

ELEVATE YOUR GOURMET EXPERIENCE AT HOME

THE MURRAY MENU OPTIONS ARE NOW AVAILABLE IN DELIVEROO

## GARDEN LOUNGE BEVERAGE LIST

GLASS

### WINE

#### BUBBLES

CUVÉE 4.5 BRUT, MUMM RSRV, CHAMPAGNE,  
FRANCE 210

VALDOBBIADENE PROSECCO BRUT, FAGHER,  
LE COLTURE, VENETO, ITALY 130

#### WHITE

2020 SAUVIGNON BLANC, YEALANDS,  
MARLBOROUGH, NEW ZEALAND 140

2017 CHABLIS, CHABLISIENNE, BOURGOGNE,  
FRANCE 160

#### RED

2015 CABERNET-MERLOT BLEND,  
THE PARING RED, NAPA VALLEY, U.S.A. 160

2018 PINOT NOIR, CRAGGY RANGE,  
MARTINBOROUGH, NEW ZEALAND 160

#### WATER

ANTIPODES STILL, SPARKLING 500ML 70

ANTIPODES STILL, SPARKLING 1000ML 95

#### SOFT DRINK

COKE, DIET COKE, SPRITE, GINGER ALE,  
GINGER BEER 65

#### JUICE

ORANGE, CARROT, MANGO, GRAPEFRUIT, APPLE 75

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

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

GARDEN LOUNGE  
SEAFOOD SEMI - BUFFET DINNER MENU

- BUFFET SELECTIONS -

SELECTION OF FRESH SEAFOOD

ASSORTMENT OF FRESH SALADS

CHEESE BOARD AND COLD CUTS

SASHIMI

- A CHOICE OF MAIN COURSE -

**SURF AND TURF**

Hanger Steak And Lobster Tail With Black Truffle Mashed Potato And Broccoli  
(SUPPLEMENT 48)

**AUSTRALIAN LAMB CHOPS**

Spring Onion, Eggplant, Cumin  
(SUPPLEMENT 48)

**SEAFOOD PLATTER FOR TWO**

Roasted Barramundi, Sautéed Japanese Squid,  
ASC Selva Shrimp And Lobster Tail With Tomato Ninnika Dressing

**PAN SEARED SALMON FILET WITH ORZO PASTA**

Ama Ebi, Spring Onion, Sushi Ginger, Orzo Pasta

**SPICY SEAFOOD LINGUINE**

Shrimp, Sweet Crab, New Zealand Clams, Chilli Flakes And Cherry Tomato Sauce

**MAITAKE MUSHROOM PASTA (V)**

Cordyceps Flower, Sautéed Kale, Forest Mushroom, Parmesan

-SWEETS-

ASSORTED DESSERT SELECTION  
FROM OUR PASTRY CHEF

\$698 per person

\$349 per Child ages 5 to 11 years old (Main course not included)

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

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BEVERAGES

STANDARD SELECTION

- PROSECCO -

ATILIUS PROSECCO ROSÉ

- WINE -

2020 SAUVIGNON BLANC, YEALANDS, MARLBOROUGH, NEW ZEALAND

2017 CHABLIS, CHABLISIENNE, BOURGOGNE, FRANCE

2015 CABERNET-MERLOT BLEND, THE PARING RED, NAPA VALLEY, U.S.A.

2018 PINOT NOIR, CRAGGY RANGE, MARTINBOROUGH, NEW ZEALAND

- BEER -

O.V.T. PILSNER (BOTTLED)

- SELECTION OF SOFT DRINK AND JUICE -

\$238 per person with free flow of selected beverages above for 2 hours

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

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BEVERAGES

PREMIUM SELECTION

- CHAMPAGNE SELECTION -

MUMM RSRV 4.5 BRUT

- COCKTAIL SELECTION -

GIN & TONIC

BLOODY MARY

APEROL SPRITZ

- WINE -

2019 SAUVIGNON BLANC, YEALANDS, MARLBOROUGH, NEW ZEALAND

2017 CHABLIS, CHABLISIENNE, BOURGOGNE, FRANCE

2015 CABERNET-MERLOT BLEND, THE PARING RED, NAPA VALLEY, U.S.A.

2018 PINOT NOIR, CRAGGY RANGE, MARTINBOROUGH, NEW ZEALAND

- BEER -

O.V.T. PILSNER (BOTTLED)

- SELECTION OF SOFT DRINK AND JUICE -

\$388 per person with free flow of selected beverages above for 2 hours

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

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