neck, erengi mushrooms, miso aubergine & pickle jus
烤澳洲和羊、杏鮑菇、味噌茄子及醬汁
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

Scallop | pan seared, creamed corn, truffle & caper dressing (*supplement +50*)

香煎帶子、忌廉粟米、松露酸豆醬

Quail | grilled shallots, rilette & coffee crumb

鵪鶉、烤紅葱、熟肉抹醬、咖啡豆碎

Pea & Dill Croquettes | hazelnuts & pecorino

青豆刁草炸丸子、榛子、意大利pecorino羊奶芝士

Courgette | roasted with feta crumble, olive fondue, vadouvan & dukkha

烤意大利青瓜、菲達芝士、橄欖油汁、咖哩、杜卡香料

Foie Gras Parfait | port jelly, pickled pear, radishes & vanilla mustard (*supplement +30*)

鴨肝醬、啫喱、漬洋梨、水蘿蔔、香草芥末醬

Spiced Pumpkin Velouté | grilled chestnuts & mustard cream

南瓜法式白醬、烤栗子、忌廉芥末醬

Trout | cured in citrus salt, horseradish crème fraiche, pickled cucumber

橘鹽醃鱒魚、法式山葵酸忌廉、漬青瓜

Beef Tartare | muhammara, crispy garlic, watercress

生牛肉他他、紅椒核桃醬、脆香蒜、西洋菜

MAIN COURSE 主菜

Potato Gnocchi (V)

Truffled ricotta, sauteed mushrooms, pine nuts & parmesan
薯仔丸子、松露ricotta芝士、蘑菇、松仁及帕馬臣芝士

Sea Bass

Burnt avocado, sesame glazed carrots, coriander & mussel bisque
海鱸魚、焦香牛油果、麻油紅蘿蔔、芫荽及青口濃湯

New Zealand Free Range Poached Chicken Breast

Anchovy herb butter, choy sum & minted peas
新西蘭走地雞胸肉、鯷魚香草牛油、菜心及薄荷青豆

Iberian Black Pluma

Pressed suckling pig, caramelized kabu turnip, pineapple salsa & crackling
西班牙黑毛豬肋眼、焦化蕪菁、菠蘿莎莎醬及脆豬皮

Roaring Forties Lamb

Roast loin and braised neck, erengi mushrooms, miso aubergine & pickle jus
烤澳洲和羊、杏鮑菇、味噌茄子及醬汁

2GR Premium Full Blood Wagyu Sirloin Marble Score 8

(supplement +120)

Smoked potatoes, savoy cabbage, veal tongue, black garlic & truffle jus
高級純種和牛西冷牛扒、煙燻薯仔、皺皮椰菜、小牛舌、黑蒜及松露汁

ADD ON SIDES

配菜

+80 EACH

**Confit Crème Fraîche
Minted Potatoes**
油封法式酸忌廉薄薯仔

Triple Cooked Fat Chips
served with Lemon Mayo
三炸厚切薯條
配自家製檸檬蛋黃醬

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