



THE MURRAY
HONG KONG
A NICCOLO HOTEL

Signature Private Dining Chinese Tasting Menus

Curated by the Chef de Cuisine Kenny Chan, our neo-Chinese dining experience masterfully harmonizes traditional techniques with contemporary flavor profiles. Indulge in exquisite dishes such as Deep Fried Beef Slice with Orange Peel, 42-days Roasted Peking Duck with Melon and Baked Half Lobster with Cheese. Each creation is a testament to culinary artistry, designed to elevate your palate and take you on an extraordinary gastronomic journey.

Price: MENU I - HKD 1,280 per guest (Minimum 10 guests)

MENU II - HKD1,880 per guest (Minimum 10 guests)

Menus include unlimited serving of soft drinks, fresh orange juice, Nordaq water, house beer and house wines for a maximum of three hours.

美利私房菜 開啟私宴新體驗

由尼依格羅香港美利酒店宴會部中廚主廚陳富榮師傅精心打造之私房菜單，巧妙融合傳統與現代風味的味覺理念，引領食客體驗新中式美食的獨特魅力。精選美饌包括橙香脆皮雪花牛、42天飼養片皮鴨配蜜瓜及風范汁小青龍等精緻佳餚，一系列味道及賣相兼備的中式美饌，帶您走向非凡的美食之旅。

價格：菜單I - 每位港幣1,280元（最少10位）

菜單II - 每位港幣1,880元（最少10位）

兩款菜單皆包含3小時無限暢飲汽水、橙汁、Nordaq天然飲用水、特選啤酒及紅白酒。



[Click to View Menu](#)

- Prices are subject to 10% service charge. Order is required to purchase at least 7 working days in advance. A separate confirmation email will be sent to you to confirm the order. Stock is subject to availability and while stock last.
- 價格須另加一服務費，中式嚙味晚宴菜單需要提前7個工作日或以上預訂。我們將向閣下發送獨立電郵以確認訂單。菜單數量有限，售完即止。

For enquiries, please contact +852 3141 8668 or events.themurray@niccolohotels.com