

## 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

### JUICE BY MELISSA (ORGANIC & COLD-PRESSED)

- \$85 RED ENERGY  
Beet, carrot, green apple, ginger
- \$85 GREEN SPLASH  
Pineapple, lemon grass, celery, cucumber
- \$85 VEG FRESH  
Broccoli, green bell pepper, red apple,  
Cucumber

(JUICE BY MELISSA 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

### \$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

### \$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

## 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.

AVOCADO CEVICHE, SPICED COCONUT DRESSING  
Lemon verbena, sorrel, lime

•

ROASTED ORGANIC CARROTS,  
VINAIGRETTE OF EARL GREY TEA  
Pickled peach, herbed quinoa

•

ICED BITTER CHOCOLATE, COCOA NIBS, CHERRIES  
Mint granite

•

COFFEE, ESPRESSO OR TEA

Any 2 courses \$395

Any 3 courses \$445

## LUNCH / PRIX FIXE

GARGANELLI BOLOGNESE, SHAVED PARMESAN  
Emulsion of oven roasted tomatoes, micro basil

OR

SWEET CORN VELOUTÉ, CRABMEAT  
Coriander aioli

•

GRILLED SEA BASS, ASPARAGUS, ANCHOVIES  
Black pepper hollandaise

OR

CITRUS GLAZED LAMB SHANK, POMEGRANATE RAITA  
Couscous, zucchini

•

FLOATING ISLAND, ELDERFLOWER ANGLAISE  
Cassis, red currants

OR

LIMONCELLO-MASCARPONE PARFAIT  
Blackberries, hibiscus, pistachio coulis

•

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 PATA NEGRA HAM WITH RETATI MELON  
Pedro Ximénez vinegar

### FIRST PLATES – HOT APPETIZERS

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

### VEGETABLES AND STARCHES

- \$65 SUMMER VEGETABLE FRICASSÉE /  
JASMINE RICE /  
OLIVE OIL MASHED POTATOES /  
CREAMED SPINACH/ STEAMED PAK CHOI

### SECOND PLATES – FISH

#### KRUG X MUSHROOM PAIRING

- \$425 MOUNT COOK ALPINE SALMON,  
CHANTERELLES AND SORREL  
Champagne beurre blanc
- \$1400 KRUG GRANDE CUVÉE 375ML
- \$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 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 PRIME NATURAL KANSAS STRIPLOIN STEAK  
12oz.  
ON THE BOARD, ONION RINGS, CREAMED SPINACH  
Café Gray steak sauce, ketchup

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## DESSERTS

BERRY-MASCARPONE PAVLOVA  
Greek yoghurt glacé  
\$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

Burrata filled cherry tomatoes  
arugula, basil pesto

Bruschetta of octopus confit  
black garlic aioli

Bresaola with cantaloupe melon

Mortadella-focaccia sandwich  
radishes

### Sweets

Piña colada marshmallow  
lime zest

Coffee-almond praline gâteaux  
salted caramel

Peach-quark tartlette  
oatmeal crumble, lavender

Cardamon crusted choux  
beurre noisette, bilberries

Cherry cassata  
buffalo ricotta

Mint stracciatella cone  
organic bitter 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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AVOCADO CEVICHE, SPICED COCONUT DRESSING  
Lemon verbena, sorrel, lime

•

ORGANIC TOMATO CRUDO, CANDIED KELP  
Kasundi, nasturtium cress

•

ROASTED ORGANIC CARROTS,  
VINAIGRETTE OF EARL GREY TEA  
Pickled peach, herbed quinoa

•

ICED BITTER CHOCOLATE, COCOA NIBS, CHERRIES  
Mint granite

\$ 680 per person

## MARKET MENU / SUMMER

SMOKED SALMON FLEURETTES, OSCIETRA CAVIAR  
Sour cream, cucumber, fennel seeds

•

SEARED FOIE GRAS, APRICOTS, CARROTS  
Chamomile vinaigrette

•

GRILLED BABY TURBOT, ASPARAGUS, ANCHOVIES  
Black pepper hollandaise

OR

CITRUS GLAZED LAMB STRIPLOIN, POMEGRANATE RAITA  
Couscous, zucchini

•

BITTER CHOCOLATE SOUFFLÉ, PIÑA COLADA SORBET  
Coconut macaroons

\$ 775 per person

## WINE RECOMMENDATIONS

"Wines for Food as Food for Thought" our Sommelier's Recommendations to accompany the Market Menu

### WHITES

\$1400 Chardonnay - Pinot Bianco, Querciabella "Batàr",  
Toscana, Italy, 2013

\$550 Riesling, Charles Smith "Kung Fu Girl",  
Washington, USA, 2013

### REDS

\$1400 Grenache Blend, Clos Mogador, Priorat, Spain, 2008

\$550 Syrah, Owen Roe "Ex Umbris", Washington,  
USA, 2014

## 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 PATA NEGRA HAM WITH RETATI MELON  
Pedro Ximénez vinegar

## 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 CRABMEAT-RICOTTA ARANCINI, LOBSTER  
Buttermilk -coriander dressing, avocado

## SECOND PLATES – FISH

### KRUG X MUSHROOM PAIRING

- \$425 MOUNT COOK ALPINE SALMON,  
CHANTERELLES AND SORREL  
Champagne beurre blanc
- \$1400 KRUG GRANDE CUVÉE 375ML
- \$275 SHRIMP AND PORK DUMPLINGS,  
BLACK MUSHROOM BROTH  
Shanghai brassica, kaffir lime,  
Lemongrass, ginger
- \$385 SIMPLY GRILLED RED SNAPPER, GREEK SALAD  
Lemon thyme-honey vinaigrette
- \$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  
MEUX 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 PRIME NATURAL KANSAS STRIPLOIN STEAK  
12oz. ON THE BOARD, ONION RINGS , CREAMED SPINACH  
Café Gray steak sauce, ketchup

## VEGETABLES AND STARCHES

- \$65 SUMMER VEGETABLE FRICASSÉE /  
JASMINE RICE / OLIVE OIL MASHED POTATOES /  
CREAMED SPINACH/ STEAMED PAK CHOI

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## DESSERTS

BERRY-MASCARPONE PAVLOVA  
Greek yoghurt glacé  
\$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

CHERRY TIRAMISU, ESPRESSO-CHOCOLATE ICE CREAM  
amaretti cookies, cocoa nibs  
\$120

## CHEESE

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

## LIQUID GOLD

SAUTERNES, CHÂTEAU DOISY-VÉDRINES  
FRANCE 2003  
\$195