

HUE

FIREWORKS CELEBRATION DINNER

1st October 2023

4 Course Special Menu \$1,380 per person | For Wine Pairing +\$480 per person

CANAPÉS

Tartare Tartlets | wagyu beef tartare, egg yolk jam, pickled pearl onion
迷你和牛他他撻(生) | 蛋黃醬、漬珍珠洋蔥

Squid Ink Oreo | crusted squid mousse, lime & smoked cod roe
墨汁奧利奧 | 墨汁慕絲、青檸、煙燻鱈魚籽

🍷 Gosset Cuvée Extra-Brut, Aÿ, NV, Pinot Noir, Chardonnay, Pinot Meunier, France

HOUSE BREAD

Homemade Sourdough | whipped smoked butter & pepper berry sea salt
自家製酸種麵包、煙燻牛油、澳洲原生胡椒梅海鹽

Hokkaido Scallops

served raw, horseradish jelly, shiso, sesame & citrus dressing
北海道帶子 | 帶子(刺身)、辣根啫喱、紫蘇葉、芝麻、柑橘油醋醬

🍷 Famille Lieubeau 'Clisson' Muscadet, 2018, Melon De Bourgogne, Loire Valley, France

Iberico Pork

slow braised jowl, heirloom carrots, kale, port & balsamic glaze
伊比利亞豬肉 | 慢煮紅燒豬頸肉、傳統蘿蔔、羽衣甘藍菜、砵酒黑醋汁

🍷 Reichsgraf von Kesselstatt, 2018, Riesling Kabinett, Mosel, Germany

STARTER

· choice of one ·

Mushroom Sago

crisp sago, morel duxelles, mushroom crumble & blackened trumpets
雜菌西米脆 | 西米脆餅、羊肚菌蓉、蘑菇碎、黑喇叭菇

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

Lobster Tail

French blue, young shrimp, sweetcorn, piquillo & lobster bisque
法國藍龍蝦 | 法國藍龍蝦、幼蝦、粟米、甜尖紅辣椒、龍蝦湯

🍷 Côte de Beaune-Villages, Vieilles Vignes, 2019, Pinot Noir, Burgundy, France

Wagyu Sirloin

Rangers Valley pure black Angus, glazed ox cheek, shallot purée, asparagus & madeira jus
和牛西冷扒 | 澳洲 Rangers Valley 特級黑安格斯牛肉、牛面頰肉、紅蔥蓉、蘆筍、紅酒燒汁

🍷 Alpha Zeta 'A' Amarone, 2017, Corvina / Rondinella, Valpolicella, Italy

MAIN

· choice of one ·

Burrata Ravioli

ravioli, zucchini butter, tomato coulis & macadamia nut salsa
意大利餃子 | Burrata 水牛芝士、意大利青瓜牛油、番茄醬、夏威夷果仁莎莎

🍷 Côte de Beaune-Villages, Vieilles Vignes, 2019, Pinot Noir, Burgundy, France

Matcha Mochi

dark chocolate, pistachio, sake red beans, strawberry & golden kiwi
with brown butter ice cream
抹茶麻糬 | 黑朱古力、清酒漬紅豆、士多啤梨、金奇異果、焦化牛油雪糕

🍷 The Royal Tokaji Blue Label 5 Puttonyos, 2016 Furmint/ Hárslevel/ Muscat, Hungary

DESSERT

· choice of one ·

Pavlova

red currant, raspberry meringue, tarragon, crème fraîche & white pepper sorbet
蛋白霜脆餅 | 紅加侖子、覆盆子蛋白霜、龍蒿葉、法式酸忌廉、白胡椒雪葩

🍷 De Bortoli Noble 1, 2018, Botrytis Semillon, Yarra Valley, Australia

ADD ON 加配 (+xxx)

National Day Fireworks Cake

Layered strawberry mousse and 72% chocolate sponge, Chantilly cream, Kumamoto strawberries & gold leaf
特色國慶煙花蛋糕 | 多層士多啤梨慕絲、72%朱古力海綿蛋糕、法式鮮忌廉、熊本士多啤梨、金葉

subject to 10% service charge