



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

GRILLED VEGETABLE SALAD (V)

Mixed Green, Zucchini, Bellpepper, Artichoke, Pecan, Parmesan Cheese, Balsamic Vinaigrette

DEEP-FRIED TOFU SALAD (V)

Arugula, Baby Spinach, Baby Radish, Cucumber, Japanese Sesame Dressing

AVOCADO WITH MOZZARELLA CHEESE (V)

Butter Lettuce, Fresh Mango, Orange, Pine Nuts, Citrus Dressing

HOKKAIDO SCALLOP A LA PLANCHA

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

JUMBO LUMP CRAB MEAT SALAD

Mango Emulsion, Tomato Salsa, Basil, Celery, Crispy Feuilles de Brick

M7 WAGYU CHUCK FLAP BEEF TARTAR

Spinach Pancake, Beetroot, Shallot, Caper, Dijon Mustard

BALLOTINE DE FOIE GRAS

Blueberry Gelée, Pear, Cream Cheese, Mint, Brioche

(supplement \$48)

SCOTTISH SMOKED SALMON RESERVE

- PREPARED TABLESIDE -

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

(supplement \$48)

SOUP

SPICY CREAM OF CAPSICUM SOUP (V)

French Beans, Red Kidney Beans, Corn, Onion

CHICKEN CONSOMMÉ

Root Vegetable Mirepoix, Potato Gnocchi

DAIKON SOUP

Silken Tofu, Spring Onion

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

HAIRY CRAB PASTA

Orange, Timut Pepper, Perle di Balsamico

GRILLED KING PRAWN

Paelle Orzo Pasta, Rocket

ROASTED CHILEAN SEABASS

Micro Greens, Black Garlic, Black Beans, Green Oil, Lobster Port Wine Sauce

SLOW COOKED SALMON

Cucumber, Lime, Crème Fraîche Crushed Potato, Fennel Emulsion

SNAKE RIVER PORK LOIN

Crushed Potatoes, Arugula, Curry Mayonnaise, Natural Jus

PAN-SEARED AUSTRALIAN LAMB CHOP

Eggplant Caviar, Potatoes, Black Olive, Pesto, Ratatouille, Lamb Jus

U.S. GRAIN FEED BEEF TENDERLOIN

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

DAILY CARVING

Expertly Roasted and Carved Tableside
(supplement \$148)

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

WAGYU FLANK STEAK FOR TWO

Avocado - Tomato Salsa
(supplement \$68 per person)

PORTOBELLO MUSHROOM (V)

Sundried Tomato, Basil, Mozzarella Cheese

U.S. NATURAL ANGUS BEEF HANGER STEAK

Rosemary, Baked Whole Garlic

AUSTRALIAN WAGYU BEEF SIRLOIN

Chimichurri Sauce, Natural Jus
(supplement \$58)

WILD GREY FRENCH SEABREAM

Herbs-Garlic Butter

DESSERT TROLLEY

DARK CHOCOLATE AND SALTED CARAMEL TART

JASMINE AND APRICOT DOME

MATCHA AND RED BEAN MILLE-FEUILLE

PINEAPPLE CHEESECAKE

WILD BERRIES FINGER 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

GRILLED VEGETABLE SALAD (V) \$240

Mixed Greens, Zucchini, Bellpepper, Artichoke, Pecan, Parmesan Cheese, Balsamic Vinaigrette

DEEP-FRIED TOFU SALAD (V) \$240

Arugula, Baby Spinach, Baby Radish, Cucumber, Japanese Sesame Dressing

AVOCADO WITH MOZZARELLA CHEESE (V) \$240

Butter Lettuce, Fresh Mango, Orange, Pine Nuts, Citrus Dressing

HOKKAIDO SCALLOP A LA PLANCHA \$290

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

JUMBO LUMP CRAB MEAT SALAD \$290

Mango Emulsion, Tomato Salsa, Basil, Celery, Crispy Feuilles de Brick

M7 WAGYU CHUCK FLAP BEEF TARTAR \$320

Spinach Pancake, Beetroot, Shallot, Caper, Dijon Mustard

BALLOTINE DE FOIE GRAS \$330

Blueberry Gelée, Pear, Cream Cheese, Mint, Brioche

SCOTTISH SMOKED SALMON RESERVE \$240

- PREPARED TABLESIDE -

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

SOUP

SPICY CREAM OF CAPSICUM SOUP (V) \$240

French Beans, Red Kidney Beans, Corns, Onion

CHICKEN CONSOMMÉ \$260

Root Vegetable Mirepoix, Potato Gnocchi

DAIKON SOUP \$240

Silken Tofu, Spring Onion

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

HAIRY CRAB PASTA \$320

Orange, Timut Pepper, Perle di Balsamico

GRILLED KING PRAWN \$320

Paelle Orzo Pasta, Rocket

ROASTED CHILEAN SEABASS \$390

Micro Green, Black Garlic, Black Bean, Green Oil, Lobster Port Wine Sauce

SLOW COOKED SALMON \$360

Cucumber, Lime, Crème Fraîche Crushed Potato, Fennel Emulsion

SNAKE RIVER PORK LOIN \$390

Crushed Potatoes, Arugula, Curry Mayonnaise, Natural Jus

PAN-SEARED AUSTRALIAN LAMB CHOP \$410

Eggplant Caviar, Potatoes, Black Olive, Pesto, Ratatouille, 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

WAGYU FLANK STEAK FOR TWO \$580

Avocado - Tomato Salsa

PORTOBELLO MUSHROOM (V) \$208

Sundried Tomato, Basil, Mozzarella Cheese

U.S. NATURAL ANGUS BEEF HANGER STEAK \$390

Rosemary, Baked Whole Garlic

AUSTRALIAN WAGYU BEEF SIRLOIN \$430

Chimichurri Sauce, Natural Jus

WILD GREY FRENCH SEABREAM \$430

Herbs-Garlic Butter

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

DARK CHOCOLATE AND SALTED CARAMEL TART

JASMINE AND APRICOT DOME

MATCHA AND RED BEAN MILLE-FEUILLE

PINEAPPLE CHEESECAKE

WILD BERRIES FINGER 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.