

THE MURRAY FESTIVE FAMILY BRUNCH MENU
December 5,6, 12,13,19,20

– BUFFET SELECTIONS –

VARIETY OF SALADS AND COLD APPETISERS

SMOKED SEAFOOD SELECTIONS

IMPORTED CHEESES AND CHARCUTERIE

HOMEMADE CROISSANTS AND ARTISAN BREADS

– CARVING STATION –

ROASTED PEKING DUCK WITH TRADITIONAL CONDIMENT

SLOW ROASTED ORGANIC FREE-RANGE TURKEY
Chestnut sage stuffing cranberry

– GARDEN BARBEQUE –

MARKET SELECTION GRILLED A LA MINUTE

– SOUP STATION –

CHESTNUT AND FOIE GRAS SOUP
Warming spices, fresh thyme

– KIDS SELECTION –

FUN FOODS FOR OUR YOUNGER GUESTS

SERVED IN THE CHILDREN'S SECTION

-SWEETS-

VARIETY OF HOMEMADE CAKES, PASTRIES

CHOCOLATES AND SEASONAL FRUIT

Please let us know if you have any food allergies or special dietary requirements.
Prices are in HKD and subject to 10% service charge.

THE MURRAY BRUNCH MENU

– SERVED AT THE TABLE

FRESHLY – SHUCKED IMPORTED SEASONAL OYSTER PLATTER
Served au natural with various sauce and accompaniments

– A CHOICE OF MAIN COURSE –

BUTTERNUT SQUASH RISOTTO (V)
Carnaroli rice, roasted chestnut, brown butter, parmesan

POMEGRANATE GLAZED WAGYU BEEF SHORT RIB
Shaved brussels sprout, pumpkin seed, peppercorn, pistachio crust

SOFT POACHED JAPANESE EGGS
Green asparagus and lobster ragout, crisp sourdough crouton

CRISPY IBERICO PORK BELLY
Honey mustard glazed, sweet potato, kale, apple

WHITE MISO GLAZED COD FISH
Asian greens, braised daikon, Shimeji mushroom, miso espuma
(supplement \$88)

– CARVED TABLESIDE –

MAYURA WAGYU RIBEYE M6
Served with sautéed green asparagus, truffle whipped potatoes,
green peppercorn sauce, tarragon béarnaise
(supplement \$688 for two persons)
(please allow 45 mins)

Specially priced for a limited period only, the Wagyu Ribeye M6 promises a heavenly indulgence from the celebrated "Mayura Farms" a small artisanal ranch in Australia where cattle are fed with chocolates and sweets for a unique and luxurious flavour.

\$698 per person
\$348 per child (5 years to 11 years)

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THE MURRAY BRUNCH BEVERAGES

– CHAMPAGNE –

R DE RUINART BRUT

– MEET MARY –

TOKYO MARY - SAKE, TOMATO JUICE, WORCESTERSHIRE SAUCE

GIN MARY - GIN, TOMATO JUICE, WORCESTERSHIRE SAUCE

VODKA MARY - VODKA, TOMATO JUICE, WORCESTERSHIRE SAUCE

– GINTAILS –

TANQUERAY , GRAPEFRUIT & TONIC

BEEFEATER, LIME & TONIC

GORDONS, ROSEMARY & TONIC

– MURRAY SPRITZ –

APEROL SPRITZ - APEROL, PROSECCO, SODA

BLOODY SPRITZ - APEROL, BLOOD ORANGE, CAMPARI, SODA & LEMONADE

SOMMELIER SELECTED WINES, PROSECCO

DRAUGHT PERONI LARGER

FRESH JUICES AND SOFT DRINKS

Fresh orange, grapefruit and apple

\$298 per person with free flow of selected beverages above

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