

JOIN US FOR JAZZ BRUNCH



WEEKENDS
11AM - 3PM



HUE | BAR
DINING · BAR · LOUNGE | MENU



COCKTAILS 雞尾酒

BLACK & WHITE OLD FASHIONED

Black Sesame and Roasted Coffee
Michter's Bourbon, Black Toasted
Beetroot, Chocolate Bitters &
Macadamia 140

INTERTWINED

San Marzano Gin, Basil Infused
Cocchi Americano, Parsley Essence
& Parmesan Crisp 120

SUMMER SIETE

Mezcal, Lime, Watermelon Juice
& Agave 140

THE OLD FELLOW

Orange Infused Gin, Aperol, Acai,
Luxardo Cherry & White Lemon 120

LOW ALCOHOL

低酒精雞尾酒

STAR GAZING

Plantation 3 Star Rum, Prucia Plum,
Apricot Jam, Orgeat,
Citrus & Coconut Foam 120

MATCHA SOUR

Ocho Tequila, Italicus, Vanilla Matcha,
Apple Citrus & Egg Whites 140

THREE PERFECTIONS

Baiju, Mr. Black, Single Espresso, Orange
Root, Brown Sugar, Cream 120

HUE'S FAVOURITES

HUE 推介

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' sunset."

ART OF HANSEI

Persimmon Peach Tea, Lychee,
Passion Fruit & Taittinger
Champagne 130

DIGESTIF 餐後酒

GRAPPA

Cocchi Grappa Bianco | 120

CALVADOS

Christian Drouin Calvados Pays
d'Auge Reserve | 175

PORT

Seppeltsfield Para 1996 Tawny, aged 21 years | 100
Warres Quinta Do Cavadinha LVP 2008 | 100

LIQUEUR

Amaro Montenegro | 100

DIGESTIF

Amaretto Disaronno | 100
Chartreuse Green | 140
Chartreuse Yellow | 140
Chartreuse VEP Green | 425
Hayman Sloe Gin | 120
Italicus | 120
Pierre Ferrand Dry Curacao | 100
St. Germain | 125

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WINES 葡萄酒

CHAMPAGNE & BUBBLES 意大利氣泡酒

- Gosset** Cuvée Extra Brut, Pinot Noir, Chardonnay, Pinot Meunier, FRANCE | 155
Sorelle Bronca 'Particella 68', Prosecco Superiore D.O.C.G. Brut NV, Glera / Bianchetta / Perera, Valdobbiadene, ITALY | 120
Maison Mirabeau 'La Folie' Sparkling Rosé, NV, Grenache / Syrah Côtes De Provence, FR | 100

ROSÉ AND WHITE 玫瑰紅酒及白酒

- Maison Mirabeau Pure**, 2022, Grenache / Syrah, Côtes De Provence, FRANCE | 105
Lucien Albrecht, 2021, Gewurztraminer, Alsace, FRANCE | 105
Reichsgraf von Kesselstatt, 2019, Riesling Kabinett, Mosel, GERMANY | 140
Rieslingfreak No.33, 2022, Riesling, Clare Valley, AUSTRALIA | 105
Auntsfield Single Vineyard, 2023, Sauvignon Blanc, Marlborough, NEW ZEALAND | 110
Domaine Vacheron Sancerre, 2022, Sauvignon Blanc, Loire Valley, FRANCE | 155
Château Favray, 2022, Pouilly Fume, Loire Valley, FRANCE | 130
Luke Lambert, 2022, Chardonnay, Yarra Valley, AUSTRALIA | 165
Vasse Felix, 'Filius' 2023, Chardonnay, Margaret River, AUSTRALIA | 115
Domaine Mazilly, Hautes Cotes de Beaune Blanc, 2022, Chardonnay, Burgundy, FRANCE | 165

RED 紅酒

- Martinborough Vineyard** 'Te Tera', 2021, Pinot Noir, Martinborough, NEW ZEALAND | 115
Murdoch Hill, 2021, Pinot Noir, Adelaide Hills, AUSTRALIA | 135
Domaine Jean-Charles Rion 'Hautes Cotes de Nuits', 2019, Pinot Noir, Bourgogne, FRANCE | 175
Langmeil Rough Diamond Grenache, 2022, Grenache, AUSTRALIA | 105
Château Roylland Grand Cru, 2017 Merlot/ Cab Franc, Saint-Emilion, FRANCE | 160
Black Barn, 2020, Syrah, Hawkes Bay, NEW ZEALAND | 120
G.D. Vajra 'Superiore', 2021, Barbera D'alba, Piedmont, ITALY | 170
Château Villa Bel-Air Graves, 2019, Merlot / Cab Sav / Cab Franc, Graves, FRANCE | 155
Bodegas La Horra Corimbo, 2019, Tempranillo, Ribera Del Duero, SPAIN | 115
Alpha Zeta 'A' Amarone, 2020, Corvina / Rondinella, Valpolicella, ITALY | 165
Mount Langi Cliff Edge, 2020, Shiraz, Grampians, AUSTRALIA | 115
Mr. Riggs JFR, 2019, Shiraz, McLaren Vale, AUSTRALIA | 180

DESSERT 甜酒

- Mr Riggs Sticky End**, 2016, Viognier McLaren, Vale, AUSTRALIA | 110
De Bortoli Noble 1, 2018, Botrytis Semillon, Yarra Valley, AUSTRALIA | 150
Prince de Saint-Aubin, 2019, Sémillon / Sav Blanc / Moscatel / Sauternes, FRANCE | 125
Seppeltsfield Para Vintage Tawny, 1999, Port, Barossa Valley, AUSTRALIA | 100



WHISKY COLLECTION 威士忌系列

'LOST DISTILLERY' SCOTCH WHISKY

- Lossit Classic 43% | 120
Dalaruan Archivist 46% | 180
Towiemore Archivist 43% | 180
Gerston Archivist 43% | 180
Stratheden Classic 46% | 120

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

BLENDED 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

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

- COGNAC** H By Hine VSOP | 130
Hine Cigar Reserve XO | 300
Hennessy XO | 330

- Remy Martin XO | 350
Courvoisier XO | 280

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SPIRITS 烈酒

APERITIF & VERMOUTH

Aperol | 90
Campari | 95
Cocchi Americano | 90
Cocchi de Torino | 90
Cocchi Rosa | 90
Lillet Blanc | 90

TEQUILA & MEZCAL

Cuervo Platino | 160
Don Julio 1942 | 450
Batanga Blanco | 100
Ocho Reposado | 130
Ocho Anejo | 190
Quiquiriqui Joven | 130

VODKA

Belvedere | 120
Grey Goose | 130
Ketel One | 100
Finlandia | 90

RUM

Abelha Organic Cachaca | 100
Barcardi 8 | 120
Gosling's | 100
Havana 7 | 140
Kirk & Sweeney 12 Yr Rum | 140
Plantation 3* Rum | 90
Plantation Dark Rum | 90
Plantation O.F.T.D Rum | 100
Plantation XO | 180
Ron Zacapa 23 yr | 180

GIN

Bimber Da Hong Pao Tea | 150
Bombay Sapphire | 95
G'Vine | 120
Gin Mare | 140
Hendrick's | 140
Butterfly Pea Infused Bombay
Gin | 140
Martin Miller's | 90
Monkey 47 | 190
Roku Gin | 155
Portobello Rd. No. 171 | 145
Star of Bombay | 140
Tanqueray Ten | 130

MOCKTAILS ALL 90

SIGNATURE DRINKS WITH NO ALCOHOL

無酒精特飲

B - A - L - Y

Blackberry, Apple, Lemongrass, Yuzu
黑莓、蘋果、香茅、柚子

TROPICAL NIGHTS

Mango, Papaya, Lemon, Soda
芒果、木瓜、檸檬、梳打水

THE ENGLISH ROSE

Strawberry, Basil, Citrus & Soda
士多啤梨、羅勒、柑橘、梳打水

ASPIRATION

Roasted Pineapple, Pandan Syrup, Soda
烤菠蘿、斑蘭糖漿、梳打水

FIG ME UP

Burnt Fig, Lychee, Apple
焦無花果、荔枝、蘋果

ONE MORE MOCKTAIL

*Caramelised Orange Syrup,
Lemon, Fancy Lemonade*
焦橙糖漿、檸檬、檸檬梳打

YOKO ONO

Holy Grapefruit, Thyme, Raspberry
西柚、百里香、紅莓

OTHER DRINKS 其他飲品

MINERAL WATER 礦泉水

Sparkling Antipodes 1L | 80
Still Antipodes 1L | 80

JUICE 果汁 | 75

Apple 蘋果 Cranberry 蔓越莓
Orange 香橙 Pineapple 菠蘿
Tomato 番茄

SOFT DRINKS & SODAS | 65

Coke 可口可樂
Coke Zero 零系可口可樂
Sprite 雪碧
Capi Tonic Water 湯力水
Soda 蘇打水
Ginger Ale 薑汁汽水
Ginger Beer 薑啤
Lemon Lime Bitters 檸檬青檸汽水
Lemon Ice Tea 凍檸檬茶

BEER 啤酒 | 75

Gweilo Lager, 4.2%, HK
Gweilo IPA, 4.8%,

CIDER 蘋果酒 | 85

Zeffer Crisp Apple, 5%, NZ

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COFFEE & TEA 咖啡或茶

TEAS 茶 all 65

Black Teas 紅茶

English Breakfast 英式早餐茶

Floral Earl Grey 藍花伯爵茶

Rose Red 玫瑰紅茶

Green Teas 綠茶

Long Jing Xifeng 龍井

Jasmine Green 茉莉綠茶

Strawberry Fields 士多啤梨綠茶

Ginger Peach Green 香桃薑綠茶

Fruit Teas 水果茶

Blue Muffin Rooibos 藍莓博士茶

Persimmon Peach 柿子香桃茶

Herbal & Other Teas 香草茶及其他

White Peony 白牡丹茶

Fresh mint 薄荷 *Chamomile* 洋甘菊

Hot Lemon Water 熱檸水

COFFEE 咖啡 all 65

Espresso 濃縮

Americano 美式

Double Espresso 雙倍濃縮

Cappuccino 泡沫

Macchiato 瑪奇朵

Flat White or Latte 醇白或拿鐵

Hot Chocolate 熱朱古力

Mocha 朱古力咖啡

Iced + 5 凍

Soy Milk + 5 轉豆奶

Decaf + 5 低咖啡因

WEEKDAY AFTERNOON TEA SET 下午茶

3.30PM–5.30pm | Available Monday–Friday (excluding public holidays)

\$220 per person, minimum 2 persons

下午3.30至下午5.30供應 | 星期一至五(公眾假期除外) | 每位\$220、兩位起



SAVOURY 鹹點

Arancini | *lobster, sea urchin, lime gel*
意式燉飯球 | 藍龍蝦、海膽、青檸凝膠

Macaron | *foie gras parfait, strawberry compote*
馬卡龍 | 鴨肝芭菲、士多啤梨果醬

Squid Ink Oreo | *smoked cod roe, yuzu curd*
墨魚汁奧利奧 | 燻鱈魚籽、柚子凝乳

SWEET 糕點

Profiteroles | *Oolong tea mousseline, white peach compote*
泡芙 | 烏龍茶慕斯、白桃蜜餞

Pistachios Cake | *pistachio ganache, pistachio mousseline, apricot*
開心果蛋糕 | 開心果醬、開心果慕斯、杏果

Tartlet | *passion & mango curd, meringue*
迷你撻 | 熱情果、芒果凝乳、蛋白霜

WARM SCONES 英式鬆餅

Scones | *plain with clotted cream & blackberry rosemary jam*
英式鬆餅 | 原味、英式忌廉、黑莓迷迭香果醬

Includes choice of tea

包括精選茗茶

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

All prices subject to 10% service charge



DESSERTS 甜品

Pavlova

macerated cherries, meringue, lemon balm & verbena

蛋白蛋糕、酒浸車厘子、蛋白霜、檸檬香蜂草及馬鞭草 160

Pear Profiteroles

poached pear puffs, whisky gel, single origin Nyangbo chocolate sauce

啤梨泡芙 配嫩鴨梨、威士忌醬及單一產地非洲迦納朱古力醬 160

Three Cheese

thyme crispbreads, sourdough crackers, saffron pear chutney & truffled honey

三款芝士自選三款芝士 | 百里香脆餅、酸種麵包脆餅、番紅花梨酸辣醬、松露蜂糖 220

CHEESE & WINE 芝士美酒 400

Three Cheese | *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
and

2 Glasses of Maison Mirabeau 'La Folie' Sparkling Rosé, NV, Grenache/
Côtes De Provence, FRANCE

or

Any 2 Mocktails (please choose)

LATE LUNCH 午餐

AVAILABLE UNTIL 5.30PM

Steak Frites | *Wagyu boneless grade 7 short rib, hand cut chips & salad*

牛扒配薯條 | 和牛牛肋條 (油花等級標準7+)、手切薯條、沙律 360

Orecchiette | *Nduja, smoked Stracciatella, fresh peas, lime & shallot crumble (can be vegetarian on request)*

貓耳朵意大利粉 | 辣肉醬、煙燻Stracciatella芝士、青豆、青檸、小紅蔥碎 (可改為素食) 230

BAR SNACKS 酒吧小食

Oysters | *natural with fresh lemon, apple & raspberry mignonette dressing*

新鮮生蠔 | 檸檬、蘋果、紅桑子木犀草醬 210

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 220

Mushroom Sago (V) | *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 160

Blue Fin Tuna | *tartare, avocado, cayenne & thyme brioche*

藍鰭吞拿魚他他 | 他他、牛油果、紅心辣椒、百里香牛油軟麵包 210



Chicken & Ham Hock Terrine | *daikon, pickled cucumber, black garlic & tarragon emulsion*

雞肉及豬腿肉凍 | 大根、漬青瓜、黑蒜龍蒿醬 180

Lobster | *arancini, sea urchin & lime gel*

龍蝦 | 焗飯球、海膽、青檸凝膠 195