

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
Rhubarb chutney, chia seeds, macadamia nuts

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 CHOCOLATE CHIP BELGIAN WAFFLES
Macerated strawberries, caramel fudge,
Crème chantilly
- \$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, lemon-poppyseed muffin,
raspberry-red currant puff, blueberry-cardamom
brioche, mango-passionfruit Danish,

raspberry and orange preserves, French butter

freshly pressed fruit juices

tea or coffee

\$255

\$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

\$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

#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 Esquiots,
Côtes de Gascogne, France, 2016

\$95 Chardonnay, Wirra Wirra,
Adelaide, Australia, 2016

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 CEVICHE,
CALAMANSI AND WATER CHESTNUTS
Coconut leche de tigre

OR

CRISPED FALAFELS,
CORIANDER-BUTTERMILK DRESSING
Grilled pita bread

OR

SWEET CORN POTAGE, SPICED POPCORN
Herbed butter

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SHELLFISH MINISTRONE STEW, PARSLEY CAVATELLI
Cannellini beans, aioli

OR

CURRIED FREE RANGE CHICKEN BREAST
Tamarind jus, star anise and chili brown rice pilaf

OR

SPRING VEGETABLES "POT-AU-FEU"
Parmesan gnocchi, watercress leaves

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FLOATING ISLAND, ELDERFLOWER ANGLAISE
Cassis and red currants

OR

GRAND MARNIER TRIPLE CHOCOLATE MOUSSE
Cherry Kriek Lambic sorbet

OR

CARROT CAKE, HONEY AND CHAMOMILE
Sea buckthorn berry-yoghurt 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 SALAD CAPRESE, BURRATA
Basil pesto, aged balsamic,
Toasted pine nuts
- \$295 CAESAR SALAD, PATA NEGRA HAM,
ROMAINE HEARTS
Portuguese anchovies
- \$240 HALF DOZEN COLD WATER OYSTERS
Pumpernickel, Brandy cocktail sauce,
Lime, mignonette
- \$285 HOUSE CURED GRAVLAX
Brioche and garnishes
- \$195 STEAK TARTARE
Gaufrettes, Kunz ketjap
- \$285 FOIE GRAS TORCHON, POACHED RHUBARB
Cumberland sauce, crushed pink peppercorn

FIRST PLATES – HOT APPETIZERS

- \$120 SOUP DU JOUR
- \$125/ SAFFRON PASTA FIORE
\$185 Stewed tomatoes, thyme and rosemary

VEGETABLES AND STARCHES

- \$65 FRICASSÉE OF FAVA BEANS AND SWEET PEAS /
JASMINE RICE / OLIVE OIL MASHED POTATOES /
CREAMED SPINACH / STEAMED PAK CHOI

SECOND PLATES – FISH

- \$270 SHRIMP AND PORK DUMPLINGS,
BLACK MUSHROOM BROTH
Shanghai brassica, kaffir lime,
Lemongrass, ginger
- \$375 SIMPLY GRILLED RED SNAPPER,
LEEK AND NEW POTATO SALAD
Chilies, soy
- \$390 BUTTER POACHED HALIBUT,
STEW OF WHITE AND GREEN ASPARAGUS
Champagne beurre blanc, pancetta
- \$425 STEAMED GAROUPA
PICKLED LOTUS STEM, PAK CHOI
Water chestnuts, calamansi
- \$430 MAINE LOBSTER RAGOÛT AND SPOT PRAWNS
New England chowder

SECOND PLATES – MEAT

- \$385 BRAISED SHORT RIB OF BEEF AND SOFT GRITS
MEUX MUSTARD SAUCE
Horseradish julienne
- \$385 VEAL SCHNITZEL, BROWN BUTTER,
CAPERS AND LEMON
Baby turnips, radishes
- \$465 ROASTED ORGANIC CHICKEN WITH MORELS,
VIN JAUNE
Peas and fava beans, cipollini onions
- \$595 PRIME NATURAL KANSAS STRIPLOIN STEAK
12oz. ON THE BOARD, ONION RINGS, CREAMED SPINACH
Café Gray steak sauce, ketchup

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DESSERTS

MANGO AND PASSION FRUIT PAVLOVA
coffee-vanilla syrup
\$120

DARK CHOCOLATE AND KEY LIME TART
kataifi
\$120

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

ELDERFLOWER PANNA COTTA
rhubarb consommé, red currants
\$120

CHEESE

CAFÉ GRAY CHEESE BOARD
baguette and walnut raisin bread
\$195 / \$240

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 2014
*white flowers, citrus, tropical, toasted,
creamy, elegant*
- \$400 Sauvignon Blanc, Klein Constantia Constantia,
South Africa, 2015
*white peach, passionfruit, refreshing, mineral,
elegant*

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*
- \$750 Pinotage, Bellingham "The Bernard Series",
Western Cape, South Africa, 2014
*red fruit, black cherry, ripe berries, floral,
smokey, full body, spicy*

MARKET MENU / SPRING

HOKKAIDO SCALLOP CEVICHE, SALMON ROE,
CALAMANSI AND WATER CHESTNUTS
Coconut leche de tigre

OR

CRISPED FALAFELS,
CORIANDER-BUTTERMILK DRESSING
Pita bread

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LANGOUSTINE AND CLAMS MINISTRONE STEW,
PARSLEY CAVATELLI
Cannellini beans, aioli

OR

TRUFFLED OXTAIL VOL-AU-VENT, TEA TREE MUSHROOMS
Sherry wine, fines herbes

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GRILLED IBERICO PORK BELLY,
APRICOT-SAUTERNES JUS
Charred broccoli, Swiss chard

OR

SEARED LAMB TENDERLOINS, FRESH GARDEN PEAS
Braised radishes

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MANGO AND PASSION FRUIT PAVLOVA
Coffee-vanilla syrup

OR

BITTER CHOCOLATE SOUFFLÉ
Citrus-shiso gelato, kiwi

\$ 775 per person

Please be advised our market menu is available until 10pm

FIRST PLATES – COLD APPETIZERS

- \$195 SALAD CAPRESE, BURRATA
Basil pesto, aged balsamic,
Toasted pine nuts
- \$280 CHILLED CUCUMBER SOUP WITH THREE CAVIARS
Sour cream and dill
- \$295 CAESAR SALAD, PATA NEGRA HAM,
ROMAINE HEARTS
PORTUGUESE ANCHOVIES
- \$240/
\$325 HALF DOZEN SEASONAL COLD WATER OYSTERS
WITH MAINE LOBSTER CLAWS
Pumpernickel, Brandy cocktail sauce,
Lime, mignonette
- \$285 HOUSE CURED GRAVLAX
Brioche and garnishes
- \$205 STEAK TARTARE
Gaufrettes, Kunz Ketjap
- \$295 FOIE GRAS TORCHON, POACHED RHUBARB
Cumberland sauce,
Crushed pink peppercorn

FIRST PLATES – HOT APPETIZERS

- \$120 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

- \$275 SHRIMP AND PORK DUMPLING,
BLACK MUSHROOM BROTH,
Shanghai brassica, kaffir lime, lemongrass, ginger
- \$385 SIMPLY GRILLED RED SNAPPER,
LEEK AND NEW POTATO SALAD
Chilies, soy
- \$395 BUTTER POACHED HALIBUT,
STEW OF WHITE AND GREEN ASPARAGUS
Champagne beurre blanc, pancetta
- \$430 MAINE LOBSTER RAGOÛT AND SPOT PRAWNS
New England chowder
- \$440 STEAMED GAROUPA
PICKLED LOTUS STEM, PAK CHOI
Water chestnuts, calamansi

SECOND PLATES – MEAT

- \$395 BRAISED SHORT RIB OF BEEF AND SOFT GRITS
MEUX MUSTARD SAUCE
Horseradish julienne
- \$395 VEAL SCHNITZEL, BROWN BUTTER, CAPERS AND LEMON
Baby turnips, radishes
- \$465 ROASTED ORGANIC CHICKEN WITH MORELS,
VIN JAUNE
Peas and fava beans, cipollini onions
- \$595 PRIME NATURAL KANSAS STRIPLOIN STEAK
12oz. ON THE BOARD, ONION RINGS, CREAMED SPINACH
Café Gray steak sauce, ketchup

VEGETABLES AND STARCHES

- \$65 FRICASSÉE OF FAVA BEANS AND SWEET PEAS /
JASMINE RICE / OLIVE OIL MASHED POTATOES /
CREAMED SPINACH / STEAMED PAK CHOI

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DESSERTS

MANGO AND PASSION FRUIT PAVLOVA
coffee-vanilla syrup
\$120

ELDERFLOWER PANNA COTTA
rhubarb consommé, red currants
\$120

BERRY TRIFLE, HONEY MADELEINES
pistachio ice cream
\$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

WHITE CHOCOLATE CRÈME BRÛLÉE,
citrus-shiso gelato, kiwi
\$120

CHEESE

CAFÉ GRAY CHEESE BOARD
baguette and walnut raisin bread
\$195 / \$240

LIQUID GOLD

SAUTERNES, CHÂTEAU DOISY-VÉDRINES
FRANCE 2003
\$195