

SEA VIEW CELEBRATION MENU

Welcome Cocktail for Two with Trolley Service

迎賓飲品2位

STARTER - 1ST

前菜
每位任擇其一

Ocean Trout | cured in citrus salt, pickled cucumber and horseradish crème fraîche
海鱒 | 柑橘鹽、醃青瓜、辣根忌廉

or

Foie Gras Parfait | port jelly, pickled pear, radishes & vanilla mustard
法式鴨肝凍 | 砵酒啫喱、漬洋梨、水蘿蔔及雲尼拿芥末醬

STARTER - 2ND

choose one
前菜
每位任擇其一

Potato Gnocchi | mushrooms, puffed rice & truffle (V)
薯仔丸子 | 磨菇、米脆、松露

or

Courgette | roasted with feta crumble, olive fondue, Vadouvan and Dukkah
烤意大利青瓜 | 菲達芝士、橄欖油汁、Vadouvan香料、杜卡香料

MAIN COURSE CHOOSE ONE

主菜
每位任擇其一

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

or

Wagyu Sirloin | braised savoy cabbage, smoked potatoes, black garlic jus & truffle
和牛西冷牛扒 | 皺葉椰菜、煙熏薯仔、黑蒜汁、松露

PRE-DESSERT TO SHARE

共享甜品

Pavlova | raspberry meringue, cherry compôte, vanilla cream & tarragon
蛋白脆餅 | 紅桑子蛋白脆餅、車厘子果醬、雲尼拿忌廉、龍蒿

CELEBRATION CAKE

Please pre-order
3 days in advance
(請於3日前預訂)

Yuzu Mousse Cake | jasmine mousse, sponge cake, vanilla cream & yuzu
柚子慕絲蛋糕 | 茉莉慕絲、海綿蛋糕、雲尼拿忌廉和柚子

or

Triple Chocolate Cake | puff pastry, citrus jam, chocolate mousse cake & rich dark glaze
三重朱古力蛋糕 | 酥皮、柑橘果醬和朱古力慕絲、蛋糕及黑朱古力鏡面

4 COURSE DINNER | \$1,280 PER PERSON | MONDAY-SUNDAY 四道菜套餐每位 \$1,280

Enjoy your dinner with guaranteed harbour view seatings, welcome cocktails with tableside trolley service, personalised menu, instant photo and a choice of two HUE coasters to commemorate your special occasion.

All prices subject to 10% service charge.

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