

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

CHEF'S VEGETARIAN TASTING MENU

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

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

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

SECOND COURSE

Onion Consommé | *smoked onion, fried egg & pickle pearl onion*

洋蔥清湯 | 煙燻洋蔥、煎蛋、漬珍珠洋蔥

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

THIRD COURSE

Root Vegetables | *butter and olive oil roasted root vegetables, burnt onion salsa & smoked milk*

根莖蔬菜沙律 | 牛油橄欖烤蔬菜、焦香洋蔥、煙燻奶泡

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

FOURTH COURSE

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

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

MAIN COURSE

Autumn | *seared courgette, asparagus, Japanese turnip, maitake mushrooms & artichoke velouté*

雜錦蔬菜 | 煎意大利青瓜、蘆筍、日本蕪菁、舞茸菇、雅枝竹醬

🍷 *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*

VEGETARIAN 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

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

Onion Consommé | *smoked onion, fried egg & pickle pearl onion*

洋葱清湯 | 煙燻洋葱、煎蛋、漬珍珠洋葱

Root Vegetables | *butter and olive oil roasted root vegetables, burnt onion salsa & smoked milk*

根莖蔬菜沙律 | 牛油橄欖烤蔬菜、焦香洋葱、煙燻奶泡

MAINS 前菜

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

Truffled Potato Gnocchi | *forest mushrooms & truffles*

黑松露薯仔丸子 | 野生雜菇、黑松露醬

Celeriac | *caramelised celeriac, pearl barley, quinoa, gremolata, soy granola & mascarpone*

焦香芹菜頭 | 薏米、藜麥、意式香草醬、大豆雜穀、芝士忌廉

Autumn | *seared courgette, asparagus, Japanese turnip, maitake mushrooms & artichoke velouté*

雜錦蔬菜 | 煎意大利青瓜、蘆筍、日本蕪菁、舞茸菇、雅枝竹醬

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, Guanduaia 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