

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

SPICE OF LIFE

Michter's Bourbon, Spiced Pumpkin,
Cinnamon, Lemon & Vanilla Cream 130

MATCHA SOUR

Ocho Tequila, Italicus, Vanilla Matcha, Apple
Citrus & Egg Whites 140

THE OLD FELLOW

Orange Infused Gin, Aperol, Acai, Luxardo
Cherry & White Lemon 120

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."

HOT MULLED WINE

MULLED WINE

Spiced Red Wine, H by Hine Brandy,
Apple, Citrus 95

COCKTAILS FROM THE TROLLEY

available for bespoke table side
Martinis, Manhattans & Old Fashioned's

NO ALCOHOL COCKTAILS all 90

B - A - L - Y

Blackberry, Apple, Lemongrass, Yuzu

FIG ME UP

Burnt Fig, Lychee, Apple

THE ENGLISH ROSE

Strawberry, Basil, Citrus & 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 HKD530 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, FRANCE

SECOND COURSE

Spiced Pumpkin Velouté | grilled chestnuts & mustard cream
法式南瓜湯、烤栗子、忌廉芥末醬
Dopff Au Moulin, 2019, Riesling, Alsace, FRANCE

THIRD 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
Radford Dale Vinum, 2018, Chenin Blanc, Stellenbosch, SOUTH AFRICA

FOURTH COURSE

Quail | grilled shallots, rilette & coffee crumb
鶴鶉、烤紅葱、熟肉抹醬、咖啡豆碎
Mac Forbes, 2018, Chardonnay, Yarra Valley, AUSTRALIA

MAIN COURSE

Please select one · 請選一

Sea Bass
burnt avocado, sesame glazed carrots,
coriander & mussel bisque
香煎海鱸魚、焦香牛油果、麻油紅蘿蔔、芫
荽及青口濃湯

*Martinborough Vineyard 'Te Tera', 2019, Pinot
Noir, Martinborough, NEW ZEALAND*

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

*Bodegas La Horra Corimbo, 2015, Tempranillo,
Ribera Del Duero, SPAIN*

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, AUSTRALIA

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

鸕鶿、烤紅葱、熟肉抹醬、咖啡豆碎

Oysters | 3 pieces. charred tomato & leek mignonette

生蠔(3隻)、燒蕃茄、韭菜木犀草醬

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

烤意大利青瓜、菲達芝士、橄欖醬、咖喱、杜卡香料

Foie Gras Parfait | port jelly, pickled pear, radishes & vanilla mustard

鴨肝凍醬、砵酒啫喱、漬洋梨、水蘿蔔、香草芥末醬

Spiced Pumpkin Velouté | grilled chestnuts & mustard cream (v)

法式南瓜湯、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 (*supplement +30*)

生牛肉他他、紅椒核桃醬、脆香蒜、西洋菜

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)

truffled ricotta, sauteed mushrooms, pine nuts & parmesan
手工薯仔丸子、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
香煎海鱸魚、焦香牛油果、麻油紅蘿蔔、芫荽及青口濃湯

Poached Chicken Breast

anchovy herb butter, choy sum & minted peas & crispy chicken skin
慢煮雞胸肉、鯷魚香草牛油、菜心、薄荷青豆及脆雞皮

Iberian Black Pluma

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

Roaring Forties Lamb (supplement +50)

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

Rangers Valley Beef Cheek

Slow braised, salt baked turnip, brocoletto & bone marrow
Rangers Valley 牛面頰肉 | 和牛燒汁 · 鹽焗蘿蔔 · 椰菜花苗及牛骨髓

2GR Premium Full Blood Wagyu Sirloin Marble Score 8

(supplement +120)

smoked potatoes, savoy cabbage, veal tongue, bone marrow, black garlic & truffle jus
高級純種M8和牛西冷牛扒、煙燻薯仔、皺皮椰菜、小牛舌、牛骨髓、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

Pavlova

macerated cherries, meringue, lemon balm & verbena
蛋白蛋糕 | 酒浸車厘子、蛋白霜、檸檬香蜂草及馬鞭草

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

Banoffee

banana, Guandua chocolate, miso caramel
香蕉拖肥蛋糕、香蕉、榛果朱古力、味噌焦糖

Custard Tart

pain d'epice, muscovado & ginger
吉士撻 | 肉桂香料鬆餅 · 黑糖及姜

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 | English Breakfast, Earl Green, Orange Root Ceylon 45

Chinese Teas | Long Jing Xifeng, Golden Needle Yunnan Red, Jasmine Green 45

Fruit Teas | Blue Muffin Rooibos, Persimmon Peach 45

Herbal Teas | Peppermint, Chamomile, Lemongrass & Ginger, Hot lemon Water 45

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

DIGESTIF

BLENDING 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

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|--|-----|
| 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 |

BOURBON

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| Rebel Yell Kentucky Straight Bourbon | 95 |
| Michter's Bourbon | 140 |
| Michter's Rye | 140 |
| Shenks Homestead Sour Mash | 220 |
| Michter's 10 Year Single Barrel Bourbon | 360 |
| Bomberger's Bourbon | 200 |
| Blanton's Gold The Original Single Barrel | 350 |

CALVADOS

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|---|-----|
| Christian Drouin Calvados Pays 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

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| Cocchi Grappa Bianco | 120 |
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DIGESTIF

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| Amaro Montenegro | 100 |
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PORT

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| Seppeltsfield Para 1996 Tawny, aged 21 years | 100 |
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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 |