Murray lane

Available on Monday to Friday, 12 p.m. to 2:30 p.m.

Chinatown Classics

BLENDING NEW YORK WALL STREET STYLE WITH AUTHENTIC CHINESE CUISINES, EXPLORE OUR CURATED SELECTION OF CLASSIC CHINESE DISHES POPULAR AROUND THE GLOBE WITH A MODERN TWIST, RE-IMAGINING THE ORIENTAL FLAVOURS FROM 'CHINATOWN'.

將紐約華爾街風格與傳統中式風格巧妙融合,MURRAY LANE的午市套 餐呈獻一系列精心挑選的經典中式菜餚,並注入創新元素,重新演繹「唐 人街」的中華風味。

HKD 398 per adult

(COLD DISH/ DIM SUM / SOUP/ MAIN / DESSERT)

(冷盤、點心、湯、主菜、甜品)

complimentary Coffee and Tea

包括咖啡和茶



Cold Dish 冷盤

Chef's daily Special appetizer 主廚每日精選開胃菜

Dim sum 點心

Siu Mai with Abalone/Shrimp Dumplings with Asparagus/ Steamed Mushroom Buns with Black Truffle 鮑魚燒賣/蘆筍鮮蝦鳳眼餃/黑松露草菇包

Soup 湯

(Please Select One)(請選擇一款)

Double-boiled Silky Chicken Soup with Bamboo Pith Fungus and Morel Mushroom 羊肚菌竹笙燉竹絲雞

or

Hot and Sour Seafood Soup with Bamboo Shoot 海皇酸辣湯

Rice 米飯

(Please Select One)(請選擇一款)

Steamed Rice or Chicken Oil Steamed Rice 白米飯或雞油白米飯

[M] Signature [V] Vegetarian [G] Gluten Free
[D] Dairy Free [SS] Sustainable [N] Contain Nuts [C] Crustaceans
Please let us know if you have any food allergies or special dietary requirements.
Prices are in HKD and subject to 10% service charge.

[M]招牌 [V] 素食 [G] 不含麩質 [D] 無乳製品 [SS] 可持續食材 [N] 含有堅果 [C] 甲殼類 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。

Chinatown Classics

Main Course 主菜

(Please Select One)(請選擇一款)
Stir Fried Angus Beef with Chili and Garlic
辣子金蒜安格斯牛柳粒

or

The Murray Hainanese Chicken Rice 美利招牌海南雞飯

or

Honey Glazed "Char Siu" 秘製蜜汁叉燒

or

Steamed Cod Fish with Wolfberry, Red Date and Cordyceps Flower 杞子紅棗蟲草花蒸銀鱈魚

or

Lobster Rice Soup 龍蝦泡飯 (Supplement 另加 120)

Dessert 甜品

(Please Select One)(請選擇一款)

Mango Pudding 芒果布甸

or

Peach Gum Almond Soup 桃膠西施杏仁茶

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Soup 湯

Double-boiled Silky Chicken Soup with Bamboo Pith Fungus and Morel Mushroom 羊肚菌竹笙燉竹絲雞

\$190

Hot and Sour Seafood Soup with Bamboo Shoot 海皇酸辣湯

\$180

Main 主菜

Stir Fried Angus Beef with Chili and Garlic 辣子金蒜安格斯牛柳粒

\$320

The Murray Hainanese Chicken Rice 美利招牌海南雞

\$340

Barbecue Honey Char Siu with Jasmine Rice[D] 秘製蜜汁叉燒配絲苗白飯[D]

\$320

Steam Cod Fish with Wolfberry, Red Date, Cordyceps Flower with Jasmine Rice 杞子紅棗蟲草花蒸銀鱈魚配絲苗白飯

\$320

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Main Course 主菜

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Lobster Rice Soup 龍蝦泡飯

\$380

Wok Fried Beef Flat Noodle[M][D] 乾炒牛河

\$290

Mapo Tofu With Steam Jasmine Rice [D] 麻婆豆腐

\$280

Seafood Vegetable Fried Rice 海鮮蔬菜炒飯

\$260

Wok-Fried "Chongqing" Spicy Tofu with Jasmine Rice [D][V] 重慶辣子豆腐配絲苗白飯

\$280

Wok Fried Seasonal Greens [D][V][V]
炒時蔬

\$120

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Dessert 甜品

Mango Pudding 芒果布甸

\$108

Peach Gum Almond Soup 桃膠西施杏仁茶 \$188