

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 D.O.C.G. Brut "Particella 68", NV, Glera | Bianchetta Perera Valdobbiadene, ITALY*

SECOND COURSE

Lobster Tortellini | *Canadian lobster tail, green peas, courgette, lobster, consommé & calamansi*

龍蝦意大利雲吞 | 澳洲龍蝦尾、青豆、翠玉瓜、龍蝦、法式清湯、四季桔

🍷 *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

Guinea Fowl | *French free range fowl, confit leg croquette, sweetcorn, chorizo & black truffle purée*

畿內亞珠雞 | 法國走地珠雞、油封腿肉丸、甜粟米、辣肉腸、黑松露蓉

🍷 *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', 2021, 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 Fours 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 (served raw) | (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)

Wagyu Ox Cheek

red onion cherry marmalade, smoked pearl onions,
confit egg yolk & bone marrow snow
和牛牛面頰 | 紅蔥車厘子果醬、煙珍珠洋蔥、
油封蛋黃、牛骨髓碎

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 &
paprika cracker
和牛生牛肉他他 | 辣根、醃本菇、芥菜籽、
紅椒脆餅

CHEF'S SIGNATURE 主廚推介

After Starter Palate 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

Guinea Fowl

French free range fowl, confit leg croquette, sweetcorn, chorizo & black truffle purée

畿內亞珠雞 | 法國走地珠雞、油封腿肉丸、甜粟米、辣肉腸、黑松露蓉

Lamb Loin

Margra white lamb, glazed lamb ribs, lemon herb crust, fermented white asparagus purée, black garlic & mint

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

Lobster Tortellini (supplement +55)

Canadian lobster tail, green peas, courgette, lobster consommé & calamansi

龍蝦意大利雲吞 | 澳洲龍蝦尾、青豆、翠玉瓜、龍蝦、法式清湯、四季桔 (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 dish 每款 (+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 Fours 3件 +100
Five Petit Fours 5件 +120

Tea or Coffee 50

DESSERT WINES 餐後甜酒

G.D. Vajra Moscato Di Asti, 2020
Moscato Piedmont, ITL
500 | 750ml

Mr Riggs Sticky End, 2018
Viognier McLaren, Vale, AUS
110 |  500 | 375ml

De Bortoli Noble 1, 2016
Botrytis Semillon, Yarra Valley, AUS
150 |  650 | 375ml

The Royal Tokaji Blue Label 5 Puttongos 2018
Furmint | Hárslevel | Muscat, Hungary
165 |  950 | 500ml

PORT

Seppeltsfield Para 1996 Tawny, aged 21 years
100

AUSTRALIAN WINE SELECTION

*Celebrating Modern Australian cuisine we support independent labels
and showcase wine regions from all of Australia.*

BY THE GLASS

Rieslingfreak No.33, 2022, Riesling, Clare Valley | 105

Vasse Felix, 'Filius', 2022, Chardonnay, Margaret River | 115

Murdoch Hill, 2021, Pinot Noir, Adelaide Hills | 135

Mount Langi Cliff Edge, 2019, Shiraz, Grampians, | 115

TASTE OF NEW SOUTH WALES

Mount Pleasant 'Lovedale', 2014, Semillon, Pokolbin | 900

Clonakilla 'Hilltops', 2021, Shiraz, Canberra | 600

Margan Fordwhich Hill 2019, Shiraz, Hunter Valley | 600

WHITE BY THE BOTTLE

Unico Zelo 'Origami', 2022. Sangiovese / Grenache / Pinot Gris, Adelaide Hills | 520

Rieslingfreak No.33, 2022, Riesling, Clare Valley | 500

Luke Lambert, 2022, Chardonnay, Yarra Valley | 800

Mac Forbes, 2018, Chardonnay, Yarra Valley | 650

Vasse Felix, 'Filius' 2022, Chardonnay, Margaret River | 550

RED BY THE BOTTLE

Murdoch Hill, 2021, Pinot Noir, Adelaide Hills | 650

Langmeil 'Rough Diamond', 2022, Grenache, Barossa | 500

Langmeil Blacksmith, 2020, Cabernet Sauvignon, Barossa | 580

Mount Langi Cliff Edge, 2019, Shiraz, Grampians | 550

Murdoch Hill, 2021, Syrah, Adelaide Hills | 760

Rockford 'Rifle Range', 2017, Cabernet Sauvignon, Barossa Valley | 1450

Cherubino 'The Yard', 2021, Cabernet Sauvignon, Frankland River | 620

Mr. Riggs JFR, 2019, Shiraz, McLaren Vale | 900

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

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|---|-----|
| 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

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|--|-----|
| 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

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| Christian Drouin Calvados Pays d'Auge Reserve | 175 |
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COGNAC

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|-----------------------|-----|
| H By Hine VSOP | 130 |
| Hine Cigar Reserve XO | 300 |
| Hennessy XO | 330 |
| Remy Martin XO | 350 |
| Courvoisier XO | 280 |

GRAPPA

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|----------------------|-----|
| Cocchi Grappa Bianco | 120 |
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DIGESTIF

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| Amaro Montenegro | 100 |
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PORT

| | |
|---|-----|
| Seppeltsfield Para 1996 Tawny, aged 21 years | 100 |
|---|-----|

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 |