

## 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 BREAKFAST SAUSAGES,  
BONE HAM AND BACON  
Sauce gribiche, potatoes, onions
- \$160 BACK BACON EGG CRÊPE WITH MELTED GRUYÈRE CHEESE  
Chives
- \$165 SHORT RIB-EGGS BENEDICT
- \$255 TRUFFLE SCRAMBLED EGGS ON BUTTER CROISSANT  
Wild mushrooms, fines herbes

### 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 gaau, siu maai and

Cheung fun

Abalone-chicken congee

Fried egg noodles, roasted duck, bean sprouts

Soy sauce, ginger, scallions, coriander

Sesame oil

Freshly pressed fruit juices

Chrysanthemum tea with honey,

Osmanthus-wolfberry jelly

### \$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

HOKKAIDO SCALLOP CRUDO, GREEN APPLE CONSOMMÉ  
Celery, grapes, sorrel

OR

POACHED GREEN ASPARAGUS,  
POMMERY MUSTARD HOLLANDAISE  
Crushed eggs, arugula

OR

LEMONGRASS FISH BROTH, PRAWNS  
Calamansi, Thai basil

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PAN ROASTED ICELANDIC COD, MINTED PEAS  
Pancetta, vermouth beurre blanc

OR

SOY GLAZED FREE RANGE CHICKEN  
Sweet corn, lotus root

OR

GRILLED ZUCCHINI, TOMATO CONFITS, SALSA VERDE  
Black olive mosto, purple basil

•

FLOATING ISLAND, ELDERFLOWER ANGLAISE  
Cassis and red currants

OR

TART OF CITRUS AND EARL GREY TEA  
Bitter chocolate sorbet

OR

BERRY TRIFLE, HONEY MADELEINES  
Pistachio ice cream

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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  
Mint-cucumber raita, toasted pine nuts,  
Cumin
- \$265 CAESAR SALAD, SEARED SPOT PRAWNS,  
ROMAINE HEARTS  
Portuguese anchovies
- \$240 HALF DOZEN FINE DE CLAIRE OYSTERS  
Pumpernickel, Brandy cocktail sauce,  
Lime, mignonette
- \$285 HOUSE CURED GRAVLAX  
Brioche and garnishes
- \$195 STEAK TARTARE  
Gaufrettes, Kunz ketjap
- \$275 FOIE GRAS TORCHON, POACHED RHUBARB  
Cumberland sauce, crushed pink peppercorn

### FIRST PLATES – HOT APPETIZERS

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

### VEGETABLES AND STARCHES

- \$65 CAULIFLOWER GRATIN / 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, RADISHES,  
WILTED SWISS CHARD  
Sesame dressing
- \$415 GRILLED KINGFISH PROVENÇALE  
Verjus-bergamot emulsion
- \$425 STEAMED GAROUPA  
PICKLED LOTUS STEM, PAK CHOI  
Water chestnuts, calamansi
- \$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 TARRAGON GLAZED VEAL CHEEK,  
Mashed potatoes, beets, pickles, sour cream
- \$415 LEMON AND HERB ROASTED ORGANIC CHICKEN,  
KASUNDI  
Cauliflower, bell peppers
- \$595 PRIME NATURAL KANSAS STRIPLOIN STEAK  
12oz. ON THE BOARD, ONION RINGS, CREAMED SPINACH  
Café Gray steak sauce, ketchup

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## DESSERTS

STRAWBERRY -MASCARPONE PAVLOVA  
sorrel sorbet  
\$120

DARK CHOCOLATE AND KEY LIME TART  
kataifi  
\$120

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

LEMON POSSET, MARINATED RHUBARB  
elderflower-yoghurt glacé  
\$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

Black forest ham finger sandwich  
sour dough, juniper-mustard dressing

Artichoke quiche  
cherry tomato confits, lemon coulis

Lemon and chili cured Tasmanian salmon  
avocado, cucumber, coriander

Parmesan gougères  
camembert, paprika

### Sweets

Kiwi-lime macarons  
poppy seeds

Chocolate and pistachio opera

Green tea roll cake  
adzuki beans

Rhubarb-yoghurt coupe  
muscovado crumble

Baba au rhum, crème chantilly  
strawberries

Coconut chocolate pavé  
calamansi pâte de fruit

Black currant 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*
- \$1400 Grenache Blend, Clos Mogador,  
Priorat, Spain, 2008  
*dark berries, violet, animal, smokey, mineral,  
pepper*
- \$3200 Corvina Blend, Dal Forno,  
Amarone della Valpolicella, Italy 2008  
*rich, raisin, leather, meaty, concentrated*

## MARKET MENU / SPRING

HOKKAIDO SCALLOP CRUDO, OSCIETRA CAVIAR  
GREEN APPLE CONSOMMÉ  
Celery, grapes, sorrel

OR

POACHED GREEN ASPARAGUS, PATA NEGRA HAM  
POMMERY MUSTARD HOLLANDAISE  
Crushed eggs, arugula

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PAN ROASTED ICELANDIC COD, MINTED GREEN PEAS  
Pancetta, vermouth beurre blanc

OR

SAUTÉED FOIE GRAS, ENDIVES, TARDIVO  
Passion fruit coulis

•

SOY GLAZED QUAIL, CHARRED SWEET CORN  
Lotus root, chilies

OR

VEAL TENDERLOIN PICCATA, FONDANT POTATOES  
Capers, parsley and lemon

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STRAWBERRY-MASCARPONE PAVLOVA  
Sorrel sorbet

OR

BITTER CHOCOLATE SOUFFLÉ  
DULCE DE LECHE, BANANA GELATO  
Cookie crumble

\$ 725 per person

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

### FIRST PLATES – COLD APPETIZERS

- \$195 ORGANIC BIBB SALAD AND BURRATA  
Mint-cucumber raita, toasted pine nuts,  
Cumin
- \$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 TARTARE  
Gaufrettes, Kunz Ketjap
- \$285 FOIE GRAS TORCHON, POACHED RHUBARB  
Cumberland sauce,  
Crushed pink peppercorn

### FIRST PLATES – HOT APPETIZERS

- \$110 SOUP DU JOUR
- \$125/  
\$185 SAFFRON PASTA FIORE  
Stewed tomatoes, thyme, rosemary
- \$215 SPRING TARTE FLAMBÉE, SMOKED DUCK BREAST,  
PICKLED GREEN GARLIC  
Crème fraîche
- \$245 BUCKWHEAT-BARLEY RISOTTO,  
ARTICHOKES A LA BARIGOULE  
Crumbled goat cheese

### SECOND PLATES – FISH

- \$265 SHRIMP AND PORK DUMPLING,  
BLACK MUSHROOM BROTH,  
Shanghai brassica, kaffir lime, lemongrass, ginger
- \$385 SIMPLY GRILLED RED SNAPPER, RADISHES,  
WILTED SWISS CHARD  
Sesame dressing
- \$425 LOBSTER-SCALLOP BOUILLABAISE STEW  
Garlic croûton, sauce rouille
- \$425 GRILLED KINGFISH PROVENÇALE  
Verjus-bergamot emulsion
- \$435 STEAMED GAROUPA  
PICKLED LOTUS STEM, PAK CHOI  
Water chestnuts, calamansi

### SECOND PLATES – MEAT

- \$395 BRAISED SHORT RIB OF BEEF AND SOFT GRITS  
MEAUX MUSTARD SAUCE  
Horseradish julienne
- \$395 TARRAGON GLAZED VEAL CHEEK  
Mashed potatoes, beets, pickles, sour cream
- \$425 LEMON AND HERB ROASTED ORGANIC CHICKEN,  
KASUNDI  
Cauliflower, bell peppers
- \$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

STRAWBERRY -MASCARPONE PAVLOVA  
sorrel sorbet  
\$120

LEMON POSSET, MARINATED RHUBARB  
elderflower-yoghurt glacé  
\$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