

# THE MURRAY

HONG KONG



A NICCOLO HOTEL

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## 精選套餐

由早上六時至正午十二時供應

### [M] The Murray 特色套餐

386

果汁一款：

橙汁、甘筍汁、西柚汁、菠蘿汁、西瓜汁、蕃茄汁、蘋果汁或紅莓汁

時令鮮果盤拼草莓

自家製麵包或多士：

任選三款配牛油、蜂蜜及精選果醬

丹麥包	原味牛角包	巧克力牛角包	白多士
小麥多士	全麥多士	巧克力甜麵包	無麩質多士
[G] 水果鬆餅	甜麵包	[N] 香蕉核桃麵包	

新鮮雞蛋兩隻：可選擇煎、炒、水煮或焗

可選擇配料兩款：

火腿	菠菜	茄汁焗豆	豬肉腸
煙肉	蘑菇	雞肉腸	

或

自家製熱香餅配楓糖漿可選擇雜錦草莓或香蕉

可選擇：咖啡、精選茗茶或熱巧克力

### 歐陸式套餐

290

果汁一款：

橙汁、甘筍汁、西柚汁、菠蘿汁、西瓜汁、蕃茄汁、蘋果汁或紅莓汁

時令鮮果盤

任選自家製麵包三款配牛油、蜂蜜及精選果醬

丹麥包	原味牛角包	巧克力牛角包	白多士
小麥多士	全麥多士	[G] 無麩質多士	[G] 水果鬆餅
甜麵包	[N] 香蕉核桃麵包		

可選擇：咖啡、精選茗茶或熱巧克力

[M] 廚師推介 [V] 素食 [S] 香辣 [N] 果仁 [G] 無麩質

如閣下對任何食物敏感或特殊的飲食要求，請讓我們知道  
價錢以港元為單位，另加一服務費

## SET BREAKFAST

Served from 6 a.m. to 12 noon

## [M] The Murray Signature Breakfast

386

Juice:

Choice of Orange, Carrot, Grapefruit, Pineapple, Watermelon, Tomato, Apple or Cranberry

Sliced Seasonal Fruit Plate with Fresh Berries

Baker's Basket:

Choice of three pieces served with butter, honey and fine preserves

Danish Pastry	Plain Croissant	Chocolate Croissant	White Toast
Rye Toast	Whole Wheat Toast	Chocolate Brioche	Gluten Free Toast
[G] Fruit Muffin	Brioche	[N] Banana and Pecan Bread	

Two Eggs:

Fried, Scrambled, Poached or Boiled

Choice of two side dishes:

Ham	Spinach	Baked Beans	Pork Sausage
Bacon	Mushrooms	Chicken Sausage	

or

Home-style Buttermilk Pancake with Maple Syrup

Choice of mixed berries or banana

Selection of Coffee, Tea, Infusions or Hot Chocolate

## Continental Set Breakfast

290

Juice:

Choice of Orange, Carrot, Grapefruit, Pineapple, Watermelon, Tomato, Apple or Cranberry

Sliced Seasonal Fruit Plate with Fresh Berries

Baker's Basket:

Choice of three pieces served with butter, honey and fine preserves

Danish Pastry	Plain Croissant	Chocolate Croissant	White Toast
Rye Toast	Whole Wheat Toast	[G] Gluten-Free Toast	[G] Fruit Muffin
Brioche	[N] Banana and Pecan Bread		

Selection of Coffee, Tea, Infusions or Hot Chocolate

[M] Signature [V] Vegetarian [S] Spicy [N] Nuts [G] No Gluten Added  
 Please let us know if you have any food allergies or special dietary requirements.  
 Prices are in HKD and subject to 10% service charge.

## 健康套餐

370

健康特飲：

纖維補充 ( 奇異果、牛油果、螺旋藻 )

或

增強免疫力 ( 紅菜頭、蘋果、檸檬及西柚 )

時令鮮果盤拼草莓

全穀麥麵包籃

有機蛋白或雞蛋奄列配菠菜、白菌、玉米餅、烤蕃茄及雜菜沙律

或

[N] 杏仁及意大利軟芝士熱香餅配蜜餞香橙

可選擇：咖啡、薄荷茶或洋甘菊

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## 日式套餐

380

香煎三文魚柳或銀鱈魚柳

豬柳沙律伴芝麻醬

日本溫泉蛋、菠菜及日本本菇

醃菜、日本梅乾及紫菜

白飯

麵豉湯

日本抹茶

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## [M] 中式套餐

356

可選擇：海鮮粥、雞肉粥、牛肉粥或白粥

配青蔥、菜脯、花生、脆瓜及薄脆

點心拼盤 ( 可選三款 )：

[V] 素菜餃            雞肉包            燒賣

叉燒包            牛肉球            蝦餃

豉油皇銀芽炒麵

可選擇：中國茗茶或無糖熱豆漿

[M] 廚師推介 [V] 素食 [S] 香辣 [N] 果仁 [G] 無麩質

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## Wellness Set Breakfast

370

## Health Drinks:

Choice of Green Refresher Smoothie (kiwi, avocado and spirulina)

or

Immune Booster Juice (beetroot, apple, lemon and grapefruit)

Sliced Seasonal Fruits Plate with Fresh Berries

Whole Grain Bread Basket

Organic Egg White or Whole Egg Omelette with Spinach and Paris Mushroom

Served with polenta cake, roasted tomato and mixed baby green salad

or

[N] Almond and Ricotta Pancake, Served with Orange Blossom Compote

Selection of Coffee, Peppermint or Chamomile Tea

## Japanese Set Breakfast

380

Choice of Grilled Fillet of Salmon or Grilled Cod

Pork Shabu Shabu Salad with Goma Dressing

Japanese Onsen Egg, Spinach and White Shimeji Mushroom

Pickled Vegetables, Umeboshi and Nori

Steamed Rice

Miso Soup

Japanese Matcha

## [M] Chinese Set Breakfast

356

Choice of Seafood, Chicken, Beef or Plain Congee

Served with green onions, preserved turnip, peanuts, pickled cucumber and crisps

Steamed Dim Sum (Choice of three):

[V] Vegetable Dumplings

Chicken Bun

Siu Mai (Pork Dumplings)

Barbequed Pork Bun

Steamed Beef Ball

Har Gow (Shrimps Dumplings)

Stir Fried Egg Noodles with Bean Sprouts in Soy Sauce

Selection of Chinese Tea or Unsweetened Hot Soy Milk

[M] Signature [V] Vegetarian [S] Spicy [N] Nuts [G] No Gluten Added

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

## 自選早餐

由早上六時至正午十二時供應

### 果汁

蘋果汁、甘筍汁、橙汁、蕃茄汁、菠蘿汁、西柚汁、紅莓汁或西瓜汁	65
纖維補充特飲 ( 奇異果、牛油果及螺旋藻 )	80
增強免疫力特飲 ( 紅菜頭、蘋果、檸檬及西柚 )	80

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## 時令鮮果 160

- [G] 時令鮮果盤拼草莓
- [G] 西柚及香橙沙律
- [G] 雜錦草莓

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## 麥片及乳酪 135

低脂乳酪	
雜錦草莓乳酪	
希臘乳酪	
粟米片	
原味脆米	
香脆麥米片	
可可脆米	
自家製穀麥片配乾果及果仁	
[G] 無麩質麥片	
可選擇配鮮奶、脫脂奶、豆漿或杏仁奶	
配香蕉	25
配雜錦草莓	50
[G] 有機燕麥：可選擇鮮奶煮或水煮	160
配香梨、蜜餞梨子及乾果	
[N] 自家製瑞士麥片	160
自家製乾果果仁燕麥配希臘乳酪、新鮮雜莓及果仁	180

[M] 廚師推介 [V] 素食 [S] 香辣 [N] 果仁 [G] 無麩質

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## A La Carte Breakfast

Served from 6 a.m. to 12 noon

### Juice

Apple, Carrot, Orange, Tomato, Pineapple, Grapefruit, Cranberry or Watermelon	65
Green Refresher Smoothie (kiwi, avocado and spirulina)	80
Immune Booster (beetroot, apple, lemon and grapefruit)	80

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### Seasonal Fruit 160

- [G] Sliced Seasonal Fruit Plate with Fresh Berries
- [G] Orange and Grapefruit Salad
- [G] Seasonal Berry Bowl

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### Cereals And Yoghurt 135

Low Fat Yoghurt	
Mixed Berry Yoghurt	
Natural Greek Yoghurt	
Corn Flakes	
Rice Krispies	
Special K	
Coco Pops	
Homemade Granola with Dried Fruit and Nuts	
[G] Nature's Gluten Free Cereals	
Served with milk, skimmed milk, soy milk or almond milk	
Add Sliced Banana	25
Add Fresh Berries	50
[G] Organic Steel Cut Oatmeal made with Milk or Water	160
Served with pear and maple compote, dried fruits	
[N] Homemade Bircher Muesli	160
Homemade Granola with Greek Yoghurt, Fresh Berries and Nuts	180

[M] Signature [V] Vegetarian [S] Spicy [N] Nuts [G] No Gluten Added  
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## 自家製麵包

每件 35

丹麥包  
原味牛角包  
巧克力牛角包  
全麥多士  
白多士  
小麥多士  
無麩質多士  
甜麵包  
[G] 水果鬆餅  
[N] 香蕉核桃麵包  
配牛油、蜂蜜及精選果醬

## 蛋類

有機鮮雞蛋兩隻：可選擇煎、炒、水煮或焗 180  
可選擇配料兩款：  
火腿 菠菜 豬肉腸 茄汁焗豆  
煙肉 雜菌 雞肉腸 田園沙律

配蘇格蘭煙三文魚 98  
配扒澳洲西冷 125克 195  
[M] 美利奄列 180  
請選擇餡料：  
火腿 洋蔥 蕃茜 瑞士芝士  
煙肉 香草 燈籠椒 煙三文魚  
辣椒 蕃茄 雜菌 車打芝士

荷蘭汁水煮蛋及英式鬆餅配火腿 190  
[V] 荷蘭汁水煮蛋及英式鬆餅配菠菜 190  
牛油果多士 198  
醃乾蔥及香草沙律配扒酸麵包

配蘇格蘭煙三文魚 98

## 配菜

70

火腿 菠菜 豬肉腸 茄汁焗豆  
煙肉 雜菌 雞肉腸 田園沙律

[M] 廚師推介 [V] 素食 [S] 香辣 [N] 果仁 [G] 無麩質

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## Fresh From The Bakery

per item 35

Danish Pastry  
 Plain Croissant  
 Chocolate Croissant  
 Whole Wheat Toast  
 White Toast  
 Rye Toast  
 Gluten Free Toast  
 Brioche  
 [G] Fruit Muffin  
 [N] Banana and Pecan Bread  
 Served with butter, honey and fine preserves

## Eggs

Two Organic Eggs: Fried, Scrambled, Poached or Boiled	180
Choice of two side dishes:	
Ham            Spinach            Pork Sausage            Baked Beans	
Bacon            Mushrooms            Chicken Sausage            Garden Salad	
Add Scottish Smoked Salmon	98
Add Grilled Australian Sirloin 125g	195
[M] The Murray Omelette	180
Choice of fillings:	
Ham            Onion            Coriander            Swiss Cheese	
Bacon            Herbs            Bell Pepper            Smoked Salmon	
Chili            Tomato            Mushrooms            Cheddar Cheese	
Eggs Benedict	190
Poached eggs on English muffins with ham and Hollandaise sauce	
[V] Florentine	190
Poached eggs on English muffins with spinach and Hollandaise sauce	
Avocado Toast	198
with pickled shallots and herb salad on grilled sour dough	
Add Scottish Smoked Salmon	98

## Sides Dishes

70

Ham            Spinach            Pork Sausage            Baked Beans
Bacon            Mushrooms            Chicken Sausage            Garden Salad

[M] Signature [V] Vegetarian [S] Spicy [N] Nuts [G] No Gluten Added  
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## The Murray 美利精選

雜錦凍肉拼盤	195
西班牙火腿、莎樂美腸、風乾牛肉及煙火腿 配法式小黃瓜、醃洋蔥及雜菜沙律	
蘇格蘭煙三文魚	195
忌廉芝士、醃乾蔥、水瓜柳及法蔥配猶太包	
比利時烘窩夫	180
雜錦草莓、香蕉及鮮忌廉配楓糖漿仁或 Valrhona 巧克力醬	
白脫牛奶熱香餅	180
配雜錦草莓或香蕉及楓糖漿	
法式多士	170
配焦糖香蕉、烤核桃、忌廉及楓糖漿	

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## 中式推介

粥類	145	
任選一款：海鮮粥、雞肉粥、牛肉粥 配青蔥、菜脯、花生、脆瓜及薄脆		
明火白粥	108	
配青蔥、菜脯、花生、脆瓜及薄脆		
點心拼盤 ( 可選三款 ) :	276	
[V] 素菜餃	雞肉包	燒賣
叉燒包	牛肉球	蝦餃
[V] 豉油皇銀芽炒麵	135	
紅燒燜金錢牛腩麵	260	

[M] 廚師推介 [V] 素食 [S] 香辣 [N] 果仁 [G] 無麩質

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### The Murray Specialties

Cold Cut Plate	195
Serrano ham, salami, air-dried beef and smoked ham	
Served with cornichon, pickled onions and baby green salad	
Scottish Smoked Salmon	195
Cream cheese, pickled shallot, capers and chive served with a toasted bagel	
Belgian Waffles	180
Mixed berries, banana, whipped cream	
Choice of maple syrup or Valrhona chocolate sauce	
Buttermilk Pancakes	180
Choice of mixed berries or banana with maple syrup	
Brioche French Toast	170
Caramelised banana, toasted pecans and soft cream with maple syrup	

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### Chinese Selection

Congee	145	
Choice of one:		
Seafood Chicken Beef		
Served with green onions, preserved turnip, peanuts, pickled cucumber and crisps		
Plain Congee	108	
Served with green onions, preserved turnip, peanuts, pickled cucumber and crisps		
Steamed Dim Sum (Choice of three):	276	
[V] Vegetable Dumplings	Chicken Bun	Siu Mai (Pork Dumplings)
Barbequed Pork Bun	Steamed Beef Ball	Har Gow (Shrimps Dumplings)
[V] Stir Fried Egg Noodles with Bean Sprouts in Soy Sauce	135	
Braised Beef Shank Noodle Soup	260	

[M] Signature [V] Vegetarian [S] Spicy [N] Nuts [G] No Gluten Added  
 Please let us know if you have any food allergies or special dietary requirements.  
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## 午餐及晚餐

由正午十二時至晚上十一時供應

### 頭盤及小食

[V] 雜菜春卷 甜酸汁	175
刁草三文魚 檸檬刁草、水瓜柳、醃乾蔥及扒小麥包	195
[S] 酥炸魷魚 唐芹及四川辣醬	195
香煎吞拿魚 醃海蜇配黑松露柚子醬油	220
[S] [N] 口水雞 青瓜及花生	220
[S] 韓式炸雞 韓式燒酒脆漿、醃蘿蔔配韓式辣醬	148
馬里蘭蟹餅 蟹肉洋蔥、香辣蛋黃醬及田園沙律	235

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### 湯類

是日精選餐湯	160
[V] 蕃茄湯 巴馬臣芝士及麵包粒	160
龍蝦湯 百里香及干邑拔蘭地	210

[M] 廚師推介 [V] 素食 [S] 香辣 [N] 果仁 [G] 無麩質

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## LUNCH AND DINNER

Served from 12 noon to 11 p.m.

## Appetisers And Snacks

[V] Vegetarian Spring Rolls Sweet and sour sauce	175
House Cured Salmon Gravlax Citrus and dill cured, caper berries, pickled shallot and grilled rye bread	195
[S] Crispy Calamari Chinese celery and Szechuan chili	195
Tuna Tataki Marinated jellyfish and truffle ponzu	220
[S] [N] Sichuan Chicken Cucumber and peanuts	220
[S] Korean Fried Chicken Jinro batter, pickled turnip and Korean chili sauce	148
Maryland Crab Cake Jumbo lump crab onion, sriracha mayonnaise and petite green salad	235

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## Soups

Soup of the Day	160
[V] Creamless Roasted Tomato Soup Parmesan cheese and croutons	160
Lobster Bisque Thyme and cognac	210

[M] Signature [V] Vegetarian [S] Spicy [N] Nuts [G] No Gluten Added  
Please let us know if you have any food allergies or special dietary requirements.  
Prices are in HKD and subject to 10% service charge.

## 沙律

凱撒沙律	196
炸水瓜柳、羅馬生菜、鯤魚、香草麵包粒、煙肉及巴馬臣芝士	
配扒雞肉、煙蘇格蘭三文魚或扒大蝦	285
[V] [N] 水牛芝士沙律	295
車厘茄、羅勒香草醬、香草沙律及酸麵包粒	
尼斯沙律	285
香煎吞拿魚、蕃茄乾、法邊豆、馬鈴薯及鵝鶉蛋配檸檬橄欖油汁	
[V] 田園沙律	190
有機雜菜、牛油果及車厘茄配意大利白醋汁	
[S] 泰式和牛沙律	218
乾蔥、青瓜、蕃茜及蕃茄配泰式青檸醬	

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## 三文治及美利漢堡

[M] 公司三文治	280
有機日式雞胸、煙肉、雞蛋、番茄及車打芝士	
[M] 美利漢堡	316
和牛漢堡扒、康堤芝士、酸青瓜、蕃茄醬及燴乾蔥	
煙燻牛肉黑麥三文治	290
德國酸菜、煙燻牛肩肉及格魯耶爾芝士	
[V] 大蘑菇意式三文治	255
洋蔥、康堤芝士及松露忌廉羽衣甘藍	

所有三文治及漢堡可選配雜菜沙律、甜薯條或炸薯條

食品安全指引建議食用全熟的漢堡包

[M] 廚師推介 [V] 素食 [S] 香辣 [N] 果仁 [G] 無麩質

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## Salads

Classic Caesar Salad	196
Capers, baby gem lettuce, anchovies, herb croutons, bacon and parmesan	
Add Grilled Chicken Breast, Smoked Scottish Salmon or Grilled Prawns	285
[V] [N] Burrata Cheese	295
Cherry tomatoes, basil pesto, herb salad and sour dough croutons	
Niçoise	285
Seared Ahi tuna, sundried tomato, French beans, potato and quail egg with olive oil lemon dressing	
[V] Garden Salad	190
Shaved organic vegetables, avocado and cherry tomatoes, with white balsamic vinaigrette	
[S] Thai Style Grilled Wagyu Beef Salad	218
Shallots, cucumber, coriander, tomato and Thai chili-lime dressing	

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## Sandwiches And The Murray Burger

[M] Club Sandwich	280
Organic Japanese chicken breast, applewood smoked bacon, farm egg, tomatoes and cheddar cheese	
[M] The Murray Burger	316
Wagyu beef, aged comté cheese, pickles, tomato chutney and confit shallots	
Pastrami Beef Rueben On Rustic Rye	290
Sauerkraut, shaved pastrami beef, aged Gruyère cheese	
[V] Portobello Mushroom Panini	255
Creamy truffled kale, grilled onion and comté cheese	

All sandwiches and The Murray burger are served with:  
Choice of garden salad, sweet potato fries or french fries

As per food safety guidelines, burger is recommended to be served well-done

[M] Signature [V] Vegetarian [S] Spicy [N] Nuts [G] No Gluten Added  
Please let us know if you have any food allergies or special dietary requirements.  
Prices are in HKD and subject to 10% service charge.

## 簡易菜譜

[M] 烤可持續發展南極白鱈魚	480
香煎或蒸挪威三文魚柳	350
烤加拿大豬扒	345
烤澳洲羊扒	390
烤美國特級牛柳 200 克	495
[M] 烤澳洲西冷 250 克	580
檸檬百里香扒春雞	365

以上主菜可選擇：

自選醬汁：

賓尼士汁	阿根廷香草醬	青胡椒汁
荷蘭汁	百里香雞肉汁	地中海番茄沙沙醬

自選配菜兩款：

炸薯條	炸甜薯條	焗馬鈴薯
薯蓉	烤根莖類蔬菜	白飯
焗西蘭花	蒜蓉炒菠菜	田園沙律
扒露笋		

[M] 廚師推介 [V] 素食 [S] 香辣 [N] 果仁 [G] 無麩質

如閣下對任何食物敏感或特殊的飲食要求，請讓我們知道  
價錢以港元為單位，另加一服務費

## Simply Prepared

[M] Grilled Sustainable Patagonian Toothfish	480
Pan Seared or Steamed Norwegian Salmon Fillet	350
Grilled Canadian Pork Chop	345
Grilled Australian Lamb Chop	390
Grilled US Prime Beef Fillet 200 grams	495
[M] Grilled Australian Beef Sirloin Grade 250 grams	580
Grilled Lemon-Thyme Baby Chicken	365

All the above main courses are served with:

Choice of sauce:

Béarnaise

Chimichurri

Green Peppercorn

Hollandaise

Thyme Chicken Jus

Mediterranean Tomato Salsa

Choice of two side dishes:

French Fries

Sweet Potato Fries

Baked Potato

Whipped Potatoes

Roasted Root Vegetables

Steamed Rice

Steamed Broccoli

Sautéed Spinach with Garlic

Garden Salad

Grilled Asparagus

[M] Signature [V] Vegetarian [S] Spicy [N] Nuts [G] No Gluten Added

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

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

## 亞洲風味

[N] [S] 印尼炒飯	265
雞肉串燒、煎蛋、印尼炒飯配海鮮、蝦醬及醃酸菜	
[M] 海南雞飯	340
白切雞、薑味飯配雞湯	
菠蘿咕嚕肉配白飯	320
脆炸豬肉、燈籠椒、菠蘿及洋蔥配白飯	
[V] 雜菜雞蛋炒飯	225
時令雜菜、雞蛋、青豆及青蔥	
楊州炒飯	255
鮮蝦、叉燒、雞蛋及青蔥	
乾炒牛河	346
洋蔥、韮王及老抽	
[M] 港式雲吞湯麵	256
全蛋麵配豬肉及蝦肉雲吞	
上湯或清炒時蔬	180
[S] 印式雞肉咖喱	340
配印度薄脆及香米或薄餅	
[S] 印式青豆芝士咖喱	225
配印度薄脆及香米或薄餅	

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## 意粉類

手卷長通粉	265
配意式牛肉醬汁或蕃茄醬汁	
卡邦尼意粉	260
有機雞蛋、風乾豬面頰肉、意大利綿羊芝士及黑椒	
[S] 香辣海鮮扁意粉	370
車厘茄及辣椒	
波士頓龍蝦扁意粉	380
車厘茄、波士頓龍蝦及龍蝦忌廉汁	

同時提供無麩質意粉選擇

[M] 廚師推介 [V] 素食 [S] 香辣 [N] 果仁 [G] 無麩質

如閣下對任何食物敏感或特殊的飲食要求，請讓我們知道  
價錢以港元為單位，另加一服務費

## Asian Flavours

[N] [S] Nasi Goreng Terasi	265
Grilled chicken skewers, fried egg, Indonesian fried rice with seafood, shrimp paste and pickles	
[M] Hainan Chicken Rice	340
Poached chicken, ginger scented rice and chicken soup	
Sweet and Sour Pork	320
Crispy sliced pork, bell pepper, pineapple and onion served with steamed rice	
[V] Vegetable Fried Rice	225
Seasonal baby vegetables, farm egg, peas and spring onion	
Yeung Chow Fried Rice	255
Shrimps, barbecued pork, farm egg and spring onion	
Stir-Fried Rice Noodles with Sliced US Beef	346
Onion, yellow chives and dark soy sauce	
[M] Hong Kong Wonton Noodle Soup	256
Egg noodles with pork and shrimp dumplings	
Seasonal Market Vegetables	180
Boiled in superior soup or wok-fried	
[S] Indian Butter Chicken	340
Served with crisp papadums and choice of steamed basmati rice or warm paratha	
[S] Mutter Paneer (Green pea and Indian cheese curry)	225
Served with crisp papadums and choice of steamed basmati rice or warm paratha	

## Pastas

Hand Rolled Penne Pasta	265
with Bolognese or Roasted Tomato Sauce	
Spaghetti Carbonara	260
Organic egg, guanciale, Pecorino Romano and fresh black pepper	
[S] Spicy Seafood Linguine	370
Cherry tomatoes and pili-pili chilies	
Boston Lobster Linguine	380
Cherry tomato, Boston lobster and lobster cream	

Gluten-free Pasta Available

[M] Signature [V] Vegetarian [S] Spicy [N] Nuts [G] No Gluten Added  
 Please let us know if you have any food allergies or special dietary requirements.  
 Prices are in HKD and subject to 10% service charge.

甜品

[G] 時令鮮草莓果盤	160
黑森林蛋糕	140
拔蘭地櫻桃、黑巧克力蛋糕及忌廉	
草莓拿破崙	140
[N] 暖蘋果批配楓樹糖合桃雪糕	120
日式抹茶紅豆卷	120
日式抹茶蛋糕配紅豆及忌廉	
[N] 紐約芝士蛋糕	140
脆核桃及新鮮草莓	
精選雪糕或雪葩 ( 兩球 )	120

[M] 廚師推介 [V] 素食 [S] 香辣 [N] 果仁 [G] 無麩質

如閣下對任何食物敏感或特殊的飲食要求，請讓我們知道  
價錢以港元為單位，另加一服務費

## Desserts

[G] Sliced Seasonal Fruit Plate with Fresh Berries	160
Black Forest Cake	140
Brandied cherries, dark chocolate cake and kirsh whipped cream	
Strawberry Mille-feuille	140
Crispy pastry layers, fresh strawberries and vanilla custard	
[N] Warm Granny Smith Apple Crumble	120
Served with maple walnut ice cream	
Matcha and Red Bean Roll	120
Japanese matcha cake and sweet red bean cream	
[N] Creamy New York Style Cheese Cake	140
Pecan nut crust and fresh berries	
Selection of Ice Cream or Sorbets (two scoops)	120

[M] Signature [V] Vegetarian [S] Spicy [N] Nuts [G] No Gluten Added  
 Please let us know if you have any food allergies or special dietary requirements.  
 Prices are in HKD and subject to 10% service charge.

## 兒童餐單

### 湯類

[V] 蕃茄湯	90
巴馬臣芝士及麵包粒	

### 主菜

脆炸魚手指	98
他他醬及檸檬	
中式蒸白鱈魚柳	140
脆炸雞柳配柚子蜜	98
兒童牛肉漢堡包或芝士漢堡包	98
生菜、蕃茄及酸青瓜	
扒火腿芝士三文治	98
[M] 美利芝士通心粉	95
[V] 雜菜雞蛋炒飯	95

所有主菜可選擇：炸薯條、炸甜薯條、薯蓉或田園沙律

### 甜品

時令水果配椰子雪糕	95
[N] 巧克力布朗尼配雲喱噏雪糕新地	95
雲喱噏雪糕、鮮草莓、鮮忌廉、碎糖及暖朱古力醬	
[N] 巧克力曲奇餅配雲喱噏雪糕	95

[M] 廚師推介 [V] 素食 [S] 香辣 [N] 果仁 [G] 無麩質

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價錢以港元為單位，另加一服務費



## CHILDREN'S DINING

## Soup

[V] Creamless Roasted Tomato Soup	90
Parmesan cheese and croutons	

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## Mains

Crispy Fish Fingers	98
Tartar sauce and lemon	
Chinese Style Steamed Toothfish Fillet	140
Baby bok choy and soy sauce	
Golden Chicken Fingers with Yuzu Honey	98
Kids Beef Burger or Cheese Burger	98
Lettuce, tomatoes and pickles	
Grilled Ham and Cheese Sandwich	98
[M] The Murray Macaroni and Cheese	95
[V] Assorted Vegetables and Egg Fried Rice	95

All mains served with a choice of:

French Fries, Sweet Potato Fries, Mashed Potato or Garden Salad

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## Desserts

Tropical Fruits with Coconut Ice Cream	95
[N] Chocolate Brownie Sundae	95
Vanilla ice cream, berries, whipped cream, sprinkles and warm chocolate sauce	
[N] Triple Chocolate Chip Cookies with Vanilla Ice Cream	95

[M] Signature [V] Vegetarian [S] Spicy [N] Nuts [G] No Gluten Added  
 Please let us know if you have any food allergies or special dietary requirements.  
 Prices are in HKD and subject to 10% service charge.

## 深宵精選

由晚上十一時至早上六時供應

### 沙律

[V] 田園沙律 有機雜菜、牛油果及車厘茄配意大利白醋汁	190
凱撒沙律 炸水瓜柳、羅馬生菜、鯤魚、香草麵包粒、煙肉及巴馬臣芝士	196
配扒雞胸、煙蘇格蘭三文魚或扒蝦球	285

### 湯類

[V] 蕃茄湯 巴馬臣芝士及麵包粒	160
龍蝦湯 百里香及干邑拔蘭地	210

### 三文治及漢堡包

[M] 公司三文治 有機日式雞胸、煙肉、雞蛋、番茄及車打芝士	280
[M] 美利漢堡包 和牛漢堡扒、康堤芝士、酸青瓜、蕃茄酸辣醬及燴乾蔥	316
[V] 大蘑菇意式三文治 洋蔥、康堤芝士及松露忌廉羽衣甘藍	255

所有三文治及美利漢堡包可選配雜菜沙律、甜薯條或炸薯條  
食品安全指引建議食用全熟的漢堡包

### 意大利麵

手卷長通粉 配意式牛肉醬汁或蕃茄醬汁	265
卡邦尼意粉 有機雞蛋、風乾豬面頰肉、意大利綿羊芝士及黑椒	260
[S] 香辣海鮮扁意粉 車厘茄及辣椒	325

[M] 廚師推介 [V] 素食 [S] 香辣 [N] 果仁 [G] 無麩質

如閣下對任何食物敏感或特殊的飲食要求，請讓我們知道  
價錢以港元為單位，另加一服務費

## OVERNIGHT DINING

Served from 11 p.m. to 6 a.m.

## Salad

[V] Garden Salad	190
Organic vegetables, avocado and cherry tomatoes, with white balsamic vinaigrette	
Classic Caesar Salad	196
Fried capers, baby gem lettuce, anchovies, herb croutons, bacon and parmesan	
Add Grilled Chicken Breast, Smoked Scottish Salmon or Grilled Shrimp	285

## Soups

[V] Creamless Roasted Tomato Soup	160
Parmesan cheese and croutons	
Lobster Bisque	210
Thyme and cognac	

## Sandwiches And The Murray Burger

[M] Club Sandwich	280
Organic Japanese chicken breast, applewood smoked bacon, farm egg, tomatoes and cheddar cheese	
[M] The Murray Burger	316
Wagyu beef, aged comté cheese, pickles, tomato chutney and confit shallots	
[V] Portobello Mushroom Panini	255
Creamy truffled kale, grilled onion and comté cheese	
All sandwiches and The Murray burger are served with:	
Choice of: Garden Salad, Sweet Potato Fries or French Fries	
As per food safety guidelines, burger is recommended to be served well-done	

## Pastas

Hand Rolled Penne Pasta	265
with Bolognese or Roasted Tomato Sauce	
Spaghetti Carbonara	260
Organic egg, guanciale, Pecorino Romano and fresh black pepper	
[S] Spicy Seafood Linguine	325
Cherry tomatoes and pili-pili chilies	

[M] Signature [V] Vegetarian [S] Spicy [N] Nuts [G] No Gluten Added  
 Please let us know if you have any food allergies or special dietary requirements.  
 Prices are in HKD and subject to 10% service charge.

## 簡易菜譜

香煎或蒸挪威三文魚柳	350
烤澳洲羊扒	390
[M] 烤澳洲西冷 250克	580

以上主菜可選擇：

自選醬汁：

賓尼士汁	阿根廷香草醬	青胡椒汁
荷蘭汁	百里香雞肉汁	地中海番茄沙沙醬

自選配菜兩款：

炸薯條	炸甜薯條	薯蓉
烤根莖類蔬菜	白飯	焗西蘭花
蒜蓉炒菠菜	田園沙律	

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## 亞洲風味

[M] 海南雞飯	340
白切雞、薑味飯配雞湯	
[V] 雜菜雞蛋炒飯	225
時令雜菜、雞蛋、青豆及青蔥	
揚州炒飯	255
鮮蝦、叉燒、雞蛋及青蔥	
乾炒牛河	346
洋葱、韭王及老抽	
[M] 港式雲吞湯麵	256
全蛋麵配豬肉及蝦肉雲吞	

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## 甜品

黑森林蛋糕	140
拔蘭地櫻桃、黑巧克力蛋糕及忌廉	
[N] 紐約芝士蛋糕	140
脆核桃及新鮮草莓	
日式抹茶紅豆卷	120
日式抹茶蛋糕配紅豆及忌廉	
精選雪糕或雪葩 (兩球)	120

[M] 廚師推介 [V] 素食 [S] 香辣 [N] 果仁 [G] 無麩質

如閣下對任何食物敏感或特殊的飲食要求，請讓我們知道  
價錢以港元為單位，另加一服務費

## Simply Prepared

Pan Seared or Steamed Norwegian Salmon Fillet	350
Grilled Australian Lamb Chops	390
[M] Grilled Australian Beef Sirloin 250 grams	580

All the above main courses are served with:

Choice of sauce:

Béarnaise	Chimichurri	Green Peppercorn
Hollandaise	Thyme Chicken Jus	Mediterranean Tomato Salsa

Choice of two side dishes:

French Fries	Sweet Potato Fries	Whipped Potatoes
Roasted Root Vegetables	Steamed Rice	Steamed Broccoli
Sautéed Spinach with Garlic	Garden Salad	

## Asian Flavours

[M] Hainan Chicken Rice	340
Poached chicken, ginger scented rice and chicken soup	
[V] Vegetable Fried Rice	225
Seasonal baby vegetables, farm egg, peas and spring onion	
Yeung Chow Fried Rice	255
Shrimps, barbecued pork, farm egg and spring onion	
Stir-Fried Rice Noodles with Sliced US Beef	346
Onion, yellow chives and dark soy sauce	
[M] Hong Kong Wonton Noodle Soup	256
Egg noodles with pork and shrimp dumplings	

## Desserts

Black Forest Cake	140
Brandied cherries, dark chocolate cake and kirsh whipped cream	
[N] Creamy New York Style Cheese Cake	140
Pecan nut crust and fresh berries	
Matcha and Red Bean Roll	120
Japanese matcha cake and sweet red bean cream	
Selection of Ice Cream or Sorbets (two scoops)	120

[M] Signature [V] Vegetarian [S] Spicy [N] Nuts [G] No Gluten Added  
 Please let us know if you have any food allergies or special dietary requirements.  
 Prices are in HKD and subject to 10% service charge.

愛犬美食

藜麥雞胸肉	88
Hugo & Celine 牛筋棒棒糖	88
Hugo & Celine 奇趣曲奇	98
Hugo & Celine 杯裝愛犬雪糕	98
Lickin' Liver, Slick Salmon, Magic Moose, Dear Oh Dear, Cool Cod, Happy Herring	

## CANINE CUISINE

Chicken Breast With Quinoa	88
Hugo & Celine Lollipop	88
Hugo & Celine Crunchy Cookies	98
Hugo & Celine Ice Cream	98
Lickin' Liver, Slick Salmon, Magic Moose, Dear Oh Dear, Cool Cod, Happy Herring	

Please let us know if you have any food allergies or special dietary requirements.  
Prices are in HKD and subject to 10% service charge.

熱 飲

咖啡及鮮奶 70

香濃咖啡  
無咖啡因咖啡  
特濃咖啡  
美式咖啡  
鮮奶咖啡  
意式泡沫咖啡  
熱巧克力  
鮮奶  
豆漿  
脫脂奶

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西式茗茶 75

英式早餐  
伯爵  
大吉嶺

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中國茗茶 75

香片  
烏龍  
普洱

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香草茶 75

薄荷  
洋甘菊

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日本茶 75

綠茶



## HOT BEVERAGES

## Coffee and Milk 70

Coffee  
Decaffeinated Coffee  
Espresso  
Americano  
Café Latte  
Cappuccino  
Hot Chocolate  
Cold Milk  
Soy Milk  
Skimmed Milk

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## Fine Tea 75

English Breakfast  
Earl Grey  
Darjeeling

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## Chinese Tea 75

Jasmine  
Oolong  
Pu-Erh

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## Herbal Infusion 75

Peppermint  
Chamomile

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## Japanese Tea 75

Green Tea

Please let us know if you have any food allergies or special dietary requirements.  
Prices are in HKD and subject to 10% service charge.

凍飲

汽水

65

- 可口可樂 330 毫升
  - 健怡可口可樂 330 毫升
  - 零系可口可樂 330 毫升
  - 雪碧 330 毫升
  - 紅牛 250 毫升
- 

Fever Tree

65

- Indian Tonic 200 毫升
  - Elderflower Tonic 200 毫升
  - Mediterranean Tonic 200 毫升
  - Ginger Beer 200 毫升
  - Soda Water 200 毫升
- 

果汁

65

- 橙汁
  - 甘筍汁
  - 西柚汁
  - 菠蘿汁
  - 蘋果汁
  - 紅莓汁
  - 蕃茄汁
- 

礦泉水

- Antipodes 無氣礦泉水 500 毫升 60
- Antipodes 無氣礦泉水 1000 毫升 95
- Antipodes 有氣礦泉 500 毫升 60
- Antipodes 有氣礦泉水 1000 毫升 95

## COLD BEVERAGES

<b>Carbonates</b>	65
Coca Cola 330ml	
Coke Light 330ml	
Coke Zero 330ml	
Sprite 330ml	
Red Bull 250ml	

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<b>Fever Tree</b>	65
Indian Tonic 200ml	
Elderflower Tonic 200ml	
Mediterranean Tonic 200ml	
Ginger Beer 200ml	
Soda Water 200ml	

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<b>Juices</b>	65
Orange	
Carrot	
Grapefruit	
Pineapple	
Apple	
Cranberry	
Tomato	

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<b>Mineral Water</b>	
Antipodes Still 500ml	60
Antipodes Still 1000ml	95
Antipodes Sparkling 500ml	60
Antipodes Sparkling 1000ml	95

Please let us know if you have any food allergies or special dietary requirements.  
Prices are in HKD and subject to 10% service charge.

凍  
飲

啤酒

本地少爺啤 O.V.T. Pilsner 80  
4.9%, 330ml

本地少爺啤 Classic Pale Ale 80  
5.0%, 330ml

如閣下對任何食物敏感或特殊的飲食要求，請讓我們知道  
價錢以港元為單位，另加一服務費

## BEER

Young Master O.V.T. Pilsner, Hong Kong 80  
4.9%, 330ml

Young Master Classic Pale Ale, Hong Kong 80  
5.0%, 330ml

烈酒

烈酒

杯裝

瓶裝

伏特加

45ml

Ketel One

120

1,600

Grey Goose

130

1,700

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氈酒

Tanqueray

130

1,700

The Botanis

150

1,900

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秣酒

Nusa Cana

100

Ron Zacapa 23 Years Old

180

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龍舌蘭酒

Ocho Blanco 2015 La Latilla

110

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蘇格蘭威士忌

Johnnie Walker Black Label, Blended Scotch

100

1,400

Johnnie Walker Blue Label, Blended Scotch

380

4,800

Macallan 18 Years Old Sherry Oak Cask, Single Malt

390

4,700

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美國威士忌

Bulleit Rye

90

1,300

Michter's Bourbon

130

1,700

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清酒

Four Fox Saké

100

950

如閣下對任何食物敏感或特殊的飲食要求，請讓我們知道  
價錢以港元為單位，另加一服務費

	Glass	Bottle
<b>SPIRITS</b>		
<b>Vodka</b>		
	45ml	
Ketel One	120	1,600
Grey Goose	130	1,700
<hr/>		
<b>Gin</b>		
Tanqueray	130	1,700
The Botanis	150	1,900
<hr/>		
<b>Rum</b>		
Nusa Cana	100	
Ron Zacapa 23 Years Old	180	
<hr/>		
<b>Tequila</b>		
Ocho Blanco 2015 La Latilla	110	
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<b>Scotch Whisky</b>		
Johnnie Walker Black Label, Blended Scotch	100	1,400
Johnnie Walker Blue Label, Blended Scotch	380	4,800
Macallan 18 Years Old Sherry Oak Cask, Single Malt	390	4,700
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<b>American Whiskey</b>		
Bulleit Rye	90	1,300
Michter's Bourbon	130	1,700
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<b>Sake</b>		
Four Fox Saké	100	950

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## 杯裝葡萄酒

杯裝

瓶裝

## 氣泡酒

R de Ruinart Brut NV, Champagne, France

195

950

Prosecco DOCG, Atilius, Veneto, Italy

120

590

## 白酒

Estate Riesling, Dönnhoff, Nahe, Germany, 2018

120

550

Pinot Grigio, De Stefani, Venezia, Italy, 2017

130

600

Sauvignon Blanc, Mahi, Marlborough, New Zealand, 2018

130

600

Chablis, Seguinot-Bordet, Burgundy, France, 2018

140

650

## 紅酒

Esprit de Pavie, Château Pavie, Bordeaux, France, 2012

130

600

GSM, Missy Harry, Hewitson, Barrosa Valley, Australia, 2017

140

650

Amarone Della Valpolicella, Castelforte, Veneto, Italy, 2014

160

750

Pinot Noir, Siduri, Russian River Valley, Sonoma Country, USA, 2017

160

750



WINE BY THE GLASS	Glass	Bottle
<b>Bubbles</b>		
R de Ruinart Brut NV, Champagne, France	195	950
Prosecco DOCG, Atilius, Veneto, Italy	120	590
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<b>White</b>		
Estate Riesling, Dönnhoff, Nahe, Germany, 2018	120	550
Pinot Grigio, De Stefani, Venezia, Italy, 2017	130	600
Sauvignon Blanc, Mahi, Marlborough, New Zealand, 2018	130	600
Chablis, Seguinot-Bordet, Burgundy, France, 2018	140	650
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<b>Red</b>		
Esprit de Pavie, Château Pavie, Bordeaux, France, 2012	130	600
GSM, Missy Harry, Hewitson, Barrosa Valley, Australia, 2017	140	650
Amarone Della Valpolicella, Castelforte, Veneto, Italy, 2014	160	750
Pinot Noir, Siduri, Russian River Valley, Sonoma Country, USA, 2017	160	750

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## 葡萄酒

瓶裝

## 香檳

Ruinart, Blanc de Blancs NV ( 半瓶 )	600
Bollinger, Special Cuvée NV	1,200
Moët & Chandon, Grand Vintage Rosé 2012	1,400

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## 白酒

Chassagne-Montrachet, Domaine Blain Gagnard, Burgundy, France, 2011 ( 半瓶 )	500
Chenin Blanc, Homestead Series, Bellingham, Paarl, South Africa, 2018	550
Vermentino di Gallura, Jankara, Sardinia, Italy, 2018	680
Pouilly-Fumé, La Moyneire, Michel Redde , Loire Valley, France, 2018	750
Etna Bianco, Sul Vulcano, Donnafugata, Italy, 2018	780
Chardonnay, Unfiltered, Newton Vineyard, Napa Valley, U.S.A., 2016	950

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## 紅酒

Merlot-Cabernet Blend, Domaine de Baronarques, Limoux, France, 2012 ( 半瓶 )	500
Tinto Reserva, Plansel Selecta, Quinta da Plansel, Alentejano, Portugal, 2015	600
Chianti Riserva, Atilius, Tuscany, Italy, 2016	600
Cabernet Sauvignon, Beringer, Napa Valley, U.S.A., 2015	750
Shiraz, Entity, John Duval Wines, Barossa Valley, Australia, 2018	800
Echo de Lynch Bages, Pauillac, Bordeaux, France, 2014	1,100
Vosne-Romanée, Daniel Rion, Burgundy, France, 2012	1,200

WINE	Bottle
<b>Champagne</b>	
Ruinart, Blanc de Blancs NV (Half Bottle)	600
Bollinger, Special Cuvée NV	1,200
Moët & Chandon, Grand Vintage Rosé 2012	1,400
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<b>White</b>	
Chassagne-Montrachet, Domaine Blain Gagnard, Burgundy, France, 2011 (Half Bottle)	500
Chenin Blanc, Homestead Series, Bellingham, Paarl, South Africa, 2018	550
Vermentino di Gallura, Jankara, Sardinia, Italy, 2018	680
Pouilly-Fumé, La Moyneire, Michel Redde, Loire Valley, France, 2018	750
Etna Bianco, Sul Vulcano, Donnafugata, Italy, 2018	780
Chardonnay, Unfiltered, Newton Vineyard, Napa Valley, U.S.A., 2016	950
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<b>Red</b>	
Merlot-Cabernet Blend, Domaine de Baronarques, Limoux, France, 2012 (Half Bottle)	500
Tinto Reserva, Plansel Selecta, Quinta da Plansel, Alentejano, Portugal, 2015	600
Chianti Riserva, Atilius, Tuscany, Italy, 2016	600
Cabernet Sauvignon, Beringer, Napa Valley, U.S.A., 2015	750
Shiraz, Entity, John Duval Wines, Barossa Valley, Australia, 2018	800
Echo de Lynch Bages, Pauillac, Bordeaux, France, 2014	1,100
Vosne-Romanée, Daniel Rion, Burgundy, France, 2012	1,200

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