ELEVATE YOUR GOURMET EXPERIENCE AT HOME

THE MURRAY MENU IS NOW AVAILABLE ON DELIVEROO

GARDEN LOUNGE BEVERAGE LIST

WINE				
SPARKLING GLASS BOTTLE				
NV	RUINART 'R DE RUINART', CHAMPAGNE, FRANCE	220	1,190	
NV	CREMANT, BLANC DE BLANCS, BARTON & GUESTIER, FRANCE	130	630	
WHITE				
2021	CHABLIS, NICOLAS POTEL, BURGUNDY, FRANCE	210	990	
2022	CHARDONNAY 'THE WALL', BARWANG, NEW SOUTH WALES, AUSTRALIA	100	450	
2022	SAUVIGNON BLANC, CLOUDY BAY, MARLBOROUH, NEW ZEALAND	170	800	
RED				
2021	COTES DU RHONE 'SAINT-ESPRIT', DELAS, RHONE VALLEY, FRANCE	130	630	
2021	SHIRAZ 'THE WALL', BARWANG, NEW SOUTH WALES, AUSTRALIA	100	450	
2020	CABERNET SAUVIGNON 'ALTOS DEL PLATA', TERRAZAS DE LOS ANDES, MENDOZA, ARGENTINA	140	650	
WATER				
ANTIPODES STILL / SPARKLING (500ML) ANTIPODES STILL / SPARKLING (1L)		70 95		
SOFTDRINKS				
COKE, DIET COKE, SPRITE, GINGER ALE, GINGER BEER		65		
JUICES				
ORANGE, CARROT, MANGO, GRAPEFRUIT, APPLE				

SEAFOOD SEMI - BUFFET DINNER MENU 海鮮半自助晚餐菜單

APPETISERS 前菜

SEAFOOD ON ICE 時令冰鎮海鮮

SMOKED AND MARINATED SEAFOOD SELECTION 精撰煙燻和酶製海鮮

> MIXED GREENS GARDEN SALAD 雜錦田園沙律

TUNA LOIN NICOISE SALAD 吞拿魚尼斯沙律

SICHUAN COLD CHICKEN 四川涼拌雞

> JELLY FISH SALAD 海蜇沙律

THAI SHRIMP SALAD 泰式蝦沙律

CHARCUTERIE 熟食

SELECTION OF PREMIUM COLD CUTS AND ARTISINAL CHEESE 精選優質冷盤和歐洲芝士

CONDIMENTS & PICKLES 調味料及醃菜

SELECTION OF FRESHLY BAKED BREADS AND FOCACCIA 精選新鮮出爐的麵包和意大利香草麵包

DAILY BEEF CARVING WITH CONDIMENTS & SIDE DISHES 是日烤牛肉配調味料和配菜

DAILY SEAFOOD CARVING 是日海鮮

STEAMED JIANGSU HAIRY CRAB (4-5 TAELS)

(SERVED INDIVIDUALY)

清蒸江蘇大閘蟹 (4-5両)(位上)

ADDITIONAL CRAB WITH SUPPLEMENT \$88 額外一隻大閘蟹需另加 \$88

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

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

如您對任何食物有過敏反應或需要其他膳食的安排,請向我們的服務員聯絡。

所有價目以港幣計算及另加一服務費。

SEAFOOD SEMI - BUFFET DINNER MENU 海鲜半白助晚餐菜單

SPECIAL HOT SEAFOOD STATION 特色熱葷海鮮

WOK FRIED SEAFOOD 炒海鮮

> SEAFOOD CURRY 海鮮咖哩

SAUTÉED / GRILLED SEAFOOD 炒 / 烤海鮮

SEAFOOD NOODLES / RICE 海鮮麵/飯

SELECT ONE MAIN COURSE 可選擇一份主菜

WOK FRIED GROUPER Xo Sauce, Seasonal Greens 炒石斑 XO醬、時蔬

LOBSTER THERMIDOR

Truffle Mournaise Sauce, Mushroom & Spinach 法式焗龍蝦 松露莫乃茲醬、蘑菇和菠菜

BAKED CRAB IN FRENCH STYLE Crab Meat, Spring Onion Stuffed Crab Shell, Crab Fried Noodle 法式釀蟹

蟹肉、蔥釀蟹蓋、蟹炒麵

TRUFFLE WILD MUSHROOM ORZO VEGETARIAN

Braised Wild Mushroom, Ricotta, Black Truffle 松露野生蘑菇燴意式米麵 紅燒野牛蘑菇、乳清乾酪、黑松露

SWEET 甜品

ASSORTED CAKES & PETIT PATISSERIE 雜錦蛋糕和糕點

> ARTISANAL GELATO COUNTER 意式雪糕

每位 \$798 per person 5至11歲兒童每位 \$458 per child aged 5 to 11 years old

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所有價目以港幣計算及另加一服務費。

BEVERAGE

STANDARD SELECTION

SPARKLING

NV B&G SPARKLING BLANC DE BLANCS, FRANCE

WINE

2021 CHARDONNAY, BARWANG THE WALL, AUSTRALIA
2021 SHIRAZ, BARWANG 'THE WALL', AUSTRALIA

BEER

SELECTION OF BEER, SOFT DRINKS AND JUICES

\$248 per person with free-flow of selected beverages above for 18:30-22:00

BEVERAGE

PREMIUM SELECTION

CHAMPAGNE

R DE RUINART BRUT, CHAMPAGNE, FRANCE

COCKTAIL SELECTION

GIN & TONIC

BLOODY MARY

APEROL SPRITZ

WINE

2021 CHARDONNAY, BARWANG THE WALL, AUSTRALIA

2021 SHIRAZ, BARWANG 'THE WALL', AUSTRALIA

BEER

SELECTION OF BEER, SOFTS DRINK AND JUICES

\$398 per person with free-flow of selected beverages above for 18:30-22:00