

SIGNATURE DRINKS

a selection from the bar

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

MINERAL WATER

礦泉水 80

Sparkling Antipodes 1L | Still Antipodes 1L

from New Zealand

FRESH JUICE 果汁 55

Apple 蘋果 | Cranberry 蔓越莓 | Orange 香橙 |

Pineapple 菠蘿 | Tomato 番茄

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.”*

*An extended drinks list is also available.
Please ask our staff for assistance or a recommendation.*

All prices subject to 10% service charge

WINES BY THE GLASS 葡萄酒



CHAMPAGNE & BUBBLES 意大利氣泡酒

Gosset Cuvée Extra Brut, Pinot Noir, Chardonnay, Pinot Meunier, FRANCE | 155

Sorelle Bronca Prosecco Superiore Docg Brut “Particella 68”, NV, Glera, Bianchetta, Perera
Valdobbiadene, ITALY | 120

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

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

Auntsfield Single Vineyard, 2023, Sauvignon Blanc,
Marlborough, NEW ZEALAND | 110

Château Favray, 2022, Pouilly Fume, Loire Valley, FRANCE | 130

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

RED 紅酒

Martinborough Vineyard 'Te Tera', 2021, Pinot Noir, Martinborough, NEW ZEALAND | 115

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

Langmeil Rough Diamond Grenache, 2022, Grenache, AUSTRALIA | 105

Château Roylland Grand Cru, 2017, Merlot / Cab Franc, Saint-Émilion, FRANCE | 155

Black Barn 2020, Syrah, Hawkes Bay, NEW ZEALAND | 120

Bodegas La Horra Corimbo, 2019, Tempranillo, Ribera Del Duero, SPAIN | 125

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

*An extended drinks list is also available.
Please ask our staff for assistance or a recommendation.*

All prices subject to 10% service charge

CHEF'S TASTING MENU AT LUNCH 五道菜嚐味菜單

Five (5) Course Tasting Menu \$580 per person | For wine pairing add \$390 per person

All parties on table must commit to tasting menu. This menu is per person and not suitable for sharing.

FIRST COURSE

Hamachi | served raw with radish, maple mustard seeds, seaweed & grapefruit dashi
油甘魚 | 刺身、蘿蔔、楓芥末籽、紫菜、柚子高湯

🍷 Rieslingfreak No.33, 2022, Riesling, Clare Valley, AUSTRALIA

SECOND COURSE

Raviolo | ricotta, spinach, organic egg, capers, sage & nut butter
蛋黃意式雲吞 | ricotta芝士、菠菜、有機雞蛋、酸豆、鼠尾草、果仁醬

🍷 Vasse Felix, 'Filius', 2023, Chardonnay, Margaret River, AUSTRALIA

THIRD COURSE

Hue's Cheese Curd | garden of peas, heirloom beets, honey tuile & green pea ice cream

HUE 芝士凝乳 | 豌豆、原種紅菜頭、蜂蜜薄脆片、青豆雪糕

🍷 Lucien Albrecht, 2021, Gewurztraminer, Alsace, FRANCE

FOURTH COURSE

Please select one · 請選一

Halibut

Sakura shrimp, kataifi, pistachio's, scallions,
shrimp & jasmine broth

大比目魚 | 櫻花蝦、酥炸麵絲卷、開心果、
香葱、蝦、茉莉花湯

🍷 Martinborough Vineyard 'Te Tera', 2021, Pinot Noir,
Martinborough, NEW ZEALAND

Smoked Guinea Fowl Leg

red onion cherry marmalade, Swiss chard, glazed shal-
lot & chicken jus

煙燻珍珠雞腿 | 紅洋蔥車厘茄果醬、瑞士甜菜、
小紅蔥、雞肉汁

🍷 Murdoch Hill, 2021, Pinot Noir, Adelaide Hills,
AUSTRALIA

DESSERT

Profiteroles | oolong tea mousseline, white peach compote & candied peach

泡芙 | 烏龍茶慕斯、白桃蜜餞、蜜餞桃

🍷 Prince de Saint-Aubin, 2019, Sémillon / Sav Blanc / Moscatel / Sauternes, FRANCE

or 或

Coconut Panna Cotta | candied hazelnut, pandan marinated pineapple, toasted coconut & sorbet

意式椰子奶凍 | 糖漬榛子、班蘭醃漬菠蘿、烤椰子、雪葩

🍷 Mr Riggs Sticky End, 2018, Viognier McLaren, Vale, AUSTRALIA

CHOICE OF ANY COFFEE OR TEA

自選咖啡或茶

WEEKDAY SET LUNCH 午餐

Monday–Friday

2 Courses \$380 (starter & main / main & dessert) | 3 Courses \$450 (starter, main & dessert)

Add a glass - Maison Mirabeau 'La Folie', Sparkling Rosé, NV, Grenache / Syrah Côtes De Provence, FRANCE

\$75 per glass | 加配一杯

BREAD 麵包

Focaccia

cherry tomato & rosemary

意大利香草麵包 | 車厘茄、迷迭香

STARTER 前菜

Oxtail Consommé

daikon fondant, crisp oxtail, chives & olive oil caviar

牛尾湯 | 脆嫩白蘿蔔、脆牛尾、細香蔥、橄欖油魚子醬

Hue's Cheese Curd

garden of peas, heirloom beets, honey tuile & green pea ice cream

HUE 芝士凝乳 | 豌豆、原種紅菜頭、蜂蜜薄脆片、青豆雪糕

Breaded Hen's Egg

pancetta, shimeji, agria potatoes & oregano

香酥麵包糠炸雞蛋 | 煙肉、鴻喜菇、阿格里薯仔、牛至

Hamachi

served raw with radish, maple mustard seeds, seaweed & grapefruit dashi (supplement +35)

油甘魚 | 刺身、蘿蔔、楓芥末籽、紫菜、柚子高湯 (額外+35)

Raviolo

ricotta, spinach, organic egg, capers, sage & nut butter

蛋黃意式雲吞 | ricotta芝士、菠菜、有機雞蛋、酸豆、鼠尾草、果仁醬

WEEKDAY SET LUNCH 午餐

MAIN 主菜

Smoked Wagyu Brisket

butternut squash, heirloom tomato, edamame, mustard seeds & cognac jus (supplement +50)

煙燻和牛 | 澳洲胡桃南瓜、原種番茄、毛豆、芥菜籽、白蘭地酒汁 (額外 +50)

Smoked Guinea Fowl Leg

red onion cherry marmalade, Swiss chard, glazed shallot & chicken jus

煙燻珍珠雞腿 | 紅洋蔥車厘茄果醬、瑞士甜菜、小紅蔥、雞肉汁

House Gnocchi

morel & fermented black bean purée, asparagus, shiitake, black truffle & port

自家製薯仔丸子 | 羊肚菌、豆鼓蓉、蘆筍、花菇、黑松露、砵酒

Halibut

Sakura shrimp, kataifi, pistachio's, scallions, shrimp & jasmine broth (supplement +35)

大比目魚 | 櫻花蝦、酥炸麵絲卷、開心果、香蔥、蝦、茉莉花湯 (額外 +35)

French Quail

roasted broccolini purée, snap peas, lemon confit & Marsala wine

法國鵪鶉 | 烤西蘭花苗蓉、豌豆、油封檸檬、瑪莎拉酒

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*

炒菠菜苗 | 油蔥

Heirloom Carrots | *burnt butter & sage*

原種紅蘿蔔 | 焦香牛油、鼠尾草

TEA & COFFEE 咖啡或茶

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

Espresso 濃縮 | *Double Espresso* 雙倍濃縮

Americano 美式 | *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 凍 +5 | *Soy Milk* 轉豆奶 +5

Decaf +5 低因咖啡

Coffee (+50) or Tea (+55)

咖啡或茶 *per person* 每位

DESSERT 甜品

Opera Cake

pistachio Chantilly cream, pistachio parfait & apricot jelly

歌劇院蛋糕 | 開心果香緹忌廉、開心果芭菲、杏仁啫哩

Profiteroles

oolong tea mousseline, white peach compote

& candied peach

泡芙 | 烏龍茶慕斯、白桃蜜餞、蜜餞桃

Coconut Panna Cotta

candied hazelnut, pandan marinated pineapple, toasted

coconut & sorbet

意式椰子奶凍 | 糖漬榛子、班蘭醃漬菠蘿、烤椰子、雪葩

Two Cheese Selection

(supplement +20)

thyme crispbreads, sourdough crackers,

saffron pear chutney & truffled honey

精選芝士 | 百里香脆餅、酸種麵包脆餅、

番紅花梨酸辣醬、松露蜂糖 (額外 +20)