

FESTIVE WEEKEND BRUNCH

\$550 PER PERSON | 每位\$550

**SHARING
STARTERS**
共享頭盤

Homemade Sourdough
whipped smoked butter
自家製酸種麵包 | 煙燻牛油

Karuma Prawn Roll
chilli tomato & shiso salsa
炸蝦卷 | 香辣蕃茄昆布莎莎醬

Crab Cake Benedict
Fraser Island crab, poached Japanese egg & fermented Hollandaise
蟹餅班尼迪 | 澳洲加菲蟹、水波日本雞蛋、荷蘭汁

Roast Root Vegetable Salad
toasted macadamia, lemon & caper vinaigrette
烤根莖雜蔬 | 夏威夷果仁、檸檬酸豆醋

Turkey Croquettes
confit turkey leg, breaded & fried with mustard mayo
火雞炸丸子 | 油封火雞腿肉、芥末蛋黃醬

Iberico Bon Bon's
smoked pork ragu pasta parcels, Agria potato, horseradish & red wine reduction
煙豬肉醬意大利雲吞 | 肉醬、薯仔、辣根、紅酒汁

FREE FLOW CHAMPAGNE & WINE

ADD FREE-FLOW CHAMPAGNE GOSSET CUVÉE \$480 PER PERSON
加配每位 \$480 可享無限量暢飲 GOSSET CUVÉE EXTRA BRUT 香檳

FREE-FLOW OPTIONS 兩小時無限量暢飲套餐：
(ALL FREE-FLOW PACKAGES ARE FOR 2 HOURS)

GOSSET CUVÉE EXTRA BRUT,
10 PREMIUM RED AND WHITE WINES,
HUE'S BLOODY MARY

NO ALCOHOL TODAY?

ENJOY A SELECTION OF TWO
NO ALCOHOL MOCKTAILS
&
ONE TEA OR COFFEE
+\$190 PER PERSON

加配 \$190 可享兩杯無酒精飲品
及一杯咖啡或茶

FESTIVE WEEKEND BRUNCH

MAIN

主菜

choose one per person

每位任擇其一

Smoked Pigeon

red wine poached pear, red endive, pickled radicchio & whisky jus (supplement +50)

燒乳鴿 | 紅酒煮梨、紅菊苣、威士忌汁 (額外 +50)

Iberico Pork Collar

pink lady apple, red pepper chutney, burnt shallot, smoked belly crumble & Madeira jus

伊比利黑毛豬梅花肉 | 粉紅佳人蘋果、紅椒甜酸醬、焦紅蔥、煙燻五花肉、馬德拉酒醬汁

Roast Turkey

creamed Savoy cabbage, cranberry jam, chestnut & roast turkey jus (supplement +35)

慢煮火雞胸 | 皺葉椰菜、紅莓醬、栗子及煙燻雞肉汁 (額外 +35)

Ravioli

pumpkin & ricotta, roasted pine nuts, romesco & sage

意大利餃子 | 南瓜及ricotta芝士、松子、紅椒堅果醬及鼠尾草

Aged Hamachi

black mussels, grilled leek, fennel, saffron & mussel velouté

熟成油甘魚 | 青口、燒韭

SIDES

配菜

(+80 each)

Triple Cooked Fat Chips

lemon aioli

三炸薯條、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

焦香牛油香草紅蘿蔔

FESTIVE WEEKEND BRUNCH

DESSERT

甜品

choose one per person

每位任擇其一

Hue Pavlova

red currants, tarragon, white chocolate & white pepper sorbet

Hue蛋白霜餅 | 紅加侖、龍蒿、白朱古力及白胡椒雪芭

Pumpkin Tart

cranberry cream, cinnamon ginger shortbread & sweet potato sorbet

南瓜撻 | 紅莓忌廉、肉桂薑餅、蕃薯雪芭

Éclair

Mojito jam, green apple gel, vanilla cream & toasted meringue

法式閃電泡芙 | 莫希托醬、青蘋果啫喱、雲忌拿忌廉及烤蛋白霜

TEA 茶 All 55

Traditional European Teas 傳統歐式茶

English Breakfast 英式紅茶, Orange Root Ceylon 香橙錫蘭紅茶,

Earl Grey 伯爵茶

Chinese Tea 中國茶

Long Jing Xifeng 西峰龍井, Golden Needle Yunnan Red 雲南金針紅茶,

Jasmine Green 茉莉綠茶

Fruit & Herbal Teas 水果茶 & 草本茶

Blue Muffin Rooibos 藍莓博士茶, Persimmon Peach 柿子香桃茶,

Hot Lemon Water 熱檸水, Peppermint 薄荷茶, Chamomile 菊花茶,

Lemongrass & Ginger 香茅姜茶

COFFEE 咖啡 All 50

Espresso 濃縮

Americano 美式, Double Espresso 雙倍濃縮

Cappuccino 泡沫, Macchiato 瑪奇朵

Flat White 澳白, Latte 拿鐵

Hot Chocolate 熱朱古力, Mocha 朱古力咖啡

Iced + 5 轉凍

Soy Milk + 5 轉豆奶

Decaf +5 低因咖啡