

## 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 Blueberry-quark 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  
Green apple, 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.

SOY MARINATED SHIITAKE MUSHROOMS,  
KOHLRABI AND CUCUMBER  
Toasted coriander seeds

•

OVEN BAKED CELERIAC, SAUCE ROMESCO  
Sweet peppers, parsley and capers

•

FROZEN ORGANIC GRAPES,  
PEANUT BUTTER FINANCIER  
Salted caramel

•

CHOCOLATE MENDIANTS  
COFFEE, ESPRESSO OR TEA

Any 2 courses \$395  
Any 3 courses \$445

## LUNCH / PRIX FIXE

CRISPED COD BRANDADE, HERBED AÏOLI  
Anchovies, piquillo peppers

OR

VELOUTÉ OF ROASTED ARTICHOKES  
Crumbled goat cheese, toasted almonds

•

PRAWN AND SCALLOP LAKSA STEW  
Tamarind reduction, calamansi and steamed jasmine rice

OR

GLAZED LAMB SHOULDER,  
CAULIFLOWER AND WATER CHESTNUTS  
Dried chilies, cumin

•

FLOATING ISLAND, ELDERFLOWER ANGLAISE  
Cassis, red currants

OR

GENMAICHA-CARAMEL CHOCOLATE GATEAUX  
Blackberries, sesame croquant

•

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  
Pumpnickel, Brandy cocktail sauce,  
Lime, mignonette
- \$285 HOUSE CURED GRAVLAX  
Brioche and garnishes
- \$195 STEAK TARTARE  
Gaufrettes, Kunz ketjap
- \$285 FOIE GRAS TERRINE, GOOSEBERRY CHUTNEY  
Pedro Ximénez vinegar

### FIRST PLATES – HOT APPETIZERS

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

### VEGETABLES AND STARCHES

- \$65 FALL VEGETABLE FRICASSÉE /  
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,  
SALAD OF AMALFI LEMONS  
Capers, parsley, garlic
- \$390 HALIBUT EN PAPILOTE, STEWED FENNEL  
Pastis butter, chives
- \$425 SLOW COOKED KING SALMON,  
SYRAH-HONEY VINEGAR GLAZE  
Olive oil mashed potatoes, asparagus,  
Black pepper crust
- \$425 STEAMED GAROUPA  
PICKLED MUSTARD GREENS AND PAK CHOI  
Sichuan green peppercorn

### SECOND PLATES – MEAT

- \$385 BRAISED SHORT RIB OF BEEF AND SOFT GRITS  
MEUX MUSTARD SAUCE  
Horseradish julienne
- \$385 MARSALA GLAZED VEAL CHEEK,  
SAFFRON RISOTTO  
Parma ham, parmesan, sage
- \$425 GRILLED ORGANIC CHICKEN “PIRI PIRI”  
Salad of Grenaille potatoes, red onion salsa
- \$595 PRIME NATURAL KANSAS STRIPLOIN STEAK  
12oz. ON THE BOARD, ONION RINGS, CREAMED SPINACH  
Café Gray steak sauce, ketchup

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## DESSERTS

HAZELNUT-PRALINE CRÈME BRÛLÉE  
grapefruit granite  
\$120

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

DARK CHOCOLATE AND KEY LIME TART  
kataifi  
\$120

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

House cured gravlax  
honey-mustard dressing

Chicken caesar roll  
Portuguese anchovies

Mortadella-focaccia sandwich  
pistachio butter

### Sweets

Piña colada marshmallow  
lime zest

Coffee-almond praline gâteaux  
salted caramel

Calamansi meringue pie  
kaffir lime

Bitter chocolate pave  
blueberries, lavender

Cherry cassata  
buffalo ricotta

Coupe of lingonberries and Greek yoghurt  
pomegranate

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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SOY MARINATED SHIITAKE MUSHROOMS,  
KOHLRABI AND CUCUMBER  
Toasted coriander seeds

•

ORGANIC TOMATO CRUDO, CANDIED KELP  
Kasundi, nasturtium cress

•

OVEN BAKED CELERIAC, SAUCE ROMESCO  
Sweet peppers, parsley and capers

•

FROZEN ORGANIC GRAPES,  
PEANUT BUTTER FINANCIER  
Salted caramel

\$ 680 per person

## MARKET MENU / SUMMER

BEEF CARPACCIO, OSCIETRA CAVIAR  
Sour cream, pommery mustard, chives

•

POACHED LOBSTER TAIL, XO BUTTER  
Haricot vert, edamame

•

SEARED BLACK COD, LAKSA EMULSION  
Tamarind reduction, calamansi

OR

ROASTED RACK OF LAMB,  
CAULIFLOWER AND WATER CHESTNUTS  
Dried chilies, cumin

•

GINGER FLAN  
Crystalized ginger, longan and lemon madeleines

\$ 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 Zibbibo, Brash Higgins "Amphora",  
Riverland, Australia, 2015

### REDS

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

\$1900 Pinot Noir, Maison Louis Jadot, Chambolle-Musigny  
"Les Fuées" 1er Cru, Burgundy, France, 2013

*Please be advised our revitalizing menu and  
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 TERRINE, GOOSEBERRY CHUTNEY  
Pedro Ximénez vinegar

### FIRST PLATES – HOT APPETIZERS

- \$125 SOUP DU JOUR
- \$125/  
\$185 SAFFRON PASTA FIORE  
Stewed tomatoes, thyme, rosemary
- \$265 TANDOORI SPICED CRAB CAKES  
Mango salad, celery leaves, micro coriander
- \$245 ALSATIAN TARTE FLAMBÉE,  
LARDONS AND BLACK FOREST HAM  
Crème fraîche, pickled pearl onions, arugula

### VEGETABLES AND STARCHES

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

### SECOND PLATES – FISH

- \$275 SHRIMP AND PORK DUMPLINGS,  
BLACK MUSHROOM BROTH  
Shanghai brassica, kaffir lime,  
Lemongrass, ginger
- \$385 SIMPLY GRILLED RED SNAPPER,  
SALAD OF AMALFI LEMONS  
Capers, parsley, garlic
- \$395 HALIBUT EN PAPILLOTE, STEWED FENNEL  
Pastis butter, chives
- \$425 SLOW COOKED KING SALMON,  
SYRAH-HONEY VINEGAR GLAZE  
Olive oil mashed potatoes, asparagus,  
Black pepper crust
- \$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 MARSALA GLAZED VEAL CHEEK,  
SAFFRON RISOTTO  
Parma ham, parmesan, sage
- \$435 GRILLED ORGANIC CHICKEN “PIRI PIRI”  
Salad of Grenaille potatoes, red onion salsa
- \$595 PRIME NATURAL KANSAS STRIPLOIN STEAK  
12oz. ON THE BOARD, ONION RINGS, CREAMED SPINACH  
Café Gray steak sauce, ketchup

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## DESSERTS

HAZELNUT-PRALINE CRÈME BRÛLÉE  
grapefruit granite  
\$120

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

SEASONAL BERRY FINANCIER  
popcorn ice cream, crème Anglaise  
\$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