

SEA VIEW CELEBRATION MENU AT HUE DINING

Welcome Cocktail for Two with Trolley Service

迎賓飲品2位

STARTER - 1ST

前菜

每位任擇其一

Bluefin Tuna | squid ceviche, heirloom tomato, finger lime, dill emulsion, tomato & shiso vinaigrette

藍鱈吞拿魚刺身 | 檸汁醃魷魚、溫室蕃茄、手指青檸、刁草醬、蕃茄紫蘇油醋汁

or

Foie Gras | ballotine, spiced strawberry compote, pickled grapes & thyme brioche

鵝肝 | 肉卷、士多啤梨果醬、無花果、醃提子、百里香布里歐麵包

STARTER - 2ND

前菜

Caviar | olive oil ice cream topped with N25 caviar, chives & cured egg

魚子醬 | 橄欖油雪糕、N25魚子醬、韭菜、醃雞蛋

MAIN COURSE

CHOOSE ONE

主菜

每位任擇其一

Kinmedai (Golden-Eye Snapper) | burnt spinach & avocado purée, black mussels, compressed cucumber & celery leaf velouté

金目鯛 | 焦香菠菜、牛油果蓉、青口、壓煮青瓜、芹菜葉濃湯

or

Rangers Valley Boneless Ribs, Marble Score 7+ | smoked brisket & potato terrine, burnt onion ash, heirloom carrot, chives & bone marrow jus

Rangers Valley 位於澳洲新南威爾斯州 | 千層薯仔、焦香洋蔥、原種蘿蔔、韭菜、牛骨髓汁

PRE-DESSERT

TO SHARE

共享甜品

Pavlova | macerated cherries, meringue, lemon balm & verbena

蛋白脆餅 | 浸漬車厘子、蛋白霜、檸檬香蜂草和馬鞭草

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、秣酒布朗尼、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.