

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, heirloom tomato, finger lime, dill emulsion, tomato & shiso vinaigrette*

藍鰭吞拿魚刺身 | 檸汁醃魷魚、溫室蕃茄、手指青檸、刁草醬、蕃茄紫蘇油醋汁

🍷 *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

🍷 *Château Favray, 2022, Pouilly Fume. Loire Valley, FRANCE*

THIRD COURSE

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

FOURTH COURSE

Three-Yellow Chicken | *pressed chicken, maitake mushroom, potato purée & shaved black truffle*

三黃雞 | 壓煮雞肉、舞茸菇、薯蓉、黑松露片

🍷 *Vasse Felix, 2022, Chardonnay, Margaret River, AUSTRALIA*

MAIN COURSE

Please select one · 請選一

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

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

Martinborough, NEW ZEALAND

Rangers Valley Boneless Rib, Marble Score 7+

smoked brisket & potato terrine, burnt onion ash,

heirloom carrots, chives & bone marrow jus

煙燻牛腩 | 千層薯仔、焦香洋蔥、傳統蘿蔔、

韭菜、牛骨髓汁

🍷 *Black Barn, 2020, Syrah, Hawkes Bay, NEW ZEALAND*

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

🍷 *Prince de Saint-Aubin, 2019, Semillon / Sav blanc / Moscatel / Sauternes, FRANCE*

DINNER MENU

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

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

STARTERS 前菜

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

Oysters

natural with fresh lemon, apple & raspberry
mignonette dressing
新鮮生蠔 | 檸檬、蘋果、紅桑子木犀草醬

Bluefin Tuna | (supplement +30)

squid ceviche, heirloom tomato, finger lime, dill
emulsion, tomato & shiso vinaigrette
藍鰭吞拿魚刺身 | 檸汁醃魷魚、溫室蕃茄、手
指青檸、刁草醬、蕃茄紫蘇油醋汁 (額外加30)

Iberico Pork

confit pork cheek, celeriac cream & caramelised figs
伊比利亞黑毛豬 | 豬面頰、根芹菜忌廉、焦糖
無花果

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

Scallop

butternut squash, pepita oil & pistachio
帶子 | 澳洲南瓜蓉、南瓜籽油、開心果

Hokkaido Sea Urchin | (supplement +50)

chilled angel hair pasta, fine herbs & truffle
dressing
日本北海道海膽 | 涼拌天使麵、香料、
松露醬 (額外加50)

Add-on N25 Caviar | (supplement +220 per 10g)
N25 魚子醬 (每10克+220)

AUSTRALIAN FARM-TO-TABLE

Wagyu Beef Tartare

horseradish, pickled shimeji, mustard seed, bone
marrow snow & paprika cracker
和牛生牛肉他他 | 辣根、醃本菇、芥菜籽、牛
骨髓、紅椒脆餅

CHEF'S SIGNATURE 主廚推介

After Starter Palette Refresher (+110 per person) | 清味蕾小菜 (每位+110)

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

All prices subject to 10% service charge

MAIN COURSE 主菜

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

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

Three-Yellow Chicken

pressed chicken, maitake mushroom, potato purée & shaved black truffle

三黃雞 | 壓煮雞肉、舞茸菇、薯蓉、黑松露片

Burrata Ravioli

ravioli, zucchini butter, tomato coulis & macadamia nut

水牛芝士意大利雲吞 | 意大利青瓜牛油、番茄醬、夏威夷果仁

Lamb Loin

Margra white lamb, glazed lamb ribs, lemon herb crust, fermented white asparagus purée, black garlic & mint (supplement +55)

羊柳 | 澳洲Margra白羊、羊肋骨、檸檬香草皮、發酵白蘆筍蓉、黑蒜、薄荷 (額外加55)

AUSTRALIAN STEAK FARM-TO-TABLE

Served with smoked brisket & potato terrine, burnt onion ash, heirloom carrots, chives & bone marrow jus
煙燻牛腩 | 千層薯仔、焦香洋蔥、原種蘿蔔、韭菜、牛骨髓汁

Rangers Valley Boneless Rib, Marble score 7+

(supplement +75)

Rangers Valley specialise in long-fed pure Black Angus and Wagyu cross breeds to bring you the highest quality beef
Rangers Valley牛肋條, 油花等級標準7+

Rangers Valley 位於澳洲新南威爾斯洲, 專門出產高質素純種黑安格斯及和牛、肉質柔軟細膩、口感豐富。(額外加75)

2GR Premium Full Blood Wagyu Sirloin Marble Score 7+

Queensland's F1 Wagyu Cattle Herd (supplement +180)

2GR uses the finest Wagyu for their full blood herds held in the family over 100 years. Grain-fed and tender beef with rich marbling.

Marble Score 7+ 西冷和牛扒 (額外加180)

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* 傳統蘿蔔 | 焦香牛油、橙油、鼠尾草

DESSERTS 甜品

SWEET

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

Pear Profiteroles | *poached pear puffs, whisky chocolate sauce & vanilla mousseline*
水煮梨泡芙 | 威士忌朱古力醬、雲尼拿慕斯

Raspberry Tart | *layers of raspberry mousse, jelly & port scented compote, thyme sponge & pistachio with crumbled creamed ganache*
紅桑子撻 | 紅桑子慕斯、砵酒蜜餞、百里香海綿、開心果配朱古力醬

Apple Financier | *caramel apples on almond cake, vanilla mascarpone, spice crumble & roast almond ice cream*
蘋果杏仁蛋糕 | 焦糖蘋果杏仁蛋糕、雲尼拿意式軟芝士、香料碎、杏仁雪糕

SAVOURY

Cheese & Beets | *HUE made cheese curd heirloom beets, six herb sorbet & pepper spiced dukkha*
芝士及紅菜頭 | HUE芝士凝乳、香草雪葩、胡椒杜卡香料

Three Cheese | Trolley Selection
thyme crispbreads, sourdough crackers, saffron pear chutney & truffled honey
自選三款芝士 | 百里香脆餅、酸種麵包脆餅、番紅花梨酸辣醬、松露蜂糖

Add More Cheese (+50 for each variety)
加芝士 (每款50)

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

Tea or Coffee 50

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

PORT

Seppeltsfield Para 1996 Tawny, aged 21 years

100

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