

## COFFEE, TEA AND JUICE

### TEA

- \$60 CAFÉ GRAY TEA  
Lemongrass, Lemon Balm and Roselle
- \$60 CLASSIC TEAS  
Assam Breakfast or Earl Grey
- \$60 ASIAN CLASSICS  
Yellow Gold Oolong, Green Tea or  
Jasmine Sliver Needle
- \$60 HERBAL INFUSIONS  
Chamomile Flowers, Fresh Mint Leaves or  
Lemongrass and Ginger

### COFFEE

- \$60 COFFEE  
Regular, Espresso, Cappuccino,  
Latte Macchiato
- \$65 DOUBLE ESPRESSO  
Decaffeinated coffee is available

### FRESH JUICE AND SMOOTHIE

- \$65 Orange or grapefruit
- \$65 Chocolate-banana whey protein shake
- \$70 Gingered carrot-yoghurt smoothie

### MR. GREEN JUICE (ORGANIC & COLD-PRESSED)

- \$85 DR. GREEN JUICE  
Kale, spinach, cucumber, celery, apple,  
Parsley
- \$85 DAILY BEAUTY  
Beetroot, carrot, apple, pear, ginger
- \$85 GOOD MORNING  
Honeydew, lemon, ginger, cayenne pepper

(Mr. Green Juices are not inclusive in the  
bed and breakfast package)

## BREAKFAST - A LA CARTE

### CEREALS

- \$90 CHOICE OF CEREALS  
Corn flakes, Weetabix
- \$95 BIRCHER MUESLI, WHEAT GERM  
Roasted hazelnuts, shredded apples
- \$95 QUINOA-YOGHURT PORRIDGE,  
RASPBERRIES AND CRANBERRIES  
Toasted coconut, palm sugar
- \$110 CAFÉ GRAY GRANOLA  
Fresh fruit and vanilla yoghurt
- \$110 STEEL CUT IRISH OATMEAL  
Apple, walnuts and raisins

### EGGS

- \$140 ONE PAN EGGS WITH CHORIZO,  
BLACK BEANS AND SAUCE ROMESCO  
Diced potatoes and onions
- \$160 BACK BACON EGG CRÊPE WITH MELTED GRUYÈRE CHEESE  
Chives
- \$165 SHORT RIB-EGGS BENEDICT
- \$255 TRUFFLE SCRAMBLED EGGS ON BUTTER CROISSANT  
Fines herbes and truffle oil

### OTHER OFFERINGS

- \$75 GINGER-CORIANDER CONGEE (V)
- \$90 PAPAYA-MANGO SALAD  
Lime juice and brown sugar
- \$145 BLUEBERRY DUTCH PANCAKE  
Amber maple syrup, Devonshire cream
- \$155 BANANA-CHOCOLATE CHIP BELGIAN WAFFLES  
Butterscotch sauce
- \$160 NUTELLA FILLED BRIOCHE FRENCH TOAST  
Sour cherry compote
- \$245 GRAVLAX WITH TOASTED BAGEL  
Cream cheese, lemon and horseradish

## BREAKFAST / FIXE

### CAFÉ GRAY BREAKFAST BAKERY AND TOAST

croissant, pain au chocolat,  
corn muffin, cranberry muffin, flaky almond roll,  
blueberry danish, grapefruit puff

raspberry and orange preserves, French butter

freshly pressed fruit juices

tea or coffee

\$255

### \$255 SOHO BREAKFAST

Greek yoghurt, almond slivers

Honey and dried apricots

Papaya-mango salad

Lime juice and brown sugar

Ten grain hot cereal, stewed raspberries

Milk

Or

Spinach, mushroom and feta

Open face egg white omelette

Fines herbes, olive oil

Freshly pressed fruit juices

Tea or coffee

### \$295 UPPER EAST BREAKFAST

Steamed barbecued pork bun

Ha gau, siu maai and

Steamed glutinous rice in lotus leaf

Gingered corn and crabmeat congee

Fried egg noodles, XO and tea tree mushrooms

Soy sauce, ginger, scallions, coriander

Sesame oil

Freshly pressed fruit juices

Chrysanthemum tea with honey, mini egg tart

### \$295 UPPER WEST BREAKFAST

Smoked salmon and asparagus scrambled eggs

Dill, brioche

Or

Sunny side up egg

English and American bacon

Sour dough

Fresh cut fruit and berries

Granola parfait

Quinoa-yoghurt porridge

Raspberries and cranberries

Toasted coconut, palm sugar

Freshly pressed fruit juices

Tea or coffee

**#THISVIEW @UPPERHOUSE\_HKG**

**#FOODHEAVEN @UPPERHOUSE\_HKG**

*DISHES MAY CONTAIN SHELL FISH OR NUT EXTRACT,  
PLEASE ASK YOUR SERVER TO CLARIFY  
ALL PRICES ARE IN HONG KONG DOLLARS AND SUBJECT TO 10% SERVICE CHARGE*

## SEASONAL DAILY SPECIALS

We use only the freshest ingredients in all of our dishes, striving for locally grown, organic produce wherever possible.

The greater intensity and finesse of these products, complement Café Gray's philosophy and style of cooking.

The often inconsistent supply of some items is a challenge but is also our opportunity to create daily specials, in addition to our à la carte selection.

Please ask your server for the soup of the day.

### WINES BY THE GLASS

#### WHITE

- \$100 Pinot Gris, Josef Chromy, Tasmania, Australia, 2016
- \$100 Sauvignon Blanc, Domaine les Esquirots, Côtes de Gascogne, France, 2014
- \$95 Chardonnay, Wirra Wirra, Adelaide, Australia, 2015

#### RED

- \$110 Pinot Noir, Mount Riley, Marlborough, New Zealand, 2015
- \$100 Tannat, Bodega Garzón, Garzón, Uruguay, 2014
- \$130 Shiraz, Hentley Farm "Caretaker", Barossa Valley, Australia, 2015

## LUNCH / PRIX FIXE

LEMON AND CHILI CURED TASMANIAN SALMON  
Avocado-cucumber salsa

OR

OXTAIL-NDUJA SALAMI RAGÙ, ORZO PASTA  
Buffalo ricotta, rosemary

OR

CARAMELIZED ONION POTAGE, SMOKED ALMONDS  
Sherry wine, thyme

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STEAMED SEA BASS,  
PICKLED LOTUS STEM, MORNING GLORY  
Water chestnuts, calamansi

OR

RICE WINE BRAISED PORK BELLY, SPICED CABBAGE  
Fingerling potatoes

OR

ROASTED AUBERGINE,  
SAUTÉED LETTUCE, SESAME DRESSING  
Sichuan peppercorns

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FLOATING ISLAND, ELDERFLOWER ANGLAISE  
Cassis and red currants

OR

MINT-CHOCOLATE BOMBE GLACÉE  
Moscato d'Asti, Greek yoghurt

OR

ESPRESSO PANNA COTTA, DULCE DE LECHE,  
COOKIE CRUMBLE  
Banana gelato

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CHUNKS OF CHOCOLATE  
COFFEE, ESPRESSO OR TEA

Any 2 courses \$395

Any 3 courses \$445

### FIRST PLATES – COLD APPETIZERS

- \$185 ORGANIC BIBB SALAD AND BURRATA  
Blood orange, mandarin,  
Citrus yoghurt
- \$265 CAESAR SALAD, SEARED SPOT PRAWNS,  
ROMAINE HEARTS  
Portuguese anchovies
- \$240 HALF DOZEN FINE DE CLAIRE OYSTERS  
Pumpnickel, Brandy cocktail sauce,  
Lime, mignonette
- \$285 HOUSE CURED GRAVLAX  
Brioche and garnishes
- \$195 STEAK TARTARE  
Gaufrettes, Kunz ketjap
- \$275 FOIE GRAS TERRINE,  
PICKLED KOREAN STRAWBERRIES,  
PEDRO XIMÉNEZ VINEGAR  
Green Sichuan peppercorns

### FIRST PLATES – HOT APPETIZERS

- \$110 SOUP DU JOUR
- \$115/ SAFFRON PASTA FIORE  
\$175 Stewed tomatoes, thyme and rosemary

### VEGETABLES AND STARCHES

- \$65 ROASTED ROOT VEGETABLES / JASMINE RICE /  
OLIVE OIL MASHED POTATOES/  
CREAMED SPINACH/ STEAMED PAK CHOI

### SECOND PLATES – FISH

- \$265 SHRIMP AND PORK DUMPLINGS,  
BLACK MUSHROOM BROTH  
Shanghai brassica, kaffir lime,  
Lemongrass, ginger
- \$375 SIMPLY GRILLED RED SNAPPER,  
GREEK SALAD  
Lemon thyme-honey vinaigrette
- \$415 SESAME CRUSTED KINGFISH, HARISSA  
Roasted bell peppers, cumin
- \$425 STEAMED GAROUPA  
Ginger watercress bouillon, pak choi,  
Coriander and scallion
- \$425 LOBSTER-SCALLOP BOUILLABAISE STEW  
Garlic croûton, sauce rouille

### SECOND PLATES – MEAT

- \$385 BRAISED SHORT RIB OF BEEF AND SOFT GRITS  
MEAUX MUSTARD SAUCE  
Horseradish julienne
- \$385 VEAL CHEEK STROGANOFF  
Mashed potatoes, beets, pickles, sour cream
- \$415 LEMON AND HERB ROASTED ORGANIC CHICKEN,  
CELERIAC GRATIN  
Olives, capers
- \$595 PRIME NATURAL KANSAS STRIPLOIN STEAK  
12oz. ON THE BOARD, ONION RINGS, CREAMED SPINACH  
Café Gray steak sauce, ketchup

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## DESSERTS

GREEN TEA-MASCARPONE SABAYON, MANDARIN CHUTNEY  
sorrel sorbet  
\$120

DARK CHOCOLATE AND KEY LIME TART  
kataifi  
\$120

GRAND MARNIER BITTER CHOCOLATE MOUSSE  
raspberries and ganache, orange zests  
\$120

LEMON POSSET, POPPYSEED FINANCIER  
blood orange, pine nuts  
\$120

## CHEESE

CAFÉ GRAY CHEESE BOARD  
baguette and walnut raisin bread  
\$190 / \$230

## LIQUID GOLD

SAUTERNES, CHÂTEAU DOISY-VÉDRINES  
FRANCE 2003  
\$195

## CAFÉ GRAY TEA

### Tea Sandwiches

Egg salad finger sandwich  
shaved cucumber, radish

Vitello tonnato wrap roll  
Kalamata olives

Smoked salmon-leek quiche  
fine herbs

Burrata filled cherry tomato  
micro basil

### Sweets

Blackberry-yoghurt macarons  
hibiscus

“Pineapple bun” choux  
rum-raisin-mascarpone cream

Bitter chocolate pavé, mint  
cacao nibs

Caramel-tonka bean gateaux  
poached Williams pear

Green tea tiramisu coupe

Black forest roll  
kirsch, pistachios

Cranberry scones

Home-made preserves and jams,  
amber clove honey

Devonshire clotted cream

Café Gray Deluxe tea or coffee

\$250 per person  
\$425 per 2 people

\$150 “Mini” Champagne Lanson Brut or Rose

**#cafegraydeluxe #theupperhouse**

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## WINE RECOMMENDATIONS

"Wines for Food as Food for Thought"

Our Sommelier's recommendations  
To accompany the Market Menu

### BUBBLES

- \$2800 Champagne Rosé, Deutz "Amour de Deutz",  
France, 2006  
*blend of Pinot Noir-Chardonnay, strawberry,  
raspberry, complex, elegant, joyful*
- \$1500 Champagne, Lanson "Gold Label",  
France, 2008  
*blend of Pinot Noir-Chardonnay Grand Cru, floral,  
citrus, white fruit, honey, marzipan, sweet  
spices, complex*

### WHITES

- \$1400 Chardonnay – Pinot Blanc, Querciabella "Batàr",  
Toscana, Italy, 2013  
*peach, melon, orange peel, lemon, floral, sweet  
toasted, mineral*
- \$500 Chardonnay, Seppelt "Jaluka",  
Victoria, Australia 2013  
*white flowers, citrus, tropical, toasted,  
creamy, elegant*
- \$750 Riesling, Weingut Wittmann "Kirchspiel",  
Grosses Gewächs, Rheinhessen,  
Germany, 2013  
*dry, lemon, peach, fresh, mineral*

### REDS

- \$1800 Cabernet Sauvignon, Heitz Cellars "Trailside  
Vineyard",  
Napa Valley, California, 2006  
*blackcurrant, sweet spices, rich, powerful*
- \$550 Nero d'Avola, Brash Higgins  
Amphora Project, McLaren Vale,  
Australia, 2014  
*floral, lavender, mint, ginger, red cherry, red  
currant, fine tannins*
- \$3200 Corvina Blend, Dal Forno,  
Amarone della Valpolicella, Italy 2008  
*rich, raisin, leather, meaty, concentrated*

## MARKET MENU / WINTER

PICKLED HERRING, OSCIETRA CAVIAR,  
BUCKWHEAT PANCAKES  
Sour cream, dill, red onions

OR

OXTAIL-NDUJA SALAMI RAGÙ, ORZO PASTA  
Buffalo ricotta, rosemary

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STEAMED SEABASS, PICKLED LOTUS STEM,  
WILTED MORNING GLORY  
Water chestnuts, calamansi

OR

SAUTÉED FOIE GRAS, ENDIVES AND TARDIVO  
Passion fruit coulis

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TARRAGON GLAZED VEAL LOIN AND SWEET BREAD  
Green peas, lingonberries

OR

DUCK A L'ORANGE, HERBED GNOCCHI  
Organic carrots, Brussels sprouts

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GREEN TEA-MASCARPONE SABAYON,  
MANDARIN CHUTNEY  
Sorrel sorbet

OR

BITTER CHOCOLATE SOUFFLÉ  
Piña Colada gelato, rum raisins

\$ 725 per person

*Please be advised our market menu is available until 10pm*

## FIRST PLATES – COLD APPETIZERS

- \$195 ORGANIC BIBB SALAD AND BURRATA  
Blood orange, mandarin,  
Citrus yoghurt
- \$265 CAESAR SALAD, SEARED SPOT PRAWNS,  
ROMAINE HEARTS  
Portuguese anchovies
- \$240 HALF DOZEN FINE DE CLAIRE OYSTERS  
Pumpernickel, Brandy cocktail sauce,  
Lime, mignonette
- \$310 HALF DOZEN FINE DE CLAIRE OYSTERS,  
MAINE LOBSTER CLAWS  
Pumpernickel, Brandy cocktail sauce,  
Lime, mignonette
- \$285 HOUSE CURED GRAVLAX  
Brioche and garnishes
- \$205 STEAK TARTAR  
Gaufrettes, Kunz Ketjap
- \$285 FOIE GRAS TERRINE,  
PICKLED KOREAN STRAWBERRIES,  
PEDRO XIMÉNEZ VINEGAR  
Green Sichuan peppercorns

## FIRST PLATES – HOT APPETIZERS

- \$110 SOUP DU JOUR
- \$125/  
\$185 SAFFRON PASTA FIORE  
Stewed tomatoes, thyme, rosemary
- \$245 CARAMELIZED SUNCHOKE AND  
BARLEY RISOTTO  
Taggiasca olives, Manchego cheese
- \$275 TRUFFLE TARTE FLAMBÉE,  
LARDONS AND CRÈME FRAÎCHE  
Pickled pearl onions, arugula

## SECOND PLATES – FISH

- \$265 SHRIMP AND PORK DUMPLING,  
BLACK MUSHROOM BROTH,  
Shanghai brassica, kaffir lime, lemongrass, ginger
- \$385 SIMPLY GRILLED RED SNAPPER,  
GREEK SALAD  
Lemon thyme-honey vinaigrette
- \$425 LOBSTER-SCALLOP BOUILLABAISE STEW  
Garlic croûton, sauce rouille
- \$425 SESAME CRUSTED KINGFISH, HARISSA  
Roasted bell peppers, cumin
- \$435 STEAMED GAROUPA  
Ginger watercress boullion, pak choi,  
Coriander and scallion

## SECOND PLATES – MEAT

- \$395 BRAISED SHORT RIB OF BEEF AND SOFT GRITS  
MEAUX MUSTARD SAUCE  
Horseradish julienne
- \$395 VEAL CHEEK STROGANOFF  
Mashed potatoes, beets, pickles, sour cream
- \$425 LEMON AND HERB ROASTED ORGANIC CHICKEN,  
CELERIAC GRATIN  
Olives, capers
- \$595 PRIME NATURAL KANSAS STRIPLOIN STEAK  
12oz. ON THE BOARD, ONION RINGS, CREAMED SPINACH  
Café Gray steak sauce, ketchup

## VEGETABLES AND STARCHES

- \$65 ROASTED ROOT VEGETABLES / JASMINE RICE /  
OLIVE OIL MASHED POTATOES/  
CREAMED SPINACH/ STEAMED PAK CHOI

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## DESSERTS

GREEN TEA-MASCARPONE SABAYON, MANDARIN CHUTNEY  
sorrel sorbet  
\$120

LEMON POSSET, POPPYSEED FINANCIER  
blood orange, pine nuts  
\$120

BABA AU RHUM, PINEAPPLE,  
CRÈME CHANTILLY  
rum raisins  
\$120

CAFÉ GRAY SORBETS AND ICE CREAM  
\$145

## CHOCOLATE DESSERTS

DARK CHOCOLATE AND KEY LIME TART  
kataifi  
\$120

GRAND MARNIER BITTER CHOCOLATE MOUSSE  
raspberries and ganache, orange zests  
\$120

MILK CHOCOLATE CRÈME BRÛLÉE,  
HIBISCUS-YOGHURT SORBET  
pomegranate, sesame croquant  
\$120

## CHEESE

CAFÉ GRAY CHEESE BOARD  
baguette and walnut raisin bread  
\$190 / \$230

## LIQUID GOLD

SAUTERNES, CHÂTEAU DOISY-VÉDRINES  
FRANCE 2003  
\$195