

## 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
- \$70 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,  
PASSION FRUIT AND BANANA  
Palm sugar, coconut
- \$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

### \$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

Turnip cake

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

Passion fruit and banana

Palm sugar, coconut

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*

## CAFÉ GRAY REVITALISING MENU

Featuring refreshing flavours that embrace a balanced lifestyle, these dishes are vegan, gluten-free, organic, non-GMO and are sustainably sourced, wherever possible. This carefully designed menu has been created with our guests' well-being in mind.

ORGANIC TOMATO CRUDO,  
CANDIED KELP  
Kasundi, nasturtium cress

•

WHOLE ROASTED CAULIFLOWER,  
SPICED DUKKAH  
Lemon coulis, buckwheat

•

ORGANIC BITTER CHOCOLATE,  
COCONUT AND TAMARIND  
Raspberries

•

CHUNKS OF CHOCOLATE  
COFFEE, ESPRESSO OR TEA

Any 2 courses \$395

Any 3 courses \$445

## LUNCH / PRIX FIXE

CRISPED VEAL TONGUE, SAUCE GRIBICHE  
Asparagus, mâche

OR

LEMONGRASS CHICKEN BROTH  
Calamansi, Thai basil

•

PAN-SEARED SEA BREAM,  
CRUSHED FINGERLING POTATOES  
Citrus emulsion, chives

OR

BARBECUED PORK COLLAR, GINGERED CARROTS  
Sauce Choron, mustard greens

•

FLOATING ISLAND, ELDERFLOWER ANGLAISE  
Cassis, red currants

OR

CHERRY TIRAMISU, AMARETTI COOKIES  
Kriek Ale sorbet, cocoa nibs

•

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
- \$255 CHICKEN CAESAR SALAD, 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 APRICOT  
CUMBERLAND SAUCE  
Pink peppercorn

### FIRST PLATES – HOT APPETIZERS

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

### VEGETABLES AND STARCHES

- \$65 CITRUS TABBOULEH / 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,  
GREEK SALAD  
Lemon thyme-honey vinaigrette
- \$420 CHARRED SEA BASS, VERJUS AND HONEY  
Zucchini pappardelle, cherry tomatoes
- \$425 MOUNT COOK ALPINE SALMON,  
VERMOUTH BEURRE BLANC  
Asparagus, spring onion, sorrel
- \$425 STEAMED GAROUPA  
PICKLED MUSTARD GREENS AND PAK CHOI  
Sichuan green peppercorn

### SECOND PLATES – MEAT

- \$385 BRAISED SHORT RIB OF BEEF AND SOFT GRITS  
MEAUX MUSTARD SAUCE  
Horseradish julienne
- \$385 VEAL CHEEK BLANQUETTE,  
SUMMER VEGETABLES  
Pea shoots, shaved radishes
- \$425 GRILLED ORGANIC CHICKEN,  
CITRUS TABBOULEH  
Preserved lemon, spiced lebneh
- \$595 12oz. PRIME NATURAL KANSAS STRIPLOIN STEAK  
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

RUM MARINATED PINEAPPLE, PIÑA COLADA SORBET  
coconut macaroons  
\$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

Tart of crushed eggs and pickled radishes  
micro watercress

Coupe of new potato salad & cold smoked cod roe  
dill, marinated red onions

Icelandic shrimp roll  
cucumber relish

Roast beef with horseradish remoulade  
pumpernickel, cornichons

### Sweets

Licorice-lemon macarons  
candied lemon zest

Coffee-almond praline gâteaux  
salted caramel

Rhubarb-quark tartelette  
oatmeal crumble

Cardamon crusted choux  
beurre noisette, bilberries

Strawberry short cake  
elderflower Chantilly

Lingonberry marshmallow, rosemary  
organic chocolate

Apricot 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 Bianco, Querciabella "Batàr", Toscana, Italy, 2013  
*peach, melon, orange peel, lemon, floral, sweet toasted, mineral*
- \$550 Riesling, Charles Smith "Kung Fu Girl", Washington, USA, 2013  
*dry, citrus, peach, aromatic, refreshing*
- \$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*
- \$550 Syrah, Owen Roe "Ex Umbris", Washington, USA, 2014  
*red cherries, raspberries, peppery*

## MARKET MENU / SUMMER

TUNA ESCABECHE, PIQUILLO PEPPERS, ANCHOVIES  
Black garlic aioli

OR

CRISPED VEAL TONGUE, SAUCE GRIBICHE  
Asparagus, mâche

•

PAN-SEARED BABY TURBOT,  
CRUSHED FINGERLING POTATOES  
Citrus emulsion, chives

OR

ENGLISH PEA TORTELLINI, BROWN BUTTER,  
PATA NEGRA HAM  
Buffalo Ricotta, pea shoots

•

ROASTED WAGYU BAVETTE STEAK, FOIE GRAS BUTTER  
Haricot verts, fava beans

OR

GRILLED IBERICO PORK CHOP, GINGERED CARROTS  
Sauce Choron, mustard greens

•

ALMOND FRANGIPANE, WHITE PEACH GELATO  
Lavender cream

OR

BITTER CHOCOLATE SOUFFLÉ, PIÑA COLADA SORBET  
Coconut macaroons

\$ 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
- \$255 CHICKEN CAESAR SALAD, 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 APRICOT  
CUMBERLAND SAUCE  
Pink peppercorn

### FIRST PLATES – HOT APPETIZERS

- \$125 SOUP DU JOUR
- \$125/  
\$185 SAFFRON PASTA FIORE  
Stewed tomatoes, thyme, rosemary
- \$225 TARTE FLAMBÉE OF SMOKED TROUT,  
CRÈME FRAÎCHE AND CHIVES  
Pickled red onions
- \$295 LOBSTER-BARLEY RISOTTO,  
ARTICHOKES A LA BARIGOLE  
Fines herbes

### SECOND PLATES – FISH

- \$275 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 MOUNT COOK ALPINE SALMON,  
VERMOUTH BEURRE BLANC  
Asparagus, spring onion, sorrel
- \$430 CHARRED SEA BASS, VERJUS AND HONEY  
Zucchini pappardelle, cherry tomatoes
- \$440 STEAMED GAROUPA  
PICKLED MUSTARD GREENS AND PAK CHOI  
Sichuan green peppercorn

### SECOND PLATES – MEAT

- \$395 BRAISED SHORT RIB OF BEEF AND SOFT GRITS  
MEAUX MUSTARD SAUCE  
Horseradish julienne
- \$395 VEAL CHEEK BLANQUETTE,  
SUMMER VEGETABLES  
Pea shoots, shaved radishes
- \$435 GRILLED ORGANIC CHICKEN,  
CITRUS TABBOULEH  
Preserved lemon, spiced lebneh
- \$595  
12oz. PRIME NATURAL KANSAS STRIPLOIN STEAK  
ON THE BOARD, ONION RINGS, CREAMED SPINACH  
Café Gray steak sauce, ketchup

### VEGETABLES AND STARCHES

- \$65 CITRUS TABBOULEH / 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

RUM MARINATED PINEAPPLE, PIÑA COLADA SORBET  
coconut macaroons  
\$120

ALMOND FRANGIPANE, WHITE PEACH GELATO  
lavender 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,  
lychee, longan, kaffir lime  
\$120

## CHEESE

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

## LIQUID GOLD

SAUTERNES, CHÂTEAU DOISY-VÉDRINES  
FRANCE 2003  
\$195