

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- VEGETARIAN

5 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

BEETROOT & RICOTTA | Whipped Ricotta, Crispy Onion Rings, Rocket, Toasted Seeds and Grains

紅菜頭Ricotta芝士沙律、脆炸洋蔥圈、火箭菜、烤雜穀

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

SECOND COURSE

HEIRLOOM TOMATO | Italian rare variety of Tomatoes, Verjus Jelly, Nectarine Peach Tea Vinaigrette

原種意大利番茄、提子啫喱、油桃茶醋汁

🍷 *Dopff Au Moulin, 2019, Riesling, Alsace, FRANCE*

THIRD COURSE

ORGANIC ONION | Salt baked, Soubise, Charred Fennel Salsa, Parsley Sauce, Crispy Capers, Charred Scallion

鹽焗有機洋蔥、牛油洋蔥汁、焦香茴香莎莎、番茜醬汁、脆酸豆、燒蔥

🍷 *Radford Dale Vinum, 2018, Chenin Blanc, Stellenbosch, SOUTH AFRICA*

FOURTH COURSE

GNOCCHI | Caramelised Onions, confit mushrooms, Australian Black Winter Truffles, Parmesan Butter, Garlic Flowers

薯仔丸子、焦香洋蔥、油封蘑菇、澳洲黑松露、巴馬臣芝士牛油、大蒜花

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

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

BEETROOT & RICOTTA

Whipped Ricotta, Crispy Onion Rings, Rocket, Toasted Seeds and Grains

紅菜頭Ricotta芝士沙律、脆炸洋蔥圈、火箭菜、烤雜穀

ROOT VEGETABLES

Butter and Olive Oil Roasted Root Vegetables, Chimichurri, Smoked Milk

根莖蔬菜沙律、牛油橄欖油烤蔬菜、阿根廷青醬、煙燻奶泡

HEIRLOOM TOMATO

Italian rare variety of Tomatoes, Verjus Jelly, Nectarine Peach Tea Vinaigrette

原種意大利番茄、提子啫喱、油桃茶醋汁

Please ask our staff for assistance or a recommendation for Vegetarian options

All prices subject to 10% service charge

MAIN COURSE 主菜

GNOCCHI

Caramelised Onions, confit mushrooms, Australian Black Winter Truffles, Parmesan Butter, Garlic Flowers

薯仔丸子、焦香洋蔥、油封蘑菇、澳洲黑松露、巴馬臣芝士牛油、大蒜花

CELERIAC

Salt Baked Celeriac, Brown Butter Pomme Puree, Butternut Squash, Marsala Mushrooms, Vegetable Juices

鹽焗芹菜頭、焦香牛油蘋果蓉、南瓜、酒香蘑菇、蔬菜汁

ORGANIC ONION

Soubise, Charred Fennel Salsa, Parsley Sauce, Crispy Capers, Charred Scallion

焗有機洋蔥、牛油洋蔥汁、焦香茴香莎莎、番茜醬汁、脆酸豆、燒蔥

ADD-ON SIDES

配菜

+80 EACH

Roasted Carrots, Brown Butter, Herbs

烤紅蘿蔔、焦香牛油、香草

Triple Cooked Chips , served with LemonAioli

三炸薯條配蒜蓉檸檬蛋黃醬

Baby Gem Lettuce , Tarragon, Chives, Buttermilk Dressing

烤紅蘿蔔、焦香牛油、香草

Baby Spinach, confit shallot

炒菠菜苗、油蔥

DESSERTS 甜品

Avocado Lime Tart

Oatmeal macadamia crumble, coconut ice cream, white chocolate ganache & meringue
牛油果青檸撻、燕麥夏威夷果仁碎、椰子雪糕、白朱古力醬、蛋白餅

Rose Panna Cotta

Fresh fruit terrine, berry compote & honey yuzu sponge
意式玫瑰奶凍、鮮什果凍、糖煮什莓、蜜糖柚子海棉蛋糕

Banoffee

Eggnog ganache, toffee chocolate sauces, caramelised hazelnut streuse
香蕉蛋糕、蛋奶酒朱古力醬、拖肥朱古力醬、焦糖榛子酥

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 中式茶 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

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

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

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
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PORT

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