ALL DAY DINING
Available from 12 p.m. to 11 p.m.

APPETISERS

BURRATA CHEESE
Heirloom tomatoes, basil pesto with pomegranate vinaigrette
230

MOUNT COOK ALPINE SALMON GRAVLAX
Citrus and dill cured, caper berries, pickled shallot, grilled rye bread
180

SOUP

CREAMY LOBSTER BISQUE
Cognac and thyme
208

CREAMELESS TOMATO SOUP
Sourdough croutons, parmesan cheese
170

SOUP OF THE DAY
150

Please let us know if you have any food allergies or special dietary requirements.
Prices are in HKD and subject to 10% service charge.
ALL DAY DINING
Available from 12 p.m. to 11 p.m.

SALADS

THE GARDEN LOUNGE SALAD
Shaved organic vegetables, avocado, cherry tomato, baby herbs
white balsamic vinaigrette
190

CLASSIC CAESAR SALAD
Fried capers, baby gem lettuce, Tuscan white anchovies
smoked bacon, parmesan rusks
208
With choice of Grilled Chicken Breast, Smoked Scottish Salmon or Prawns
(supplement 80HKD)

THAI STYLE GRILLED WAGYU BEEF SALAD
Shallots, cucumber, coriander, tomato, Thai chili-lime dressing
218

TUNA NICOISE
Seared Ahi tuna, tomatoes, French beans, potatoes, farm egg
lemon vinaigrette
228

WINTER BEETROOT SALAD
Roasted heirloom beetroot, smoked eggplant caviar, crisp Brussels sprouts
pistachio dukkha spice
198

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Prices are in HKD and subject to 10% service charge.
ALL DAY DINING
Available from 12 p.m. to 11 p.m.

SANDWICHES & BURGER

PORTOBELLO MUSHROOM PANINI
Creamy truffled kale, grilled onion, comté cheese, served with truffle fries
180

THE MURRAY CLUB
Organic Japanese chicken breast, applewood smoked bacon, farm egg tomatoes and cheddar cheese
270

PASTRAMI BEEF RUEBEN ON RUSTIC RYE
Sauerkraut, shaved pastrami beef, aged Gruyère cheese
260

THE MURRAY BURGER
US Black Angus beef, applewood smoked bacon, comté cheese, pickles tomato chutney, confit shallots
290

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Prices are in HKD and subject to 10% service charge.
ALL DAY DINING
Available from 12 p.m. to 11 p.m.

WESTERN FAVOURITES

THE MURRAY FISH AND CHIPS
Young Master Ale battered codfish, tartar sauce
288

US BLACK ANGUS PRIME BEEF RIB EYE
Mesclun salad, roasted potatoes and black pepper sauce
398

BROWN BUTTER ROASTED BLACK COD
Porcini dust, butternut squash, hon shemiji mushrooms, kale
308

GRILLED JAPANESE CHICKEN BREAST
Green asparagus, mushroom rice, bonito flakes
260

AUSTRALIAN LAMB CHOPS
Pommery mustard whipped potatoes, piquillo piperade, garlic wilted baby spinach
340

SPICY SEAFOOD LINGUINE
Shrimp, sweet crab, New Zealand clams, chilli flakes and cherry tomato sauce
370

SPAGHETTI CARBONARA
Organic egg, guanciale, pecorino romano and fresh black pepper
270

HAND ROLLED PENNE PASTA
Parmesan rusks, extra virgin olive oil
Choice of Bolognese or roasted tomato sauce
260

Please let us know if you have any food allergies or special dietary requirements.
Prices are in HKD and subject to 10% service charge.
ALL DAY DINING
Available from 12 p.m. to 11 p.m.

ASIAN FAVOURITES

NASI GORENG TERASI
Indonesian fried rice with seafood, grilled sate, peanut sauce, shrimp chips and homemade pickles
258

WONTON NOODLE SOUP
Yunnan ham, egg noodles, pork and shrimp dumplings with chilli sauce
248

HAINAN CHICKEN RICE
Poached chicken, ginger flavoured rice and chicken broth
398

WOK-FRIED KWAY TEOW
Seafood, barbecued pork, egg, peanuts, sambal paste
288

VEGETARIAN MUTTER PANEER
Green peas and indian cheese, in a fragrant tomato curry
Served with crisp papadums, and choice of steamed basmati rice or warm paratha
235
with mango lassi add 68

INDIAN BUTTER CHICKEN
Served with crisp papadums, and choice of steamed basmati rice or warm paratha
278
with mango lassi add 68

SIDE DISHES

MIXED GREEN SALAD
BAKED JACKET POTATO
FRENCH FRIES
BABY SPINACH WITH GARLIC
MIXED VEGETABLES, STEAMED OR SAUTÉED
MASHED POTATO
STEAMED JASMINE RICE
50

Please let us know if you have any food allergies or special dietary requirements.
Prices are in HKD and subject to 10% service charge.
ALL DAY DINING
Available from 12 p.m. to 11 p.m.

DESSERTS

MANGO & HAZELNUT MILLE-FEUILLE

CITRUS MERINGUE TARTELETTE

MINT & BLUEBERRY CHEESE CAKE

MELON, CANTALOUPE & BASIL, ORANGE-PASSION SYRUP

CHERRY & PISTACHIO ECLAIR

TIRAMISU

98
TEA MENU
Available from 2:30 pm to 6:30 pm

THE MURRAY AFTERNOON TEA

“HIDE AND SEEK” AFTERNOON TEA

CREAM TEA

DESSERT TROLLEY

Set against the majestic arches, the open-air Cotton Tree Terrace makes the perfect spot for some precious time with your pets.

Sample our Signature Afternoon Tea in the comfort of the al fresco terrace surrounded by lush greenery, and treat your furry friend to a memorable day out.
THE MURRAY AFTERNOON TEA

We invite you to indulge in the time honoured tradition of taking afternoon tea ritual within our iconic building.

Originally housing government offices, The Murray was preserved as part of city’s Conserving Central initiative. The tower block was transformed by world renowned design and architecture studio, Foster + Partners into a luxury 336-room hotel.

Quintessential afternoon tea flavours receive a stylish makeover adopting shapes from modernism in architecture that are distinctly The Murray.

Relish square scones mimicking the hotel’s iconic windows or round cocoa cookies inspired by Bahk Seon Ghi’s aggregation, the monumental art-piece in charcoal by the elevator lobby on the ground floor.

A collaboration with New York-based food stylist and tastemaker Mariana Velasquez, this edible canvas is an exploration of the intersection between food, fashion, art and architecture.
THE MURRAY AFTERNOON TEA
Available from 2:30 pm to 6:30 pm

SAVOURIES

SMOKED SALMON
Lemon, cranberry and butter

HARD BOILED QUAIL EGG
Pumpernickel, mayonnaise and baby cress

JAPANESE CHICKEN BREAST
Sourdough, horseradish, sour cream and red radish

CUCUMBER SLICE
Greek yoghurt, dill and salmon roe

GREEN ASPARAGUS ROYALE
Edible flower

SCONES & COOKIES

PLAIN AND LEMON-POPPY SEED SCONES
Served with artisan jam, marmalade and clotted cream

STRAWBERRY TOMATO WINDOW, OSMANTHUS ALMOND ARCH
CHOCOLATE-CHARCOAL SHORTBREAD RING

SWEETS

MANGO AND PASSIONFRUIT VERRINE

GREEN TEA OPERA CAKE

PISTACHIO CAKE

STRAWBERRY AND MANDARIN TART

640 for two persons including Illy coffee or jing tea
Add 148 for a glass of R De Ruinart Brut Champagne
Add 748 for a bottle of R De Ruinart Brut Champagne

Please let us know if you have any food allergies or special dietary requirements.
Prices are in HKD and subject to 10% service charge.
“HIDE AND SEEK”
A COLLABORATION WITH MOUNTAIN YAM

Quintessential afternoon tea at Garden Lounge echoes the call of spring by adopting the vivacity of “Hide and Seek” the latest collection by 112 mountainyam.

Inspired by Brand Director and Designer Mountain Yam’s travels to the African continent, “Hide and Seek” blends bold primary palettes and grey hues of cityliving in harmony.

A delectable array of sweet and savoury treats elegantly housed in Garden Lounge’s signature gold-arched tea stand, the afternoon tea is a palatable epitome of the designer label’s collection through adopting colours reminiscent of wild animals as well as ingredients and flavours signature of the outback of Africa.
“HIDE AND SEEK”
A COLLABORATION WITH MOUNTAIN YAM
Available from 2:30 pm to 6:30 pm

SAVOURIES

CURED HAMACHI TARTINE
Cucumber, mango and red pepper salsa

SHAVED BEEF PASTRAMI
Gribiche sauce, aged gruyere, bibb lettuce on rye bread

CHICKPEA QUICHE
Roasted pepper, cumin and mint

SPICED FOIE GRAS TORCHON
Grilled golden pineapple on “zebra” bread

SHRIMP ESCABECHE
Harissa, orange, avocado on brioche

SCONES & COOKIES

PLAIN AND CARDAMOM APRICOT SCONES
Served with artisan jam, marmalade, clotted cream

STRAWBERRY TOMATO WINDOW, OSMANTHUS ALMOND ARCH
CHOCOLATE-CHARCOAL SHORTBREAD RING

SWEETS

NORTH AFRICAN “CAAKIRI” COUSCOUS VERRINE, S Affron AND SPICES

68% NYANGBO CHOCOLATE CAKE WITH ETHIOPIAN YIRGACHEFFE COFFEE

CAPE TOWN MALVA CAKE WITH APRICOT JAM, SALTED PISTACHIOS

ROASTED BANANA LEOPARD MACARON, WITH CASHEW CREAM

688 for two persons including Illy coffee or jing tea
Add 148 for a glass of R De Ruinart Brut Champagne
Add 748 for a bottle of R De Ruinart Brut Champagne

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

SCONES, JAM, CLOTTED CREAM

PLAIN SCONE
CARDAMOM AND APRICOT
LEMON AND POPPY SEED
CHOCOLATE & ROSE SCONE
Served with artisan jam, marmalade and clotted cream

190 per person including illy coffee or jing tea
Add 148 for a glass of House champagne

DESSERT TROLLEY

MANGO & HAZELNUT MILLE-FEUILLE
CITRUS MERINGUE TARTELETTE
MINT & BLUEBERRY CHEESE CAKE
MELON, CANTALOUPE & BASIL, PASSION FRUIT & ORANGE SYRUP
CHERRY & PISTACHIO ECLAIR
TIRAMISU

98
Per piece

Please let us know if you have any food allergies or special dietary requirements.
Prices are in HKD and subject to 10% service charge.
“PLANT BASED” MENU
Available from 12 p.m. to 11 p.m.

APPETISERS

GRILLED ASPARAGUS SALAD
Cultured cashew cream, lemon jam, puffed wild rice, baby leaves
198

FRAGRANT MUSHROOM CONSOMMÉ
Lemon grass, turmeric, galangal, tomato wonton
188

MAIN

MAPLE & CUMIN GLAZED BABY CARROTS
Caramelized celeriac cake, spicy charred bread and morita chili mole, almond milk
228

ORGANIC QUINOA AND OAT GALETTE
Curried coconut yogurt, shaved vegetables, crispy papadum, tomato chutney
228

DESSERT

VALRHONA ORGANIC CHOCOLATE GANACHE CAKE
Banana - cardamom ice cream
108

3-course menu at HK$398 for per person
(Choice of appetiser, main & dessert)

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

Cold Brew Concentration
Yuan Yang
Golden Garden Iced Tea

ILLY COFFEE (HOT OR COLD)

Espresso
Americano
Macchiato
Cappuccino
Latte
Flat White
Mocha

PRANAYUM AYUVERDIC TEA (HOT OR COLD)

“Bliss” Tulsi Breath
“Love” Rose Beauty
“Presence” Organic Green
“Nirvana” Sencha Peach

Prices are in HKD and subject to 10% service charge.
COFFEE AND TEA

JING TEA (HOT OR COLD)  75

BLACK
English breakfast, earl grey, darjeeling, lychee red

OOLONG
Yellow gold, traditional iron buddha

CHINESE
Jasmine silver needle, dragon well, 1900's royal cooked pu'er

HERBAL
Lemongrass and ginger, chamomile, lemon verbena

FLOWER
Osmanthus

DECAFFEINATED
Ceylon

JAPANESE
Matcha

ICED
Classic iced tea

Prices are in HKD and subject to 10% service charge.
SPECIALITY COFFEE AND TEA

HOT COFFEE

Earl Grey Latte Macchiato
Brown Sugar Ginger Latte
Lavender Latte Macchiato

ICED COFFEE

Niccolo Americano
Dirty Iced Mocha
Espresso Floral Tonic
Espresso Lemonade

HOT TEA

Masala Chai
Royal Milk Tea
Rose Chamomile Tea

ICED TEA

Iced Strawberry Lychee Tea
Cold Brew Lemongrass Ginger Iced Green Tea
Cold Brew Grapefruit Earl Grey Tea

Prices are in HKD and subject to 10% service charge.
BEVERAGES

CARBONATES

Fever Tree 65
Indian tonic, elderflower tonic, Mediterranean tonic, ginger beer, sicilian lemonade, soda

Coke, Diet Coke, Red Bull 65

JUICES

Orange, apple, grapefruit, pineapple, cranberry, tomato, carrot 60

COCONUT WATER

CoAqua roasted coconut water 65

ANTIPODES MINERAL WATER

Still or Sparkling 500ml 60
Still or Sparkling 1000ml 95

Prices are in HKD and subject to 10% service charge.
BEVERAGES

BEERS

YOUNG MASTERS O.V.T. PILSNER
Hong Kong 4.9% 330ml

YOUNG MASTERS CLASSIC PALE ALE
Hong Kong 5.0% 330ml

PERONI LAGER
Italy 5.1% 330ml

HITACHINO NEST, COMMEMORATIVE ALE
Japan 8% 330ml

BY THE PINT

DRAGON’S BACK PALE ALE
Hong Kong 5.3%

BIG WAVE BAY-IPA
Hong Kong 7.0%

Prices are in HKD and subject to 10% service charge.
### BEVERAGES

#### DIGESTIFS

Curated Spirits 45ml

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td><strong>RON ZACAPA 23YRS</strong></td>
<td>180</td>
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<tr>
<td>Solera rum, guatemala</td>
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</tr>
<tr>
<td><strong>APPLETON ESTATE 21YRS</strong></td>
<td>300</td>
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<tr>
<td>Rum, jamaica</td>
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<tr>
<td><strong>HIBIKI 17YRS</strong></td>
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<tr>
<td>Blended whisky, Japan</td>
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<tr>
<td><strong>MICHTER’S CASK STRENGTH RYE</strong></td>
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<td>Whiskey, USA</td>
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<tr>
<td><strong>MACALLAN 18YRS SHERRY CASK</strong></td>
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<td>Single malt, Scotland</td>
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<tr>
<td><strong>THE MURRAY TULLIBARDINE 12YRS</strong></td>
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<td>Single malt, Scotland</td>
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<td><strong>HINE CIGAR RESERVE XO</strong></td>
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<tr>
<td>Cognac, France</td>
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<td><strong>MARTELL CORDON BLEU</strong></td>
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<tr>
<td>Cognac, France</td>
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<tr>
<td><strong>MARTELL COHIBA</strong></td>
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<tr>
<td>France</td>
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</table>

Prices are in HKD and subject to 10% service charge.