

THE MURRAY NEW YEARS BRUNCH MENU  
JANUARY 1,2,3

– 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 STATION WITH TRADITIONAL CONDIMENTS

– GARDEN BARBEQUE –

MARKET SELECTION GRILLED A LA MINUTE

– SOUP STATION –

GOULASH SOUP

Paprika, rye bread croutons, sour cream, chive

– 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 –

WILD MUSHROOM BARLEY RISOTTO (V)  
Sweet peas, madeira, tarragon

SLOW ROASTED WAGYU BEEF STRIPLOIN  
Roasted root vegetables, brown butter whipped potatoes, black truffle jus

POACHED ORGANIC EGGS WITH MAINE LOBSTER  
Green asparagus, petite herbs salad, Maltaise sauce

ROASTED CORN FED CHICKEN ROULADE  
Texture of heirloom carrots

WHITE MISO GLAZED TOOTHFISH  
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

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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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