

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

Six (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

Bluefin Tuna (served raw) | *squid ceviche, avocado, balsamic & lemon oil*

藍鱈吞拿魚刺身、檸檬汁醃魷魚、牛油果、意大利香醋、檸檬油

🍷 *Sorelle Bronca, Prosecco Superiore Docg Brut "Particella 68", NV, Glera | Bianchetta Perera Valdobbiadene, ITALY*

SECOND COURSE

Scallop | *butternut squash, pepita oil & pistachio*

帶子、澳洲南瓜蓉、南瓜籽油、開心果

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

THIRD COURSE

Burrata 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

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

FOURTH COURSE

French Chicken | *pressed chicken, maitake mushroom, potato purée, shaved black truffle*

壓煮法國雞肉、舞茸菇、薯蓉、黑松露片

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

MAIN COURSE

Please select one · 請選一

Yellow Fin Trevally

leek, hazelnuts & burnt butter beurre blanc

澳洲黃鱈池魚、韭蔥、榛子、

焦香牛油白酒醬汁

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

O'Connor Tenderloin

creamed spinach, Yorkshire pudding,

bone marrow jus, potato purée

澳洲草飼 O'Connor 牛柳扒

精選牛扒均配忌廉菠菜、約克郡布丁、骨髓醬汁、薯蓉

🍷 *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*

DINNER MENU

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

3 Course Menu \$780 per person | Starter, Main & Dessert

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

STARTERS 前菜

Oysters | *natural with fresh lemon, apple & raspberry mignonette dressing*
生蠔、鮮檸檬、蘋果紅莓木犀草醬

Bluefin Tuna (served raw) | *squid ceviche, avocado, balsamic & lemon oil*
藍鰭吞拿魚刺身、檸汁醃魷魚、牛油果、意大利香醋、檸檬油

Iberico Pork | *confit pork cheek, celeriac cream & caramelised figs*
伊比利亞豬肉、油封豬面頰、芹菜頭忌廉、焦糖無花果

Scallop | *butternut squash, pepita oil & pistachio (supplement +30)*
帶子、澳洲南瓜蓉、南瓜籽油、開心果 (額外加30)

Beef Tartare | *egg yolk jam, sourdough crisps & pickles*
生牛肉他他、蛋黃醬、酸種麵包脆片、醃青瓜

SEASONAL SPECIALS

(Limited amount available 限量供應)

Hokkaido Sea Urchin (supplement +50)

Chilled angel hair pasta, fine herbs & truffle dressing

北海道海膽 (限量供應)

涼拌天使麵、香料、松露醬 (額外加50)

Add-on Royale Cristal Caviar (supplement +220) per 10g

加配 Royale Cristal 魚子醬 每10克 (額外加220)

All prices subject to 10% service charge

MAIN COURSE 主菜

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

Yellow Fin Trevally | *leek, hazelnuts & burnt butter beurre blanc*
澳洲黃鰭池魚、韭蔥、榛子、焦香牛油白酒醬汁

French Chicken | *pressed chicken, maitake mushroom, potato purée & shaved black truffle*
壓煮法國雞肉、舞茸菇、薯蓉、黑松露片

Free Range Roaring Forties Lamb | *lamb rack, silken honey eggplant & burnt scallion salsa, lemon shallot, lamb jus (supplement +55)*
羊鞍架、蜂蜜嫩茄子、焦香青蔥莎莎、檸檬小紅蔥、羊肉汁 (額外加 55)

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

CHOICE OF STEAK

served with creamed spinach, yorkshire pudding, bone marrow jus, potato purée
精選牛扒均配忌廉菠菜、約克郡布丁、骨髓醬汁、薯蓉

O'Connor Tenderloin

Pasture fed beef, Gippsland, Victoria (supplement +75)
for three generations, O'Connor cattle grazed on natural clover and rye grass.
Top quality beef, free from genetic modifications, hormones, antibiotic or chemical residues.
澳洲草飼 O'Connor 牛柳扒 (額外加75)
優質牛肉、不含基因改造、激素、抗生素或化學殘留物

2GR Premium Full Blood Wagyu Sirloin Marble Score 8

Queensland's F1 Wagyu Cattle Herd (supplement +200)
2GR uses the finest Wagyu for their full blood herds held in the family over 100 years.
Whole life traceability, grain fed, the result is tender beef with rich marbling.
高級純種M8和牛西冷扒 (額外加 200)
2GR 超過100年飼養經驗、穀飼優質雪花紋牛肉、肉質鮮美嫩滑

SIDES 配菜

per person 每位
(+80)

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

all prices subject to 10% service charge

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 chocolate sauce
& vanilla mousseline*
啤梨泡芙 配燉鴨梨 | 威士忌朱古力醬、雲尼拿慕絲

Banoffee

banana, Guandua chocolate & cinnamon caramel
香蕉拖肥蛋糕、香蕉、榛果朱古力、肉桂焦糖

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 for 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 低因咖啡 +5

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