



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 -

SUMMER SALADS

FRESH GREEN SALADS

COLD CUTS

SELECTION OF HOUSE MARINATED SALMON

ASSORTED CHEESES

- CARVING STATION -

ROASTED PEKING DUCK WITH TRADITIONAL CONDIMENTS

ROASTED DAILY CARVING

- 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

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 OYSTERS

Served au natural with various sauces and accompaniments

- A CHOICE OF MAIN COURSE -

BOSTON LOBSTER & ONZEN EGG

Garlic Butter, Peanut, Paprika, Leek, Asparagus

GRILLED KING PRAWN PASTA

Cherry Tomato, Arrabbiata Sauce, Olive Oil

PAN-SEARED SALMON

Carrot and Orange

GRILLED WAGYU HANGER STEAK

Baby Beetroot, Blueberry And Rose Red Wine Sauce

PAN-SEARED DUCK BREAST

Pomegranate Reduction, Mint, Honey Duck Sauce

WILD MUSHROOM PASTA WITH BLACK TRUFFLE

Cream, Black Truffle, Tuile

- 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.

\$758 per person

\$378 per Child ages 5 to 11 years old (Main course not included)

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THE MURRAY BRUNCH BEVERAGES

STANDARD SELECTION

- PROSECCO -

ATILIUS PROSECCO ROSÉ

- WINE -

2019 SAUVIGNON BLANC, YEALANDS, MARLBOROUGH, NEW ZEALAND

2017 POUILLY-FUISSÉ, DOMAINE LUQUET, BOURGOGNE, FRANCE

2018 CABERNET-MERLOT BLEND, CASTIGLIONI, FRESCOBALDI, TUSCANY, ITALY

2018 PINOT NOIR, CRAGGY RANGE, MARTINBOROUGH, NEW ZEALAND

- BEER -

PERONI DRAUGHT

O.V.T. PILSNER (BOTTLED)

- SELECTION OF SOFT DRINK AND JUICE -

- COFFEE & TEA -

\$238 per person with free flow of selected beverages above

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THE MURRAY BRUNCH BEVERAGES

PREMIUM SELECTION

- CHAMPAGNE SELECTION -

MUMM RSRV 4.5 BRUT

LANSON "ROSE LABEL" ROSE NV

- COCKTAIL SELECTION -

GIN & TONIC

BLOODY MARY

APEROL SPRITZ

- WINE -

2019 SAUVIGNON BLANC, YEALANDS, MARLBOROUGH, NEW ZEALAND

2017 POUILLY-FUISSÉ, DOMAINE LUQUET, BOURGOGNE, FRANCE

2018 CABERNET-MERLOT BLEND, CASTIGLIONI, FRESCOBALDI, TUSCANY, ITALY

2018 PINOT NOIR, CRAGGY RANGE, MARTINBOROUGH, NEW ZEALAND

- BEER -

PERONI DRAUGHT

O.V.T. PILSNER (BOTTLED)

- SELECTION OF SOFT DRINK AND JUICE -

- COFFEE & TEA -

\$388 per person with free flow of selected beverages above

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

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