

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

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.”

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 \$950 per person | For wine pairing add \$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

🍷 Gosset Cuvée Extra Brut, NV, Pinot Noir, Chardonnay, Pinot Meunier, Reims, FRANCE

SECOND COURSE

Onion Assiette | consommé, fresh tortellini & pickles
法式洋蔥清湯、新鮮意大利雲吞、酸瓜

🍷 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

French Pigeon | pickle and glazed shallot, beetroot, pink peppercorn & herbs crust,
red wine jus (supplement +30)

法國乳鴿、醃漬紅蔥頭、紅菜頭、粉紅胡椒、香草碎、紅酒汁

🍷 Mac Forbes, 2018, Chardonnay, Yarra Valley, AUSTRALIA

MAIN COURSE

Please select one · 請選一

The Hue of Halibut

poached halibut, clams and chorizo, heirloom
carrots & pickled cabbage consommé
Inspired by "One Day Fading Into Night 1"
by Paul Hughes

低溫煮比目魚、蜆、西班牙肉腸、紅蘿蔔、
醃椰菜清湯

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

Roaring Forties Lamb

roast loin and braised neck, erengi
mushrooms, miso aubergine & pickle jus
烤澳洲和羊腰肉、燉羊頸、杏鮑菇、
味噌茄子及酸瓜醬汁

🍷 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 Course Menu \$680 per person | Starter & Main / Main & Dessert

3 Course 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

French Pigeon | pickle and glazed shallot, beetroot, pink peppercorn & herbs crust,
red wine jus (*supplement +30*)

法國乳鴿、醃漬紅蔥頭、紅菜頭、粉紅胡椒、香草碎、紅酒汁

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、蘿蔔、香草芥末醬

Onion Assiette | consommé, fresh tortellini & pickles (v)

法式洋蔥清湯、意大利雲吞、酸瓜

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

Agnolotti (V)

ricotta, lotus root, green pea velouté & shaved truffles
意大利餃子、瑞可達芝士、蓮藕及法式青豆醬、松露片

Poached Halibut

clams and chorizo, heirloom carrots & pickled cabbage consommé
低溫煮比目魚、蜆、西班牙肉腸、紅蘿蔔、醃椰菜清湯

Pressed Chicken

confit garlic, maitake mushroom, kabu & Madeira
壓製雞肉、油封大蒜、舞茸菇、蕪菁、馬德拉酒汁

Iberian Black Presa

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
烤澳洲和羊腰肉、燉羊頸、杏鮑菇、味噌茄子及酸瓜醬汁

Braised Rangers Valley Wagyu Ox Cheek

horseradish mash potatoes, bone marrow crumble & brocoletto
燉Rangers Valley和牛面頰肉、蘿蔔薯蓉、牛骨髓、西蘭花苗

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

Triple Cooked Fat Chips

served with Lemon Mayo

三炸厚切薯條
配自家製檸檬蛋黃醬

Sautéed Baby Spinach

confit shallot
& garlic crumble

炒菠菜苗、油蔥、蒜蓉

Heirloom Carrots

burnt butter, orange glaze & sage

原種紅蘿蔔、焦香牛油、
橙釉、鼠尾草

DESSERTS 甜品

Pavlova

macerated cherries, meringue, lemon balm & verbena
蛋白霜脆餅 | 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'épice, 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

PETIT FOURS 餐後小甜點

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

Three Petit Four 3件 +100 | Five Petit Four 5件 +120

DESSERT WINES 餐後甜酒


G.D. Vajra Moscato Di Asti, 2020

Moscato Piedmont, ITL
450 | 750ml


Mr Riggs Sticky End, 2018

Viognier McLaren, Vale, AUS
110 |  430 | 375ml

De Bortoli Noble 1, 2016

Botrytis Semillon, Yarra Valley, AUS
165 |  650 | 375ml

The Royal Tokaji Blue Label 5 Puttonyos 2018

Furmint | Hárslevel | Muscat, Hungary
165 |  900 | 500ml

TEA & COFFEE 咖啡或茶

Traditional European Teas 傳統歐式茶 45
English Breakfast, Earl Grey, Orange Root Ceylon

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

Fruit Teas 水果茶 45
Blue Muffin Rooibos, Persimmon Peach

Herbal Teas 草本茶 45
Peppermint, Chamomile, Lemongrass Ginger,
Hot Lemon Water

Coffee 咖啡
Espresso 35 | Double Espresso 40
Americano 40 | Cappuccino 45
Macchiato 45 | Flat White or Latte 45
Hot Chocolate 50 | Mocha Chocolate 50

Iced 凍 +5 | Soy Milk 轉豆奶 +5 | Decaf +5 低因咖啡

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

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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 |
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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

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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 |