

THE MURRAY

HONG KONG

A NICCOLO HOTEL

GARDEN LEVEL CHRISTMAS DINNER MENU THURSDAY, DECEMBER 24, 2020

1st Course

DUCK FOIE GRAS TERRINE
Sake glazed pineapple, crispy rice, micro leaves

2nd Course

PRAWN A LA PLANCHA
Spaghetti squash, preserved lemon, spicy nage

Main Course

AUSTRALIAN WAGYU BEEF COOKED 2 WAYS
Pomegranate glazed short rib, seared striploin
Shaved brussels sprout, pumpkin seed, peppercorn pistachio crust

OR

ROASTED ORGANIC TURKEY ROULADE
Chestnut-sage stuffing, roasted holiday vegetables, spiced cranberry sauce

OR

SAKE MARINATED CODFISH
Truffled miso, hon-shimeji, celtuce, bonito

Dessert

CHESTNUT MONT BLANC & TANGERINE
Meringue, chestnut biscuit & chantilly, tangerine jelly & sorbet

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Petits Fours
Coffee and Tea

Menu priced at HKD988 +10% service charge for adult

Menu priced at HKD498 +10% service charge for kid