

## 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  
Cassis-red currant 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.

MULTI-COLOURED SEAWEED AND  
ARUGULA SALAD

Soy vinaigrette, black garlic

•

CARAMELIZED SWEET POTATOES,  
CHESTNUT CREAM

Sweet potato leaves, horseradish, yuzu

•

ORGANIC COFFEE GANACHE,  
PASSION FRUIT

Yoghurt, flaxseed croquant

•

CHOCOLATE MENDIANTS  
COFFEE, ESPRESSO OR TEA

Any 2 courses \$395

Any 3 courses \$445

## LUNCH / PRIX FIXE

ORZO PASTA PUTTANESCA, BUFFALO RICOTTA

Anchovies, micro basil

OR

VELOUTÉ OF ROASTED BELL PEPPERS

Chorizo, chickpeas

•

CHARRED OCEAN TROUT, APPLE CIDER EMULSION

Butternut squash, toasted pumpkin seeds

OR

BRAISED PORK KNUCKLE, CHAMPAGNE SAUERKRAUT

Pickled kohlrabi, horseradish mustard

•

FLOATING ISLAND, ELDERFLOWER ANGLAISE

Cassis, red currants

OR

MAPLE POACHED WILLIAMS PEAR, TONKA BEANS

Hazelnut-praline ice cream

•

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 TERRINE, SAUCE CUMBERLAND  
Poached quince, cracked pink peppercorns

### FIRST PLATES – HOT APPETIZERS

- \$125 SOUP DU JOUR
- \$125/ SAFFRON PASTA FIORE  
\$185 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

- \$270 SHRIMP AND PORK DUMPLINGS,  
BLACK MUSHROOM BROTH  
Shanghai brassica, kaffir lime, lemongrass
- \$375 SIMPLY GRILLED RED SNAPPER,  
SALAD OF AMALFI LEMONS  
Capers, parsley, garlic
- \$390 MISO BUTTER POACHED HALIBUT  
Edamame, pickled ginger, sansho leaves
- \$425 SLOW COOKED KING SALMON,  
SYRAH-HONEY VINEGAR GLAZE  
Olive oil mashed potatoes, asparagus,  
Black pepper crust
- \$425 STEAMED GAROUPA,  
GINGER WATERCRESS BOULLION  
Pak choy, coriander and scallion

### SECOND PLATES – MEAT

- \$385 BRAISED SHORT RIB OF BEEF AND SOFT GRITS  
MEAUX MUSTARD SAUCE  
Horseradish julienne
- \$385 MARSALA GLAZED VEAL CHEEK,  
SAFFRON RISOTTO  
Parma ham, parmesan, sage
- \$385 PAN-ROASTED BARBARIE DUCK BREAST,  
FIG JUS  
Savoy cabbage parcels, chanterelles
- \$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

LEMON POSSET, TONIC GELATO  
crème de cassis, toasted meringue  
\$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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## REVITALISING MENU

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HERB INFUSED ORGANIC TOMATOES,  
CELERY-SORREL JUS  
Silken tofu

•

MULTI-COLOURED SEAWEED AND  
ARUGULA SALAD  
Soy vinaigrette, black garlic

•

CARAMELIZED SWEET POTATOES, CHESTNUT CREAM  
Sweet potato leaves, horseradish, yuzu

•

ORGANIC COFFEE GANACHE, PASSION FRUIT  
Yoghurt, flaxseed croquant

\$ 680 per person

## MARKET MENU / SUMMER

HOKKAIDO SCALLOP CRUDO, OSCIETRA CAVIAR  
Celery, grapes, sorrel

•

FOIE GRAS AND GREEN LENTILS, HAZELNUTS  
Sherry vinegar, honey

•

CHARRED OCEAN TROUT, APPLE CIDER EMULSION  
Butternut squash, toasted pumpkin seeds

OR

ROASTED IBERICO PORK PLUMA,  
CHAMPAGNE SAUERKRAUT  
Pickled kohlrabi, horseradish mustard

•

CHILLED SOUP OF PINEAPPLE AND SAGO  
Pandan-coconut gelato, water chestnuts

\$ 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, SAUCE CUMBERLAND  
Poached quince, cracked pink peppercorns

### FIRST PLATES – HOT APPETIZERS

- \$125 SOUP DU JOUR
- \$125/  
\$185 SAFFRON PASTA FIORE  
Stewed tomatoes, thyme, rosemary
- \$245 ALSATIAN TARTE FLAMBÉE,  
LARDONS AND BLACK FOREST HAM  
Crème fraîche, pickled pearl onions, arugula
- \$295 LOBSTER-BARLEY RISOTTO  
Spiced cod roe, sweet corn, tarragon

### VEGETABLES AND STARCHES

- \$65 CAULIFLOWER GRATIN / 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
- \$385 SIMPLY GRILLED RED SNAPPER,  
SALAD OF AMALFI LEMONS  
Capers, parsley, garlic
- \$395 MISO BUTTER POACHED HALIBUT  
Edamame, pickled ginger, sansho leaves
- \$425 SLOW COOKED KING SALMON,  
SYRAH-HONEY VINEGAR GLAZE  
Olive oil mashed potatoes, asparagus,  
Black pepper crust
- \$440 STEAMED GAROUPA,  
GINGER WATERCRESS BOULLION  
Pak choi, coriander and scallion

### 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
- \$395 PAN-ROASTED BARBARIE DUCK BREAST,  
FIG JUS  
Savoy cabbage parcels, chanterelles
- \$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

LEMON POSSET, TONIC GELATO  
crème de cassis, toasted meringue  
\$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

WHITE CHOCOLATE-YOGHURT GÂTEAUX  
elderflower sorbet, kiwi  
\$120

## CHEESE

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

## LIQUID GOLD

SAUTERNES, CHÂTEAU DOISY-VÉDRINES  
FRANCE 2003  
\$195