

MULAN 沐瀾



ART OF CANTON
粵 藝 館



huso

huso 鶴屋三和 創業明治三十三年 関熱名古屋コーチン sensu

huso

Tasting Dinner Set 3 Courses

APPETIZER Choose Two

Spanish Tortilla <i>Mango Aioli</i>	Steak Tartare <i>Egg Gel. Chives</i>	Sous Vide Chicken Marble <i>Truffle Mayo</i>
Tempura Rock Shrimp <i>Garlic Mayonnaise</i>	Seared Foie Gras +\$28 <i>Toast. Strawberry Balsamico</i>	Amaebi Tartare . Caviar +\$48 <i>Hokkaido Amaebi. Lime Zest. Olive Oil</i>

SOUP Choose One

Daily Soup <i>Please Check with Our Team</i>	Seafood Soup +\$38 <i>Squid. Prawn. Fish</i>
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MAIN Choose One

Huso Caviar Pasta <i>Spaghetti Aglio Olio. Crab Meat. Dry Caviar</i>	Linguine Carabineros Red Prawn +\$198 <i>Spanish Red Prawn. Tomato Sauce. Chilli</i>
Duck Leg Confit <i>Potato Puree. Yuzu Dressing</i>	Roasted Pork Loin <i>Slow Roasted Pork Loin. Thyme Gravy</i>
Ribeye +\$68 <i>Grilled Black Angus Ribeye. Gravy</i>	Signature Roasted Chicken <i>(Half Free Range Chicken. Suitable For 2) Seasonal Vegetable. Wild Mushroom Risotto</i>

ADD ON

Daily Dessert +\$48 <i>Please Check with Our Team</i>	Soft Serve Ice Cream . Caviar +\$68 <i>Caviar. Champagne Jelly</i>
Wine Pairing 3 Glasses +\$388 <i>Champagne, White & Red Wine</i>	

Original Price

\$488 PER PERSON

FOODIE Member Exclusive

\$368 PER PERSON

huso

Tasting Dinner Set 5 Courses

APPETIZER Choose Two

Spanish Tortilla <i>Mango Aioli</i>	Steak Tartare <i>Egg Gel. Chives</i>	Sous Vide Chicken Marble <i>Truffle Mayo</i>
Tempura Rock Shrimp <i>Garlic Mayonnaise</i>	Seared Foie Gras +\$28 <i>Toast. Strawberry Balsamico</i>	Amaebi Tartare . Caviar +\$48 <i>Hokkaido Amaebi. Lime Zest. Olive Oil</i>

SOUP Choose One

Daily Soup <i>Please Check with Our Team</i>	Seafood Soup +\$38 <i>Squid. Prawn. Fish</i>
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PASTA Choose One

Huso Caviar Pasta <i>Spaghetti Aglio Olio. Crab Meat. Dry Caviar</i>	Linguine Carabineros Red Prawn +\$198 <i>Spanish Red Prawn. Tomato Sauce. Chilli</i>
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MAIN Choose One

Daily Catch Papillote <i>Please Check with Our Team</i>	Duck Leg Confit <i>Potato Puree. Yuzu Dressing</i>
Roasted Pork Loin Provencal <i>Pork Loin. Bread Crumbs. Pistachio</i>	Ribeye +\$68 <i>Grilled Black Angus Ribeye. Seasonal Vegetable. Gravy</i>
Signature Roasted Chicken <i>(Half Free Range Chicken. Suitable For 2) Seasonal Vegetable. Wild Mushroom Risotto</i>	Ossobuco Alla Milanese +\$98 <i>(Suitable For 2) Beef Shank. Porcini Red Wine Sauce. Saffron Risotto</i>
Suckling Pig +\$168 <i>(Slow Roasted Suckling For 2) Thyme Jus</i>	Slow-cooked Spiced Short Rib +\$198 <i>(Suitable For 2) Seasonal Lettuce</i>

DESSERT Choose One

Daily Dessert <i>Please Check with Our Team</i>	Soft Serve Ice Cream . Caviar +\$68 <i>Caviar. Champagne Jelly</i>
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ADD ON

Wine Pairing 3 Glasses +\$388 <i>Champagne, White & Red Wine</i>

Original Price

\$588 PER PERSON

FOODIE Member Exclusive

\$468 PER PERSON

huso

Dinner Set Menu For Two



Caviar "On the Hand"
A time-honored chef's Tradition.

Huson Dinner Set For Two

APPETIZER *Choose One*

Amaebi Carpaccio . Red Caviar *Lemon Dressing*

Abalone . Potato Salads +\$48
Bell Pepper Mayo

SECOND *Choose One*

Pan-fried Scallop *Chorizo Sauce*

Seared Foie Gras +\$38
Toast, Strawberry Balsamico



PASTA *Choose One*

Slow-cooked Octopus *Orzo, Beetroot Sauce*

Linguine Red Prawn +\$198
Spanish Red Prawn, Tomato Sauce, Chilli

MAIN *Choose One*

Roasted Pork Rack Provencal

Black Cod Papillote

Signature Roasted Chicken

*Seasonal Vegetable. Wild Mushroom Risotto
(Suitable For 2)*

DESSERT *Choose One*

Napoleon

Soft Serve Ice Cream . Caviar +\$68
Caviar, Champagne Jelly

Alaska Flambé

ADD ON

Sparkling Tea Pairing +\$268
Saicho Jasmine, Darjeeling, Hojicha (200ml x 3)

Original Price \$1588 For 2 FOODIE Member \$1188 For 2



Huso Caviar Set Menu



Mother of Pearl Spoon
let the flavours Shine.

Huso

Caviar Set Menu

AMUSE BOUCHE

Caviar Tasting with House Champagne
Royal Oscietra

APPETIZER

Spanish Tortilla . Caviar
Mango Aioli

Steak Tartare . Caviar
Egg Gel. Chives

Amaebi Tartare . Caviar
Hokkaido Amaebi. Lime Zest. Olive Oil

SOUP

Seafood Soup
Squid. Prawn. Fish

PASTA

Choose One

Huso Caviar Pasta
Spaghetti Aglio Olio. Crab Meat. Dry Caviar

Linguine Carabineros Red Prawn **+\$198**
Spanish Red Prawn. Tomato Sauce. Chilli

MAIN COURSE

Choose One

Signature Roasted Chicken
(*Half Free Range Chicken. Suitable For 2*)
Seasonal Vegetables. Wild Mushroom Risotto

Ossobuco Alla Milanese **+\$158**
(*Suitable For 2*)
Beef Shank. Porcini Red Wine Sauce. Saffron Risotto

Suckling Pig
(*Slow Roasted Suckling For 2*)
Thyme Jus

Slow-cooked Spiced Short Rib **+\$108**
(*Suitable For 2*)
Seasonal Lettuce

DESSERT

Soft Serve Ice Cream . Caviar
Caviar. Champagne Jelly

ADD-ON

Wine Pairing 3 Glasses **+\$388**
Brut Rosato, White & Red Wine

Original Price

\$1,288 PER PERSON

FOODIE Member Exclusive

\$768 PER PERSON

Please inform us of any food allergies or dietary requirements prior to ordering / All prices are in Hong Kong Dollars and subject to 10% service charge based on original prices / This menu discount cannot be used in conjunction with any other offers, including membership discount, all points redemption coupons and / or dining coupons, and other third-party's offers, coupons and / or vouchers