

# MOTHER'S DAY BRUNCH

## 母親節早午餐菜單

\$650 per person | 每位\$650

and a complimentary gift to all mums | 每位母親可獲贈一份禮物

### SHARING STARTERS 共享頭盤

#### House Honey Oat Bun

*whipped French butter*

自家製蜜糖燕麥麵包 | 法國牛油

#### Arancini

*blue lobster, sea urchin & lime gel*

意式炸飯球 | 藍龍蝦、海膽、青檸凝膠

#### Toastie

*Iberico ham, truffle & 24 month Comte*

黑毛豬火腿多士 | 西班牙伊比利亞黑毛豬火腿、黑松露、24個月康提芝士

#### Devils Egg

*black truffle, aged Parmesan & garlic chives*

魔鬼蛋 | 黑松露、熟成巴馬芝士、韭菜

#### Lamb Rib

*lemon herb crust, black garlic, crispy capers, celery mayonnaise & parsley*

羊肋骨 | 香草檸檬香草皮、黑蒜、脆酸豆、芹菜蛋黃醬、歐芹

#### Cheese & Beets

*HUE made cheese curd, heirloom beets & pepper spiced dukkha*

芝士及紅菜頭 | HUE 芝士凝乳、原種紅菜頭、胡椒杜卡香料

# FREE-FLOW CHAMPAGNE & WINE

FREE-FLOW OPTIONS 兩小時無限量暢飲套餐：  
(all free-flow packages are for 2 HOURS)

## VIP CHAMPAGNE PACKAGE & 15 WINES:

Add free-flow CHAMPAGNE & WINE : Gosset cuvée \$480 per person  
加配每位 \$480可享無限量暢飲GOSSET CUVÉE EXTRA BRUT香檳

## BUBBLES PACKAGE B & 15 WINES:

Add free-flow \$380 per person  
加配每位 \$380可享無限量暢飲 PROSECCO & MIRABEAU SPARKLING 香檳

Sorelle Bronca Prosecco Superiore Docg Brut “Particella 68”, NV, Glera / Bianchetta / Perera, Valdobbiadene, ITALY  
Maison Mirabeau Sparkling Rose ‘ La Folie’, NV, Grenache / Syrah, FRANCE

## WHITE & ROSÉ

Maison Mirabeau Pure, 2022, Grenache / Syrah, Côtes De Provence, FRANCE  
Lucien Albrecht, 2021, Gewurztraminer, Alsace, FRANCE  
Rieslingfreak No.33, 2022, Riesling, Clare Valley, AUSTRALIA  
Auntsfield Single Vineyard, 2023, Sauvignon Blanc, Marlborough, NEW ZEALAND  
Château Favray, 2022, Pouilly Fume, Loire Valley, FRANCE  
Vasse Felix, ‘Filius’ 2022, Chardonnay, Margaret River, AUSTRALIA

## RED

Martinborough Vineyard ‘Te Tera’, 2021, Pinot Noir, Martinborough, NEW ZEALAND  
Murdoch Hill 2021, Pinot Noir, Adelaide Hills, AUSTRALIA  
Langmeil Rough Diamond Grenache , 2022, Grenache, AUSTRALIA  
Black Barn 2020, Syrah, Hawkes Bay, NEW ZEALAND  
Bodegas La Horra Corimbo, 2019, Tempranillo, Ribera Del Duero, SPAIN  
Mount Langi Cliff Edge, 2019, Shiraz, Grampians, AUSTRALIA

## DESSERT WINES & DIGESTIVE

Mr Riggs Sticky End, 2016, Viognier McLaren, Vale, AUSTRALIA  
Prince de Saint-Aubin, 2019, Sémillon / SavBlanc/ Moscatel/ Sauternes, FRANCE  
Seppeltsfield Para VintageTawny, 1999, Port, Barossa Valley, AUSTRALIA

## NO ALCOHOL TODAY?

FREE-FLOW OPTIONS 兩小時無限量暢飲套餐：  
(all free-flow packages are for 2 HOURS)

NON-ALCOHOLIC PROSECCO & MOCKTAILS \$350 PER PERSON  
加配每位 \$350可享無限量暢飲無酒精PROSECCO及MOCKTAILS

### LYRE'S CLASSICO GRANDE NA SPARKLING WINE

*Classic green apple tartness followed by a soft richness of pear, peach and red apple*

THE HUE BELLINI  
Lyre's Classico over peach gel

B - A - L - Y  
Blackberry, Apple, Lemongrass, Yuzu

TROPICAL NIGHTS  
Mango, Papaya, Lemon, Soda

THE ENGLISH ROSE  
Strawberry, Basil, Citrus & Soda

ASPIRATION  
Roasted Pineapple, Pandan Syrup, Soda

FIG ME UP  
Burnt Fig, Lychee, Apple

# MOTHER'S DAY BRUNCH 母親節早午餐菜單

## MAIN 主菜

choose one per person  
每位任擇其一

### Tortellini

*scallop & tiger prawn, roast celtuce, vinegar powder & shellfish consommé*  
意大利雲吞 | 帶子、虎蝦、烤萵筍、醋粉、海鮮清湯

### Celeriac Wellington

*French mushroom duxelles, baby spinach, mashed potatoes, heirloom carrots & caramelised celeriac velouté*  
西芹頭威靈頓 | 法式蘑菇蓉、小菠菜、薯蓉、傳統蘿蔔、焦糖西芹頭濃湯

### Pork Belly

*braised pork cheek, pickled carrot purée, crispy cabbage & apple cider jus*  
豬腩肉 | 紅燒豬頰肉、醃紅蘿蔔蓉、脆白菜、蘋果醋汁

### Smoked Wagyu Brisket

*butternut squash, heirloom tomato, edamame beans, marinated mustard seeds & cognac jus (supplement +50)*  
煙燻和牛肉 | 澳洲南瓜、溫室蕃茄、毛豆、醃芥末籽、白蘭地汁 (額外 +50)

## SIDES 配菜

(+80 each)

### Triple Cooked Fat Chips

*lemon aioli*  
三炸薯條、檸檬蛋黃醬

### Sautéed Baby Spinach

*confit shallot & garlic crumble*  
炒菠菜苗、油浸乾蔥、蒜味金寶

### Heirloom Carrots

*burnt butter, orange glaze & sage*  
復古蘿蔔、焦香牛油、香橙醬、鼠尾草

# MOTHER'S DAY BRUNCH 母親節早午餐菜單

## 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

### Tartlet

*Eureka lemon curd, vanilla shortbread &*

*toasted meringue*

迷你撻 | 檸檬果醬、雲尼拿脆餅、蛋白脆餅

### Profiteroles

*Oolong tea mousseline, white peach compote*

*& candied peach*

泡芙 | 烏龍茶忌廉、白桃蜜餞、蜜餞桃

### Pavlova

*passion fruit curd, marinated pineapple, tarragon*

*& passion fruit ice cream*

蛋白霜脆餅 | 百香果凝乳、醃漬菠蘿、龍蒿、百香果雪糕