

MOCKTAILS ALL \$90

SIGNATURE DRINKS WITH NO ALCOHOL

無酒精特飲

B - A - L - Y

Blackberry, Apple Juice,
Lychee, Yuzu

TROPICAL NIGHTS

Mango, Papaya Cordial,
Lime Juice, Soda

THE ENGLISH ROSE

Strawberry Basil Cordial,
Lemon, Soda

CHAMPAGNE 意大利氣泡酒

Ruinart Blanc De Blancs, NV, Reims, FRANCE | 1500

Gosset Cuvée Extra-Brut, NV, Ay, FRANCE | 900

Lyre's Classico Non-Alcoholic Sparkling, AUSTRALIA | 520

Maison Mirabeau 'La Folie' Sparkling Rosé, NV, Grenache/ Syrah, Côtes De Provence, FRANCE | 520

WHITE WHITE 白酒

Auntsfield Single Vineyard, 2023, Sauvignon Blanc, Marlborough, NEW ZEALAND | 520

Château Favray, 2022, Pouilly Fume, Loire Valley, FRANCE | 620

Luke Lambert, 2022, Chardonnay, Yarra Valley, AUSTRALIA | 800

Reichsgraf Von Kesselstatt, 2019, Riesling Kabinett, Mosel, GERMANY | 690

RED 紅酒

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

Château Roylland Grand Cru, 2017, Merlot/ Cab Franc, Saint-Emilion, FRANCE | 780

Château Villa Bel-Air Graves, 2019, Merlot/ Cab Sav / Cab Franc, Graves, FRANCE | 720

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

COCKTAILS 雞尾酒

LA BELLE DAME SANS MERCI

Vodka, Cranberry, Sakura Liqueur,
Lime, Lychee, Hibiscus 120

*"Twist of the Cosmopolitan, depicts
the fleeting nature of beauty and desire."*

THE OLD FELLOW

Orange Infused Gin, Aperol, Port,
Cherry Liqueur, White Lemon 130

*"Inspired by the Thinker, this delicate
palette will enthrall you in thought."*

S.Y.L.K. (LOW ABV)

Sake, Yuzu, Lychee
& Kaffir Lime Leaves 120

*"Bridging flavours from Japan
and South-East Asia to China"*

HUE

DINING · BAR · LOUNGE

VALENTINE'S DAY MENU

14TH FEBRUARY, 2025

VALENTINE'S DAY MENU 情人節

14TH FEBRUARY, 2025

4 Course \$1,280 per person | 四道菜 每位\$1,280

Add \$490 per person to match with wine pairing | 加配餐酒每位\$490

CANAPÉS – 1ST 餐前小食

Engawa | *sea urchin, avocado, toasted brioche*
比目魚鱸 | 海膽、牛油果、烤布里歐麵包

Black Truffle Meringue | *whipped crème fraîche, mushroom duxelles*
黑松露蛋白酥 | 法式酸忌廉、蘑菇蓉

🍷 **Codorniu 1551**, *Cava Rose, Monastrell/Garnacha/Trepat, SPAIN*

BREAD 自家製酸種麵包

Sourdough | *French butter & wild rose salt*
酸種麵包 | 法國牛油、野玫瑰鹽

STARTER 前菜 CHOICE OF 每位任擇其一

Botan Prawn Tartare
Granny Smith apple, prawn roe, capsicum, Sakura prawns, seaweed cracker
牡丹蝦他他 | 澳洲青蘋果、蝦子、燈籠椒、櫻花蝦及紫菜脆片

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

Seared Foie Gras
house smoked duck ham, honey glazed beetroot salad, Madeira
香煎鴨肝 | 自製煙燻鴨火腿、蜜汁紅菜頭沙律、馬德拉酒

🍷 **Lucien Albrecht**, 2021, *Gewurztraminer, Alsace, FRANCE*

Homemade Agnolotti (V)
onion purée, crispy onion rings, pickled pear onion, onion consommé
自家手製意大利雲吞 | 焦化洋蔥蓉、珍珠洋蔥、醃漬洋蔥、洋蔥高湯

🍷 **Martinborough Vinyard 'Te Tera'**, 2021, *Pinot Noir, NEW ZEALAND*

MAIN 主菜 CHOOSE ONE 每位任擇其一

Dover Sole
caviar, heirloom tomato, tomato butter, basil gnocchi, smoked clams velouté
龍脷魚 | 魚子醬、傳統番茄、番茄牛油、羅勒薯仔丸子、煙燻蛤蜊濃湯

🍷 **Luke Lambert**, 2022, *Chardonnay, Yarra Valley, AUSTRALIA*

M7 Striploin
courgette, truffle mashed potatoes, pink peppercorns, truffle jus
M7 西冷牛排 | 意大利青瓜、松露薯仔蓉、粉紅花椒、松露汁

🍷 **Mount Langi Cliff Edge**, 2020, *Shiraz, Grampians, AUSTRALIA*

Risotto (V)
white asparagus, macadamia salsa, aged comte, thyme oil
意大利飯 | 白蘆筍、澳洲堅果莎莎醬、陳年法國康提芝士、百里香油

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

DESSERT 甜品 CHOOSE ONE 每位任擇其一

Layer Cake
lemon sponge cake, raspberry cremeux, vanilla & yoghurt mousse, raspberry ice cream
千層蛋糕 | 檸檬海綿蛋糕、覆盆子忌廉、香草乳酪慕斯、覆盆子雪糕

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

Dark Chocolate
chocolate & hazelnut mousse, chocolate ganache, chocolate shortbread & bitter chocolate ice cream
黑朱古力 | 朱古力及榛子慕斯、朱古力醬、朱古力牛油酥餅、黑朱古力雪糕

🍷 **Prince de Saint Aubin**, 2019, *Semillon/Sauternes/Sauv blanc/moscatel, FRANCE*

GOURMET
SEAVIEW TABLE
PACKAGE
\$1,880 per person

Welcome Drink on Arrival & Gift
for Two Persons
with personalised message
4道菜海景套餐 每位 \$1,880
包括迎賓飲品及禮物

All prices subject to 10% service charge.

We kindly request our guests to return tables after 2 hours, so we may accomodate other guests.