

MOCKTAILS ALL \$90

SIGNATURE DRINKS WITH NO ALCOHOL

無酒精特飲

B - A - L - Y

Blackberry, Apple,
Lemongrass, Yuzu

FIG ME UP

Burnt Fig, Lychee, Apple

THE ENGLISH ROSE

Strawberry, Basil, Citrus & Soda

TEA & COFFEE 咖啡或茶 ALL \$65

BLACK TEA 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 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 果茶

Blueberry Muffin Rooibos 藍莓博士茶
Persimmon Peach 林柿蜜桃茶

MINERAL WATER 礦泉水

Sparkling Antipodes 1L 80

Still Antipodes 1L 80

COCKTAILS 雞尾酒

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."*

HERBAL & OTHER TEAS 香草茶及其他

White Peony 白牡丹茶
Chamomile 洋甘菊
Fresh Mint 薄荷

Coffee 咖啡

Espresso 濃縮 | Double Espresso 雙倍濃縮
Americano 美式 | Cappuccino 泡沫
Macchiato 瑪奇朵 | Flat White 澳白
Latte 拿鐵 | Hot Chocolate 熱朱古力
Mocha 朱古力咖啡

Iced 凍 +5

Soy Milk 轉豆奶 +5

Decaf 低因咖啡 +5

HUE

DINING · BAR · LOUNGE

MOTHER'S DAY MENU

12TH MAY, 2024

MOTHER'S DAY MENU

12TH MAY 2024 FROM 6PM

4 courses \$880 per person | 四道菜 每位\$880

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

Add \$380 per person to match with wine pairing | 加配餐酒每位\$380

CANAPÉS – 1ST 餐前小食

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

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

BREAD 自家製酸種麵包

House Sourdough | *whipped French butter*
自家製酸種麵包 | 法國牛油

STARTER 前菜 CHOICE OF 每位任擇其一

Butternut Squash Fondant
blood orange with Madagascar vanilla glaze, toasted macadamia & dill
汁煮澳洲南瓜 | 血橙、馬達加斯加雲尼拿醬、烤澳洲堅果、蒔蘿

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

Foie Gras
parfait, port & strawberry jelly, pickled grape, celery emulsion & brioche
鴨肝 | 鴨肝凍醬、砵酒及士多啤梨啫喱、醃提子、西芹醬、布里歐麵包

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

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

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

Pigeon
morel & fermented black beans purée, asparagus, shiitake & black truffle
(supplement +50)

乳鴿 | 羊肚菌、乾豆豉、蘆筍、香菇、黑松露 (額外加50)

🍷 **Vasse Felix**, 'Filius', 2022, Chardonnay, Margaret River, AUSTRALIA

MAIN 主菜 CHOOSE ONE 每位任擇其一

Atlantic Cod
black mussels, kohlrabi salad, hazelnuts & fermented white asparagus velouté
大西洋鱈魚 | 青口、球莖甘藍沙律、榛子、發酵白蘆筍濃湯

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

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

🍷 **Black Barn**, 2020, Syrah, Hawkes Bay, NEW ZEALAND

MS7 "2GR" Striploin
burnt onion ash, crisp potato gratin, Jerusalem artichoke & truffle jus (supplement +65)
MS7 "2GR" 西冷牛排 | 燒洋蔥、法式千層焗薯、雅枝竹、松露汁 (額外加65)

🍷 **Mount Langi Cliff Edge**, 2019, Shiraz, Grampians, AUSTRALIA

DESSERT 甜品 CHOOSE ONE 每位任擇其一

Pavlova
gold leaf, passion fruit curd, marinated pineapple, tarragon & passion fruit ice cream
蛋白霜脆餅 | 金葉、百香果凝乳、醃漬菠蘿、龍蒿、百香果雪糕

🍷 **De Bortoli Noble 1**, 2018, Botrytis Semillon, Yarra Valley, AUSTRALIA

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

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

All prices subject to 10% service charge.

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

**GOURMET
SEAVIEW TABLE
PACKAGE**
\$1,180 per person

Enjoy welcome drinks on arrival plus a
petit four plate to finish off the evening
4道菜海景套餐 每位 \$1,180
包括迎賓飲品及精緻小甜點