

EXPERIENCE THE ART OF THE PLATES.

TO LIVE A TRUE MOMENT AT THE TABLE,

BEGINS WITH A DREAM AND CONTINUES

ON TO SIMPLICITY.

# THE MURRAY BRUNCH MENU 美利早午餐菜單

每位 \$798 per person

5至11歲兒童每位\$498 per child aged 5 to 11

-SEAFOOD ON ICE 冰鎮海鮮-

OYSTERS, SNOW CRAB LEGS, PRAWNS, SEA-WHELK, LOBSTER, SQUID, ABALONE

生蠔、蟹腳、蝦、海螺、龍蝦、魷魚、鮑魚

ASSORTED GARDEN SALAD AND CONDIMENTS 雜錦田園沙律及配料

TOMATO & BOCCONCINI, CAPRESE, BASIL PESTO 番茄及水牛芝士卡布里、羅勒香蒜汁

TUNA LOIN NICOISE SALAD 吞拿魚尼斯沙律

SMOKED DUCK AND QUINOA SALAD 燻鴨藜麥沙律

> COBB SALAD 廚師沙律

GRILLED ASPARAGUS, GRIBICHE, PECORINO 烤蘆筍意大利羊奶芝士配法式醬汁

THAI BEEF SALAD 泰式牛肉沙律

-CHARCUTERIE 熟食冷肉盤-

SELECTION OF PREMIUM COLD CUTS AND EUROPEAN CHEESE 精選冷盤及歐陸芝士

CONDIMENTS AND PICKLES 調味料及醾菜

SELECTION OF FRESHLY BAKED BREAD AND FOCACCIA 精選新鮮出爐麵包及意式麵包

-CARVING TROLLEY-

- 烤肉車 -

SIGNATURE PRIME RIB 招牌特級燒牛肉

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。

# THE MURRAY BRUNCH MENU 美利早午餐菜單

-KIDS SELECTION-

-兒童精選-

FRIES 薯條

CHICKEN NUGGETS 炸雞塊

MINI CHEESE BURGER 迷你漢堡

> MAC & CHEESE 芝士通心粉

HOMEMADE PIZZA 手工薄餅

# - MIDDLE COURSE (CHOOSE ONE)-

- 第二道菜 (選一項) -

## SCALLOPS GRATIN [C][M]

Truffle Mornay, Leek, Guanciale, Comté Cheese 焗扇貝

松露芝士汁、大蔥、風乾豬面頰肉、康提芝士 (SUPPLEMENT 另加 \$68)

# TAIPAN CRAB CAKE [C][N][M]

Romesco, Almond & Baby Leaf, Grilled Lime 大班蟹餅 [C][N][M]

西班牙紅椒醬、杏仁沙律、燒青檸

## LOBSTER BENEDICT [C][N]

Boston Lobster, Avocado, Hollandaise, Poached Eggs, Pumpkin Seeds, Salmon Roe 龍蝦班尼迪蛋 [C][N]

波士頓龍蝦、牛油果、荷蘭醬、水煮蛋、南瓜籽、三文魚子

### ANGUS BEEF CARPACCIO [G]

Pickled Mushroom, Rocket, Parmesan, Horseradish Cream 生安格斯牛肉薄片[G]

**酶蘑菇、火箭菜、巴馬臣芝士、辣根忌廉** 

## EGGPLANT PARMIGIANA [V][G]

Baked eggplant, mozzarella, Basil

焗烤千層茄子[V][G]

烤茄子、水牛芝士、羅勒香草

# HEIRLOOM CARROT SOUP [V][N]

Ricotto & Lemon Dumpling, Ginger, Pistachio

原種甘筍湯 [V][N]

檸檬乳清乾酪芝士餃子、薑、開心果

[M] Signature [V] Vegetarian [G] Gluten Free

[D] Dairy Free [SS] Sustainable [N] Contain Nuts [C] Crustaceans

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[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。

# THE MURRAY BRUNCH MENU 美利早午餐菜單

# - MAIN COURSE (CHOOSE ONE)-- 主菜 (選一項) -

# ROASTED NORWEGIAN SALMON [SS][G] Barley and Corn "Risotto", Brassica, Champagne Sauce 烤挪威三文魚 [SS][G]

甜粟燴意米、小棠菜、香檳忌廉汁

GRILLED SPRING CHICKEN [G]
Potato & Pepper Lyonnais, Chimichurri
燒春雞 [G]
洋蔥馬鈴薯、阿根廷青醬

ROASTED DOVER SOLE [M][G]
Sautéed String Beans & Virgin Sauce
烤龍脷魚柳 [M][G]
炒四季豆及法式橄欖番茄檸檬蒜汁
(SUPPLEMENT 另加 \$108)

RANGERS VALLEY WAGYU [M][G]
Grilled Striploin ,Truffle Mash , Asparagus, Shallot, Merlot Sauce
RANGERS VALLEY 和牛 [M][G]
烤西冷牛扒、松露薯蓉、蘆筍、乾蔥、紅酒汁
(SUPPLEMENT 另加 \$100)

HERBS CRUSTED LAMB LOIN Roasted Fennel, Sweet Peas, Shallot, Bordelaise Sauce 香草烤羊柳

烤茴香、青豆、乾蔥、波爾多醬汁

- SWEETS COUNTER -- 各式甜品 -
- ICE CREAM STATION -- 各式雪糕 -

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# THE MURRAY BRUNCH BEVERAGES

#### STANDARD SELECTION

### - SPARKLING -

NV B&G SPARKLING BLANC DE BLANCS, FRANCE

- WINE -

RED

WHITE

# - OTHERS -

### SELECTIONS OF BEERS, SOFT DRINKS AND JUICES

### - COFFEE & TEA -

\$288 per person with free flow of selected beverages above for 12:00- 14:30

# PREMIUM SELECTION

## - CHAMPAGNE -

R DE RUINART BRUT, CHAMPANGE, FRANCE

- WINE -

RED

WHITE

### - OTHERS -

SELECTIONS OF BEERS ,SOFT DRINKS AND JUICES

- COFFEE & TEA -

\$488 per person with free flow of selected beverages above for 12:00- 14:30