

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

SPRING STRAWBERRY AND KALE SALAD (V)

Mint, Blue Cheese, Green Peas, Almond, Aged Balsamic Vinegar

APPLE AND TOASTED WALNUT SALAD (V)

Arugula, Baby Spinach, Feta Cheese, Cranberries, Honey-Cider Vinaigrette

BUTTER LETTUCE AND FENNEL SALAD (V)

Slow cooked Japanese Egg, Asparagus, Capers,
Baby Radishes, Red Onion, Crispy Smoked Salmon, Creamy Tarragon Dressing

OBSIBLUE PRAWNS A LA PLANCHA

Celery Root Wonton, Pistachio, Parma Ham, Curry Oil, Uni Foam

JUMBO LUMP CRAB MEAT SALAD

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

HAND CUT OCTOPUS & SCALLOP

Scallop Tartar, Plum Wine Jelly, Golden Leaf, Soy, Sake, Yuzu Cream

SPAGHETTI SQUASH (V)

Feuilles de Brick, Eggplant, Goat Yogurt, Curry Leaf

SOUP

CAULIFLOWER SOUP (V)

Curry, Croutons, Cauliflower Steak

CHICKEN CONSOMMÉ

Root Vegetable Mirepoix, Potato Gnocchi

DAIKON SOUP

Silken Tofu, Spring Onion

2-course set menu at \$408 per person

3-course set menu at \$512 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

PAN-FRIED BARRAMUNDI

Baby Squid, Olive, Clam, Broccoli Puree, Grilled Onion, Curry Coconut Sauce

ROASTED CHILEAN SEABASS

Cherry Tomato, Quinoa, Chilli Tomato Foam

BROILED SALMON "JUST COOKED"

Saffron, Carrot, Fennel, Tomato, Black Olive, Yellow Wine Sauce

ROASTED PORK LOIN

Cauliflower Puree, Shaved Mushroom, Quinoa, Baby Carrot, Natural Jus

HONEY-ORANGE SEARED PIGEON

Eggplant, Chorizo Sausage, Pineapple-Chilli Salsa
(supplement \$68)

SLOW ROASTED VEAL

Potatoes, Bacon, Croutons, Spinach, Foie Gras Sauce

DAILY CARVING

Expertly Roasted and Carved Tableside

2-course set menu at \$408 per person

3-course set menu at \$512 per person

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FROM THE GRILL

Served with daily inspirations from the market

WAGYU FLANK STEAK FOR TWO

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

U.S BEEF CHUCK EYE STEAK ROLL

Pesto, Mozzarella Cheese

PORTOBELLO MUSHROOM (V)

Sundried Tomato, Basil, Mozzarella Cheese

BLACK ANGUS TENDERLOIN

Chimichurri Sauce, Natural Jus
(supplement \$88)

NEW ZEALAND HALIBUT

Herb-Garlic Butter

DESSERT TROLLEY

VANILLA & RED BERRIES PANNA COTTA

CHOCOLATE AND HAZELNUT CUBE

PISTACHIO AND RASPBERRY RUBIS

LEMON CURD COOKIE BAR

BLUEBERRY CHEESECAKE

COCONUT TART WITH PASSION FRUIT

2-course set menu at \$408 per person

3-course set menu at \$512 per person

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A LA CARTE MENU

APPETISERS

SPRING STRAWBERRY AND KALE SALAD (V)	\$200
Mint, Blue Cheese, Green Peas, Almond, Aged Balsamic Vinegar	
APPLE AND TOASTED WALNUT SALAD (V)	\$200
Arugula, Baby Spinach, Feta Cheese, Cranberries, Honey-Cider Vinaigrette	
BUTTER LETTUCE AND FENNEL SALAD (V)	\$200
Slow cooked Japanese Egg, Asparagus, Capers, Baby Radishes, Red Onion, Crispy Smoked Salmon, Creamy Tarragon Dressing	
OBSIBLUE PRAWNS A LA PLANCHA	\$260
Celery Root Wonton, Pistachio, Parma Ham, Curry Oil, Uni Foam	
JUMBO LUMP CRAB MEAT SALAD	\$270
Mango Emulsion, Tomato Salsa, Basil, Celery, Crispy Feuilles de Brick	
HAND CUT OCTOPUS AND SCALLOP	\$270
Scallop Tartar, Plum Wine Jelly, Golden Leaf, Soy, Yuzu Cream	
SPAGHETTI SQUASH (V)	\$210
Feuilles de Brick, Eggplant, Goat Yogurt, Curry Leaf	

SOUP

CAULIFLOWER SOUP (V)	\$200
Curry, Croutons, Cauliflower Steak	
CHICKEN CONSOMMÉ	\$220
Root Vegetable Mirepoix, Potato Gnocchi	
DAIKON SOUP	\$200
Silken Tofu, Spring Onion	

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MAINS

HAIRY CRAB PASTA	\$ 290
Orange, Timut Pepper, Perle di Balsamico	
PAN-FRIED BARRAMUNDI	\$ 310
Baby Squid, Olive, Clam, Broccoli Puree, Grilled Onion, Curry Coconut Sauce	
ROASTED CHILEAN SEABASS	\$ 360
Cherry Tomato, Quinoa, Chilli Tomato Foam	
BROILED SALMON "JUST COOKED"	\$ 310
Saffron, Carrot, Fennel, Tomato, Black Olive, Yellow Wine Sauce	
ROASTED PORK LOIN	\$ 360
Cauliflower Puree, Shaved Mushroom, Quinoa, Baby Carrot, Natural Jus	
HONEY-ORANGE SEARED PIGEON	\$ 390
Eggplant, Chorizo Sausage Pineapple-Chilli Salsa	
SLOW ROASTED VEAL	\$ 370
Potatoes, Bacon, Croutons, Spinach, Foie Gras Sauce	
DAILY CARVING	\$ 400
Expertly Roasted and Carved Tableside	

FROM THE GRILL

Served with daily inspirations from the market

WAGYU FLANK STEAK FOR TWO	\$ 510
Avocado - Tomato Salsa	
U.S BEEF CHUCK EYE STEAK ROLL	\$ 360
Pesto, Mozzarella Cheese	
PORTOBELLO MUSHROOM (V)	\$ 200
Sundried Tomato, Basil, Mozzarella Cheese	
BLACK ANGUS TENDERLOIN	\$ 400
Chimichurri Sauce, Natural Jus	
NEW ZEALAND HALIBUT	\$ 400
Herb-Garlic Butter	

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DESSERT TROLLEY

\$108

VANILLA & RED BERRIES PANNA COTTA

CHOCOLATE AND HAZELNUT CUBE

PISTACHIO AND RASPBERRY RUBIS

LEMON CURD COOKIE BAR

BLUEBERRY CHEESECAKE

COCONUT TART WITH PASSION FRUIT

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