

HUE

MODERN AUSTRALIAN
4-COURSE DINNER

X

ROSEWOOD



BEVERAGE RECOMMENDATION

MINERAL WATER FROM NEW ZEALAND

Sparkling Antipodes 1L 80

Still Antipodes 1L 80

COCKTAIL

PEARL WHITE COLADA 120

*Clarified Pina Colada Coconut Milk Punch &
Taittinger Champagne*

S.Y.L.K. (LOW ABV) 110

Sake, Yuzu, Lychee & Kaffir Lime Leaves

OCHRE BLOODY MARY 140

*Botanist Gin, Peated Whisky, Torched Roma Tomato,
Chargrilled Red Capsicum, Herbs & Spices*

MOCKTAILS

B - A - L - Y 90

Blackberry, Apple, Lemongrass, Yuzu

LONG DAY 90

Hibiscus, Passion Fruit, Very Mandarin Soda

FIG ME UP 90

Burnt Fig, Lychee, Apple

ADD ON SIDES 配菜

80 each

Mash Potato

薯蓉

Triple Cooked Chips

三炸薯條

Broccolini & Brussel Sprouts

lemon & karasumi

西蘭花苗、球芽甘藍、檸檬、榛子、烏魚子

Witlof Salad

lettuce, blue cheese & walnut

菊苣沙律、生菜、藍芝士、核桃

FIRST COURSE 前菜

Salt Baked Beetroots

*pressed yoghurt, brown butter hazelnut
and cabbage*

鹽烤甜菜根，壓榨酸奶 牛油榛子 椰菜

Wine Match: *Taittinger Brut Reserve, NV, Reims*
155 per glass

SECOND COURSE 前菜

Smoked Duck Breast

curry broth, japanese tomatoes and crisp onion

煙燻鴨胸 咖喱清湯，日本番茄，脆洋蔥

Wine Match: *Auntsfield Single Vineyard, 2020,
Sauvignon Blanc, Marlborough, NZL*
95 per glass

MAIN COURSE 主菜

PLEASE CHOOSE ONE

Japanese Red Snapper

caper butter sauce, chard, witlof & baby onions

紅鯛魚、酸豆牛油醬、甜菜、菊苣、洋蔥

Pork Belly

dashi cabbage, kabu and black pudding

豬腩肉，捲心菜高湯，蕪菁，黑布丁

Wine Match: *Jean-Luc Colombo 'Le Pavillon des
Courtisanes', 2018, Grenache Syrah, Cairanne, FRA*
105 per glass

DESSERT 甜品

PLEASE CHOOSE ONE

Banoffee Pie

*fresh banana & cream cheese on
chocolate shortbread with dulce de leche*
香蕉拖肥批、忌廉芝士、朱古力牛油酥餅、焦糖牛奶醬

Baked Chocolate Tart

crème chantilly, salted caramel & candied almond
朱古力撻、甜忌廉、海鹽焦糖、糖漬杏仁

Two Cheese | trolley selection
add more Cheese + 50 each variety
自選兩款芝士

Wine Match: *Prince de Saint-Aubin 2015, Sémillon /
Sav Blanc / Moscatel / Sauternes, FRA*
95 per glass