

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

LUNCH SET MENU

APPETISERS

QUINOA SALAD (V)

Quinoa, Greens, Baby Radish, Cucumber, Avocado, Seeds, Dried Fruits, Soy-Sesame Dressing

GREEN SALAD (V)

Butter Lettuce, Tomato, Green Beans, Carrot, Red Cabbage, Black Olives, Red Onion, House Dressing

BURRATA

Butternut Squash, Candied Walnuts, Crispy Bacon, Rocket, Balsamic Cream

HOKKAIDO SCALLOP A LA PLANCHA

Cauliflower Puree, Edamame, Peanut, Dried Crab Meat, Uni Foam

BEEF TARTARE

Pickles, Shallots, Egg Yolk, Sourdough Crisps

HAMACHI CRUDO

Mango and Ginger Sauce, Coriander-Chilli Oil, Lime

FOIE GRAS TERRINE

Blueberry Gel, Brioche
(supplement \$48)

SCOTTISH SMOKED SALMON RESERVE

- PREPARED TABLESIDE -

Capers, Shallots, Olive Oil, Chives, Dill, Egg White

TAIPAN CRAB CAKES

Orange, Caper Mayo, Lemon

SOUP

SPICED PUMPKIN AND CARROT SOUP (V)

Coconut cream, coriander

CHICKEN CONSOMMÉ

Root Vegetable Mirepoix

2-course set menu at \$498 per person

3-course set menu at \$598 per person

4-course set menu at \$638 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

WILD MUSHROOM RAGU GARGANELLI (V)

Black Truffle, Ricotta Salata

ASARI CLAMS TAGLIATELLE

Nduja Butter, Ikura, Sake, Spring Onion

ROASTED CHILEAN SEABASS

Black Garlic Tapenade, Black Beans Stew, Jus
(Supplement \$88)

SLOW COOKED SALMON

Cucumber, Lime, Crème Fraîche Crushed Potato, Fennel Emulsion

SNAKE RIVER PORK LOIN

Crushed Potatoes, Curry Mayonnaise, Natural Jus

PAN-SEARED AUSTRALIAN LAMB CHOP

Jerusalem Artichoke Puree, Cous Cous, Harissa Alioli, Lamb Jus

U.S. GRAIN FED BEEF TENDERLOIN

Celery Root Purée, Grilled Spring Onion, Maitake Mushroom, Green Pepper Sauce
(Supplement \$88)

DAILY CARVING

Expertly Roasted and Carved Tableside
(Supplement \$60)

2-course set menu at \$498 per person

3-course set menu at \$598 per person

4-course set menu at \$638 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.

FROM THE GRILL

Served with daily inspirations from the market

PORTOBELLO MUSHROOM (V)

Sundried Tomato, Basil, Mozzarella

U.S. NATURAL ANGUS BEEF FLAT IRON STEAK

Rosemary, Roasted Garlic

AUSTRALIAN WAGYU BEEF SIRLOIN

Chimichurri Sauce, Natural Jus

(supplement \$88)

DESSERT TROLLEY

CHOCOLATE AND HAZELNUT SHORTCAKE

MANGO LYCHEE DELIGHT

RASPBERRY AND COCONUT SANDWICH CAKE

LEMON MERINGUE TART

OPERA CAKE

2-course set menu at \$498 per person

3-course set menu at \$598 per person

4-course set menu at \$638 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.

A LA CARTE MENU

APPETISERS

QUINOA SALAD (V)	\$ 240
Quinoa, Greens, Baby Radish, Cucumber, Avocado, Seeds, Dried Fruits, Soy-Sesame Dressing	
GREEN SALAD (V)	\$ 240
Butter Lettuce, Tomato, Green Beans, Carrot, Red Cabbage, Black Olives Red Onion, House Dressing	
BURRATA	\$ 240
Butternut Squash, Candied Walnuts, Crispy Bacon, Rocket, Balsamic Cream	
HAMACHI CRUDO	\$ 280
Mango and Ginger Sauce, Coriander-Chilli Oil, Lime	
BEEF TARTARE	\$ 330
Pickles, Shallots, Egg yolk, Sourdough Crisps	
MUSSELS MARINIÈRE	\$ 310
Garlic, Sichuan Pepper, Chilli, White Wine, Grilled Sourdough	
TAIPAN CRAB CAKES	\$ 330
Orange and Capers Mayo, Lemon	
SCOTTISH SMOKED SALMON RESERVE	\$ 240
- PREPARED TABLESIDE -	
Capers, Shallots, Olive Oil, Chives, Dill, Egg White	

SOUP

SPICED PUMPKIN SOUP (V)	\$ 220
Coconut Cream, Coriander	
CHICKEN CONSOMMÉ	\$ 240
Root Vegetable Mirepoix	

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

WILD MUSHROOM RAGU GARGANELLI (V) \$350

Black Truffle, Ricotta Salata

ASARI CLAMS TAGLIATELLE \$360

Squid Ink Pasta, Nduja Butter, Ikura, Sake, Spring Onion

ROASTED CHILEAN SEABASS \$390

Black Garlic Tapenade, Black Beans Stew, Jus

SLOW COOKED SALMON \$360

Cucumber, Lime, Crushed Potato, Fennel Emulsion

SNAKE RIVER PORK LOIN \$390

Crushed Potatoes, Curry Mayonnaise, Natural Jus

PAN-SEARED AUSTRALIAN LAMB CHOP \$390

Jerusalem Artichoke Puree, Cous Cous, Harissa Alioli, Lamb Jus

U.S. GRAIN FEED BEEF TENDERLOIN \$490

Celery Root Purée, Grilled Spring Onion, Maitake Mushroom, Green Pepper Sauce

DAILY CARVING \$450

Expertly Roasted and Carved Tableside

FROM THE GRILL

Served with daily inspirations from the market

AUSTRALIAN WAGYU BEEF SIRLOIN \$460

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

\$128

CHOCOLATE AND HAZELNUT SHORTCAKE

MANGO LYCHEE DELIGHT

RASPBERRY AND COCONUT SANDWICH CAKE

LEMON MERINGUE TART

OPERA CAKE

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

Cake cutting \$60 per person for own cake.

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

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

DOGGIE FOOD

HUGO & CELINE LOLLIPUP	88
CHICKEN BREAST WITH QUINOA	88
HUGO & CELINE CRUNCHY COOKIES	98
HUGO & CELINE ICE CREAM	98

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

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