

# 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

# CHEF'S VEGETARIAN TASTING MENU

**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

**Mushroom Sago** | *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

🍷 *Sorelle Bronca 'Particella 68', Prosecco Superiore D.O.C.G. Brut NV, Glera / Bianchetta / Perera, Valdobbiadene, ITALY*

## SECOND COURSE

**Onion Consommé** | *smoked onion, fried egg & pickle pearl onion*

洋蔥清湯 | 煙燻洋蔥、煎蛋、漬珍珠洋蔥

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

## THIRD COURSE

**Celeriac** | *caramelised celeriac, pearl barley, quinoa, gremolata, soy granola & mascarpone*

焦香芹菜頭 | 薏米、藜麥、意式香草醬、大豆雜穀、芝士忌廉

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

## FOURTH COURSE

**Burrata Ravioli** | *zucchini butter, tomato coulis & macadamia nut salsa*

意大利餃子 | Burrata水牛芝士、意大利青瓜牛油、番茄醬、夏威夷果仁莎

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

## MAIN COURSE

**Butternut Squash** | *seared butternut squash, butternut squash purée, smoked Stracciatella, walnuts & rosemary*

胡桃南瓜 | 烤胡桃南瓜、南瓜蓉、核桃、煙燻Stracciatella芝士、迷迭香

🍷 *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

🍷 *Mr Riggs Sticky End, 2016, Viognier McLaren, Vale, AUSTRALIA*

# VEGETARIAN DINNER MENU

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

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

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

## STARTERS 前菜

**Mushroom Sago** | *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

**Onion Consommé** | *smoked onion, fried egg & pickle pearl onion*  
洋蔥清湯 | 煙燻洋蔥、煎蛋、漬珍珠洋蔥

**Heirloom Tomato** | *marinated tomato, olive, basil sorbet & roasted tomato vinaigrette*  
溫室蕃茄 | 醃番茄、橄欖、羅勒雪葩、烤番茄油醋汁

## MAIN COURSE 主菜

**Burrata Ravioli** | *zucchini butter, tomato coulis & macadamia nut salsa*  
意大利餃子 | Burrata水牛芝士、意大利青瓜牛油、番茄醬、夏威夷果仁莎

**Truffled Potato Gnocchi** | *forest mushrooms & truffles*  
黑松露薯仔丸子 | 野生雜菇、黑松露醬

**Celeriac** | *caramelised celeriac, pearl barley, quinoa, gremolata, soy granola & mascarpone*  
焦香芹菜頭 | 薏米、藜麥、意式香草醬、大豆雜穀、芝士忌廉

**Butternut Squash** | *seared butternut squash, butternut squash purée, smoked Stracciatella, walnuts & rosemary*  
胡桃南瓜 | 烤胡桃南瓜、南瓜蓉、核桃、煙燻Stracciatella芝士、迷迭香

## 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* 原種紅蘿蔔 | 焦香牛油、橙釉、鼠尾草

All prices subject to 10% service charge

# 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
--	-----

## 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
----------------------	-----

## DIGESTIF

Amaro Montenegro	100
------------------	-----

## 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