



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)

### 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 \$488 per person

3-course set menu at \$588 per person

4-course set menu at \$628 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 \$48)

2-course set menu at \$488 per person

3-course set menu at \$588 per person

4-course set menu at \$628 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

### BLUEBERRY CHEESECAKE

### TIRAMISU

### GREEN TEA AND RED BEAN MILLEFEUILLE

### CHOCOLATE AND BAILEY'S ENTREMET

### PINEAPPLE AND COCONUT TART

2-course set menu at \$488 per person

3-course set menu at \$588 per person

4-course set menu at \$628 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)** \$230

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

**DEEP-FRIED TOFU SALAD (V)** \$230

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

**AVOCADO WITH MOZZARELLA CHEESE (V)** \$230

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** \$310

Spinach Pancake, Beetroot, Shallot, Caper, Dijon Mustard

**BALLOTINE DE FOIE GRAS** \$330

Blueberry Gelée, Pear, Cream Cheese, Mint, Brioche

### 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** \$ 310

Orange, Timut Pepper, Perle di Balsamico

**GRILLED KING PRAWN** \$ 310

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

BLUEBERRY CHEESECAKE

TIRAMISU

GREEN TEA AND RED BEAN MILLEFEUILLE

CHOCOLATE AND BAILEY'S ENTREMET

PINEAPPLE AND COCONUT TART

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.