

# SEA VIEW CELEBRATION MENU AT HUE DINING

## Welcome Cocktail for Two with Trolley Service

迎賓飲品2位

### STARTER - 1<sup>ST</sup>

前菜  
每位任擇其一

**Bluefin Tuna** | *served raw, squid ceviche, avocado & 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

or

**Iberico Pork** | *confit pork cheek, celeriac cream & caramelized figs*

伊比利亞豬肉、油封豬面頰、芹菜頭忌廉、焦糖無花果

### STARTER - 2<sup>ND</sup>

*choose one*  
前菜  
每位任擇其一

**Hokkaido Scallop** | *butternut squash, pepita oil & pistachio*

北海道帶子、南瓜蓉、南瓜籽油、開心果

or

**Burrata Ravioli** | *zucchini butter, tomato coulis & macadamia nut salsa (V)*

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(素)

### MAIN COURSE CHOOSE ONE

主菜  
每位任擇其一

**Yellow Fin Trevally** | *leek, hazelnuts & burnt butter beurre blanc*

澳洲黃鰭池魚、韭蔥、榛子、白酒牛油醬汁

or

**O'Connor Tenderloin** | *creamed spinach, Yorkshire pudding, bone marrow jus & potato purée*

澳洲草飼 O'Connor牛柳扒 | 忌廉菠菜、約克郡布丁、骨髓醬汁、薯蓉

### PRE-DESSERT TO SHARE

共享甜品

**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

### CELEBRATION CAKE

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

**Black Forest & Hazelnut Cake** | *hazelnut mousse & praline, rum brownie & crispy chocolate glaze*

HUE 黑森林蛋糕 | 配榛子慕絲、果仁糖、罌酒布朗尼、朱古力脆皮

or

**Barley Tea Charlotte Queen Cake** | *roasted barley tea mousse, Okinawa sugar & ginger jelly, caramel showa pudding & almond financier*

法式夏洛特王后大麥茶蛋糕 | 配烤大麥茶慕絲、沖繩黑糖、薑汁啫喱、焦糖布丁、杏仁金磚

4 Course Dinner | \$1,280 per person | Sunday – Thursday 四道菜套餐每位 \$1,280

Friday & Saturday & Eve of Public Holidays \$1,380

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.