



GARDEN LOUNGE

ELEVATE YOUR GOURMET EXPERIENCE AT HOME

THE MURRAY MENU OPTIONS ARE NOW AVAILABLE IN DELIVEROO

SET MARKET MENU

Monday - Sunday available from 12 p.m. to 2:30 p.m.

APPETISER

SOUP OF THE DAY

BURRATA CHEESE VEGETARIAN

Heirloom tomatoes, basil pesto with white balsamic vinaigrette

CLASSIC CAESAR SALAD

Fried capers, baby gem lettuce, white anchovies,
smoked bacon, parmesan rusks

THAI STYLE GRILLED WAGYU BEEF SALAD

Shallots, cucumber, coriander, tomato, thai chilli-lime dressing, mint, basil

MARYLAND CRAB CAKE

Jumbo lump crab, onion, Sriracha mayonnaise, petite green salad
(Supplement \$68)

2-course menu at \$468 per person (Appetiser/Soup & Main course)
3-course menu at \$558 per person (Appetiser/Soup & 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.

SET MARKET MENU

Monday - Sunday available from 12 p.m. to 2:30 p.m.


MAIN

GRILLED SALMON FILLET
Cauliflower puree, dill and lemon cream

GRILLED SPRING CHICKEN
Lemon-chilli marinade, roasted baby potatoes

KATSU DON
Japanese egg, all natural pork, tamanishiki rice

SPAGHETTI CARBONARA
Organic egg, guanciale, pecorino Romano, fresh black pepper

TOMATO AND BASIL SPAGHETTI  VEGETARIAN
Heirloom cherry tomatoes

THE MURRAY CLUB
Organic Japanese chicken breast, Applewood smoked bacon,
fried egg, tomato, cheddar cheese

US PRIME RIB-EYE
Roasted garlic, truffle mash
(Supplement \$68)

DESSERT

CLASSIC LEMON TART

COFFEE TIRAMISU TART

BALSAMIC STRAWBERRY VANILLA GATEAU

2-course menu at \$468 per person (Appetiser/Soup & Main course)
3-course menu at \$558 per person (Appetiser/Soup & Main & Dessert)

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

GARDEN LOUNGE CHINESE SET LUNCH MENU

Monday - Friday available from 12 p.m. to 2:30 p.m.

APPETISER

頭盤

BAKED ABALONE AND DICED CHICKEN PUFF 原隻鮑魚雞粒酥	CUCUMBER AND JELLY FISH IN AGED SORGHUM VINEGAR 陳醋青瓜海蜇	STEAMED CRAB ROE SIU MAI 蟹籽燒賣
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SOUP (SELECT ONE)

湯(任選一款)

DOUBLE BOILED CONCH, BAMBOO PITH AND MOREL MUSHROOMS 松茸菌竹筍燉響螺	BIRD'S NEST AND SEAFOOD IN LOBSTER BROTH 龍蝦湯海皇燕窩羹
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MAIN COURSE (SELECT ONE)

主菜(任選一款)

SAUTÉED PRAWNS WITH SALTED EGG YOLK AND CEREAL 麥香黃金蝦球	HAINANESE CHICKEN 海南雞
BARBECUED PORK WITH HONEY 蜜汁黑豚叉燒	STEAMED TOOTHFISH FILLET WITH GOJI BERRIES AND CORDYCEP FLOWER 杞子蟲草花蒸雪魚柳

RICE OR NOODLE (SELECT ONE)

米飯或麵條(任選一款)

STEAMED PRAWNS, CONPOY, CHICKEN AND MUSHROOM RICE IN LOTUS LEAF 飄香荷葉飯	STEAMED RICE 絲苗白飯	STEAMED RICE WITH CHICKEN OIL 雞油飯
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DESSERT (SELECT ONE)

甜品(任選一款)

ALMOND CREAM WITH EGG WHITE 蛋白杏仁茶	COCONUT REDBEAN PUDDING AND WALNUT PUFF 椰汁紅豆糕配合桃酥
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\$558 per person
每位\$558

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

ALL DAY DINING

Monday - Sunday available from 12 p.m. to 6 p.m.

APPETISER AND SOUP

BURRATA CHEESE VEGETARIAN

Heirloom tomatoes, basil pesto with white balsamic vinaigrette

228

MARYLAND CRAB CAKE

Jumbo lump crab, onion, sriracha mayonnaise, petite green salad

298

CREAMY LOBSTER BISQUE

Cognac and thyme

238

SOUP OF THE DAY

168

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

ALL DAY DINING

Monday - Sunday available from 12 p.m. to 6 p.m.

SALAD

THE GARDEN LOUNGE SALAD VEGETARIAN

Shaved organic vegetables, avocado, cherry tomatoes, baby herbs,
white balsamic vinaigrette

198

CLASSIC CAESAR SALAD

Fried capers, baby gem lettuce, tuscan white anchovies,
grilled smoked bacon, parmesan rusks

218

With choice of grilled chicken breast, smoked scottish salmon or prawns
(Supplement \$98)

THAI STYLE GRILLED WAGYU BEEF SALAD

Shallots, cucumber, coriander, tomato, thai chilli-lime dressing, mint, basil

258

SOFT SHELL CRAB SALAD

Avocado, shallot, mango

288

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

ALL DAY DINING

Monday - Sunday available from 12 p.m. to 6 p.m.

SANDWICH & BURGER

THE MURRAY CLUB

Organic Japanese chicken breast, applewood smoked bacon,
fried egg, tomato, cheddar cheese

348

THE MURRAY BURGER

US Black Angus beef, applewood smoked bacon, comté cheese, pickles

348

IMPOSSIBLE BURGER VEGETARIAN

Portobello, vegan mozzarella cheese, vegan mayonnaise, tomato coulis

328

GRILLED WAGYU STRIP STEAK SANDWICH

Red onion, mustard, rocket salad, tomato, ciabatta, white cheddar cheese

338

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

ALL DAY DINING

Monday - Sunday available from 12 p.m. to 6 p.m.

FROM THE GRILL

US PRIME RIB-EYE

Roasted garlic

468

GRILLED SALMON FILLET

398

GRILLED SPRING CHICKEN

Lemon-chilli marinade

298

AUSTRALIAN LAMB CHOPS

388

CANADIAN PORK CHOP

318

YOUR CHOICE OF SAUCE:

Peppercorn

Red wine jus

Chimichurri

Lemon or caper cream

YOUR CHOICE OF SIDE DISH:

Mixed green salad

Sweet potato fries

French fries

Baby spinach with garlic

Mixed vegetables, steamed or sautéed

Mashed potato

Steamed jasmine rice

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ALL DAY DINING

Monday - Sunday available from 12 p.m. to 6 p.m.

GARDEN LOUNGE SIGNATURES

KATSU DON

Japanese egg, all natural pork, tamanishiki rice

288

SEAFOOD LAKSA NOODLE SOUP

King prawn, clams, fish ball, fish cake, bean curd,
half boiled egg, dried shallot

328

THE MURRAY FISH AND CHIPS

Young master ale battered, tartar sauce

348

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ALL DAY DINING

Monday - Sunday available from 12 p.m. to 6 p.m.

PASTA

SPAGHETTI

BOLOGNESE

Parmigiano

288

TOMATO AND BASIL SAUCE VEGETARIAN

Heirloom Tomatoes

288

CARBONARA

Organic egg, guanciale, pecorino romano, fresh black pepper

298

LINGUINE

SEAFOOD

Spicy arrabiata sauce, prawns, mussel, clams

388

BOSTON LOBSTER

Cherry tomatoes, grilled Boston lobster, homardine sauce

428

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ALL DAY DINING

Monday - Sunday available from 12 p.m. to 6 p.m.

SIDE DISH

MIXED GREEN SALAD

FRENCH FRIES

BABY SPINACH WITH GARLIC

MIXED VEGETABLES, STEAMED OR SAUTÉED

MASHED POTATO

STEAMED JASMIN RICE

68

DESSERT

RED CHERRY MOUSSE CAKE

COFFEE TIRAMISU CHOCOLATE TART

RASPBERRY MILLE-FEUILLE

WHITE PEACH CHEESE DELIGHT

CLASSIC LEMON TART

128

Corkage fee: \$500 per bottle of wine and \$1,000 per bottle of spirit.

Cake cutting \$60 per person for own cake.

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GARDEN LOUNGE CHINESE À LA CARTE MENU

Monday - Sunday available from 12 p.m. to 6 p.m.

APPETISER

頭盤

CUCUMBER AND JELLY
FISH IN AGED SOR-
GHUM VINEGAR
陳醋青瓜海蜇
198

CHILLED CRYSTAL
HAM
水晶肴肉
198

DIM SUM

點心

BAKED ABALONE AND
DICED CHICKEN PUFF
原隻鮑魚雞粒酥
58

STEAMED CRAB ROE
SIU MAI
蟹籽燒賣
78

SOUP (PER PERSON)

湯(位上)

DOUBLE BOILED
CONCH, BAMBOO
PITH AND
MOREL MUSHROOMS
松茸菌竹筍燉響螺
238

BIRD'S NEST
AND SEAFOOD
IN LOBSTER
BROTH
龍蝦湯海皇燕窩羹
238

DOUBLE BOILED
BLAZE MUSHROOM,
CONPOY AND
CHICKEN
姬松茸瑤柱燉雞
198

MAIN COURSE

主菜

BARBECUED PORK
WITH HONEY
蜜汁黑豚叉燒
348

SAUTÉED
PRAWNS WITH
SALTED EGG
YOLK AND
CEREAL
麥香黃金蝦球
288

HAINANESE
CHICKEN
海南雞
348

DEEP-FRIED CRAB
MEAT, MUSHROOMS
AND ONIONS
IN CRAB SHELL
酥炸鮮蟹蓋
238

SAUTÉED DICED
WAGYU WITH
BLACK PEPPER
SAUCE
黑椒一口和牛粒
588

STEAMED TOOTHFISH
FILLETS WITH
GOJI BERRIES
AND CORDYCEPS
FLOWER
杞子蟲草花蒸雪魚柳
398

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GARDEN LOUNGE CHINESE À LA CARTE MENU

Monday - Sunday available from 12 p.m. to 6 p.m.

RICE OR NOODLE

米飯或麵條

FRIED RICE WITH
SCALLOPS AND
TRUFFLE PASTE

黑松露帶子炒香苗

288

FRIED FLAT RICE
NOODLE WITH
WAGYU

乾炒和牛河

298

FRIED RICE
VERMICELLI IN
SINGAPOREAN
STYLE

星洲炒米

298

DESSERT

甜品

ALMOND CREAM
WITH EGG WHITE

蛋白杏仁茶

68

MANGO POMELO
SAGO

楊枝甘露

68

COCONUT RED
BEAN PUDDING

椰汁紅豆糕

68

GOJI BERRIES
AND OSMANTHUS
PUDDING

杞子桂花糕

68

WALNUT PUFF
合桃酥

68