

EXPERIENCE THE ART OF THE PLATES.  
TO LIVE A TRUE MOMENT AT THE TABLE,  
BEGINS WITH A DREAM AND CONTINUES  
ON TO SIMPLICITY.

ELEVATE YOUR GOURMET EXPERIENCE AT HOME.  
THE MURRAY MENU OPTIONS ARE NOW AVAILABLE IN DELIVEROO

THE MURRAY BRUNCH MENU

- 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

MARKET SELECTIONS GRILLED À LA MINUTE

- SOUP OF THE DAY -

- KIDS SELECTION -

FUN FOODS FOR OUR YOUNGER GUESTS

SERVED IN THE CHILDREN'S SECTION

-SWEETS-

VARIETY OF HOMEMADE CAKES, PASTRIES

CHOCOLATES AND SEASONAL FRUITS

## THE MURRAY BRUNCH MENU

- SERVED AT THE TABLE -

### FRESHLY-SHUCKED IMPORTED SEASONAL OYSTER PLATTER

Served au natural with various sauces and accompaniments

- A CHOICE OF MAIN COURSE -

#### SWEET CORN BARLEY RISOTTO (V)

ZUCCHINI, ANCHO CHILI, HEIRLOOM BEETS, QUESO FRESCO, CRUNCHY CORN

#### SPICED GRILLED "STOCKYARD" WAGYU BEEF STRIPLOIN

MAPLE ROASTED BABY CARROT, GARLIC YOGHURT, DUKKAH SPICES

#### SOFT POACHED JAPANESE EGGS

Spring asparagus and lobster ragout, crisp sourdough crouton

#### SEARED SCOTTISH RAINBOW TROUT

Crushed leek and potato, poached oyster, meuniere espuma

#### 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

\$349 per child (5 years to 11 years)

## LUNCH SET MENU

### APPETISERS

#### SIGNATURE MAINE LOBSTER CAESAR SALAD

CRISPY PANCETTA CHIPS, WHITE ANCHOVIES, SOUR DOUGH CROUTONS

[SUPPLEMENT \$65]

SERVED TABLE SIDE

#### TUNA AND KING FISH POKE

CUCUMBER, RADISH, POMELO, PONZU DRESSING, CRISPY SESAME NORI

#### SUMMER CITRUS SALAD (V)

MINT, ARUGULA, FETA CHEESE, TIMUT PEPPER, GREEK YOGHURT DRESSING

#### HEIRLOOM TOMATO AND WATERMELON SALAD (V)

HERBED TOFU, CUCUMBER, AVOCADO, PINE NUT PESTO

#### SALAD OF HARICOT VERT

SHAVED FOIE GRAS, WHITE MUSHROOM, CRISPY ONION, HONEY FOIE GRAS VINAIGRETTE

#### HAND CUT STEAK TARTARE

MISO, PICKLED SHIMEJI, GINGER, CASSAVA CHIPS

#### HOKKAIDO SCALLOP

CHILLED GARDEN PEA SOUP, STURGEON CAVIAR, LEMON SEGMENT

[SUPPLEMENT \$38]

#### TARTLET OF SERRANO HAM AND REBLOCHON CHEESE

ONION SOUBISE, BACON, CHARRED SCALLION, CREAM FRAICHE, ARUGULA

### SOUPS

#### GINGER INFUSED CHICKEN BOUILLON

CHICKEN DUMPLINGS, GREEN ONION, TARO

#### HEIRLOOM TOMATO - SAFFRON SOUP

SWEET FENNEL, ORZO PASTA, NEW ZEALAND MUSSELS

2-course set menu at \$388 per person

3-course set menu at \$488 per person

Please let us know if you have any food allergies or special dietary requirements.

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

## MAINS

### WHITE MISO GLAZED COD FISH

ASIAN GREENS, BRAISED DAIKON, SHIMEJI MUSHROOM, MISO ESPUMA  
[SUPPLEMENT \$88]

### PAN-SEARED HALIBUT

ABALONE, SPAGHETTI SQUASH, GINGER-SOY VINAIGRETTE, CORIANDER

### SPICED AUSTRALIAN WAGYU BEEF STRIPLOIN

BUTTER WHIPPED POTATO, ROASTED FENNEL, ASPARAGUS, PIQUILLO PEPPER  
[SUPPLEMENT \$85]

### SLOW ROASTED CANADIAN PORK CHOP

CHINESE LETTUCE, PICKLED ONION, GINGERED CARROT, SHIITAKE MUSHROOM TARE SAUCE

### HONEY AND ORANGE SEARED DUCK BREAST

BRAISED ENDIVE, CURRY PEANUT CRUMBLE

### AUSTRALIAN GRASS FED LAMB

WHITE BEAN, BELL PEPPER MARMALADE, TOMATO & OLIVE SOFRITO

### GREEN ASPARAGUS BARLEY RISOTTO (V)

SWEET PEAS, LEEK, MUSHROOM, CHERVIL, PARMESAN

### ROASTED WILD MUSHROOM(V)

EGGPLANT CAPONATA, GARAM MASALA, CRISPY PANISE

### DAILY CARVING

THE CHEF'S DAILY INSPIRATIONS FROM THE MARKET, EXPERTLY ROASTED AND  
CARVED TABLE SIDE

## FROM THE GRILL

AUSTRALIAN WAGYU CHUCK EYE STEAK 280 GRAMS [SUPPLEMENT \$85]

USA PRIME FILET OF BEEF TENDERLOIN 180 GRAMS [SUPPLEMENT \$85]

FILLET OF PATAGONIAN TOOTHFISH [SUPPLEMENT \$85]

### ORGANIC SPRING CHICKEN

SERVED WITH CHEF'S INSPIRATIONS DAILY FROM THE MARKET, CHIMICHURRI SAUCE, NATURAL JUS

## DESSERT TROLLEY

VALRHONA MANJARI CHOCOLATE BROWNIE  
RASPBERRY AND PISTACHIO TART  
BANANA AND DARK CHOCOLATE VERRINE  
MANGO MILLE FEUILLE  
RASPBERRY ELDERFLOWER VANILLA ECLAIR  
MAPLE WALNUT TIRAMISU

2-course menu at \$388 per person

3-course menu at \$488 per person

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## A LA CARTE MENU

### APPETISERS

#### TUNA AND KING FISH POKE \$190

Cucumber, radish, pomelo, ponzu dressing, crispy sesame nori

#### HEIRLOOM TOMATO AND WATERMELON SALAD (V) \$190

Herbed tofu, cucumber, avocado, pine nut pesto

#### SUMMER CITRUS SALAD (V) \$190

Mint, arugula, feta cheese, timut pepper, greek yoghurt dressing

#### SALAD OF HARICOT VERT \$190

Shaved foie gras, white mushroom, crispy onion, honey foie gras vinaigrette

#### HAND CUT STEAK TARTARE \$250

Miso, pickled shimeji, ginger, cassava chips

#### SIGNATURE MAINE LOBSTER CAESAR SALAD \$270

Crispy pancetta chips, white anchovies, sour dough croutons

#### HOKKAIDO SCALLOP \$290

Chilled garden pea soup, sturgeon caviar, lemon segment

#### TARTLET OF SERRANO HAM AND CHEESE REBLOCHON \$190

Onion soubise, bacon, charred scallion, cream fraiche, arugula

### SOUPS

#### HEIRLOOM TOMATO - SAFFRON SOUP \$190

Sweet fennel, orzo pasta, New Zealand mussels

#### GINGER INFUSED CHICKEN BOUILLON \$210

Chicken dumplings, green onion, taro

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## MAINS

**SLOW ROASTED CANADIAN PORK CHOP** \$290  
CHINESE LETTUCE, PICKLED ONION, GINGERED CARROT,  
SHIITAKE MUSHROOM TARE SAUCE

**WHITE MISO GLAZED COD FISH** \$398  
ASIAN GREENS, BRAISED DAIKON, SHIMEJI MUSHROOM, MISO ESPUMA

**SPICED AUSTRALIAN WAGYU BEEF STRIPLOIN** \$410  
BUTTER WHIPPED POTATO, ROASTED FENNEL, ASPARAGUS, PIQUILLO PEPPER

**PAN-SEARED HALIBUT** \$290  
ABALONE, SPAGHETTI SQUASH, GINGER-SOY VINAIGRETTE, CORIANDER

**GREEN ASPARAGUS BARLEY RISOTTO (V)** \$240  
SWEET PEAS, LEEK, MUSHROOM, CHERVIL, PARMESAN

**HONEY AND ORANGE SEARED DUCK BREAST** \$290  
BRAISED ENDIVE, CURRY PEANUT CRUMBLE

**DAILY CARVING** \$380  
THE CHEF'S DAILY INSPIRATIONS FROM THE MARKET,  
EXPERTLY ROASTED AND CARVED TABLE SIDE

**ROASTED WILD MUSHROOM(V)** \$238  
EGGPLANT CAPONATA, GARAM MASALA, CRISPY PANISE

**AUSTRALIAN GRASS FED LAMB** \$360  
WHITE BEAN, BELL PEPPER MARMALADE, TOMATO & OLIVE SOFRITO

## FROM THE GRILL

**AUSTRALIAN WAGYU CHUCK EYE STEAK 280 GRAMS** \$488

**USA PRIME FILET OF BEEF TENDERLION 180 GRAMS** \$450

**FILLET OF PATAGONIAN TOOTHFISH** \$450

**ORGANIC SPRING CHICKEN** \$380

SERVED WITH CHEF'S INSPIRATIONS DAILY FROM THE MARKET, CHIMICHURRI SAUCE, NATURAL JUS

Please let us know if you have any food allergies or special dietary requirements.

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

DESSERT TROLLEY

\$98

VALRHONA MANJARI CHOCOLATE BROWNIE

RASPBERRY AND PISTACHIO TART

BANANA AND DARK CHOCOLATE VERRINE

MANGO MILLE FEUILLE

RASPBERRY ELDERFLOWER VANILLA ECLAIR

MAPLE WALNUT TIRAMISU

SOMMELIER'S RECOMMENDATIONS

150ml

CHAMPAGNE

NV 'R' de Ruinart Brut, Champagne, France

\$195

WHITE

2017 Sauvignon Blanc, Craggy Range, Marlborough, New Zealand

\$140

RED

2017 Cabernet Sauvignon, Langmeil "Blacksmith" Barossa Valley, Australia

\$150

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