

## COFFEE, TEA AND JUICE

### TEA

\$60 CAFE GRAY TEA  
Lemongrass, Lemon Balm and Roselle

### CLASSIC TEAS

\$60 Assam Breakfast or Earl Grey

### ASIAN CLASSICS

\$60 Yellow Gold Oolong, Green Tea or  
Jasmine Sliver Needle

### HERBAL INFUSIONS

\$60 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 SWISS BIRCHER MUESLI, WHEAT GERM, PLUM COMPOTE  
Raisins, honey and hazelnuts

\$95 QUINOA-YOGHURT PORRIDGE, PASSION FRUIT AND BANANA  
Toasted coconut

\$95 TEN GRAIN HOT CEREAL, STEWED RASPBERRIES  
Organic milk

\$110 CAFE GRAY GRANOLA  
Fresh fruit and vanilla yoghurt

\$110 STEEL CUT IRISH OATMEAL SHREDDED APPLES  
Toasted oatmeal flakes, cinnamon

### EGGS

\$140 ONE PAN EGGS DISH WITH BREAKFAST SAUSAGES,  
BONE HAM AND BACON  
Sauce Gribiche, roasted potatoes, onions

\$160 EGG CRÊPE WITH BACON AND  
MELTED GRUYÈRE CHEESE  
Chives sticks

\$165 SHORT RIB-EGGS BENEDICT  
English muffin

\$255 TRUFFLE SCRAMBLED EGGS ON BUTTER CROISSANT  
Sautéed seasonal mushrooms, herbs

### OTHER OFFERINGS

\$75 PLAIN CONGEE WITH GINGER JULIENNE AND  
CORIANDER LEAVES  
Crisped wonton skin

\$90 PAPAYA-MANGO SALAD, HONEY AND LIME ZEST  
Brown sugar

\$145 BLUEBERRY DUTCH PANCAKES, DEVONSHIRE CREAM  
Amber maple syrup

\$155 BELGIAN WAFFLES WITH CHOCOLATE CHIPS,  
CAMEL FUDGE, MACERATED STRAWBERRIES  
Crème Chantilly

\$160 NUTELLA FILLED FRENCH TOAST  
Sour cherry stew

\$245 GRAVLAX WITH TOASTED SESAME BAGEL  
Cream cheese, lemon and horseradish

## BREAKFAST / FIXE

### CAFE 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, honey and lime zest  
Brown sugar

Open face omelette with  
Asparagus and watercress  
Pickled red onions, extra virgin olive oil

Freshly pressed fruit juices

Tea or coffee

### \$295 UPPER EAST BREAKFAST

Black mushroom spring roll, turnip cake

Ha gau, siu mai, custard bun

Sweet corn congee with Hokkaido scallops,  
Wolfberries

Fried egg noodles, Chinese sausage, fish cake,  
Flowering chives and bean sprouts

Xo sauce, soy sauce, Worcestershire sauce

Freshly pressed fruit juices

Chrysanthemum tea with honey

### \$295 UPPER WEST BREAKFAST

Smoked salmon scrambled eggs, salmon caviar  
Brioche

Or

Sunny side up egg with  
Streaky and back bacon  
Sourdough

*Comes with*

Fresh cut fruit and berries

Granola parfait

Quinoa-yoghurt porridge, passion fruit and  
Banana, toasted 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.

SALAD OF CELERIAC,  
APPLES AND GRAPES  
Toasted walnuts, lovage emulsion

•

ORGANIC CABBAGE PARCEL, BUCKWHEAT  
Lingonberries, maple syrup

•

COCONUT PARFAIT, MANDARIN GELATO  
Grapefruit, mint

•

CHOCOLATE MENDIANTS  
COFFEE, ESPRESSO OR TEA

Any 2 courses \$395

Any 3 courses \$445

## LUNCH / PRIX FIXE

SALAD OF OVEN-ROASTED BEETS,  
FOURME D' AMBERT  
Mâche, Pedro Ximénez reduction

OR

PUMPKIN VELOUTE, TOASTED PUMPKIN SEEDS  
Marjoram and black kale

•

STEAMED BARRAMUNDI,  
SPICY-SOUR TAMARIND BOUILLON  
Tamarind, pineapple, water spinach

OR

BRAISED PORK BELLY, ROSEMARY POLENTA  
Nduja salami, onions, broccolini

•

FLOATING ISLAND, KIRSCH ANGLAISE  
Stewed berries

OR

CALAMANSI-CHOCOLATE TART  
Greek yoghurt sorbet

•

CHUNKS OF CHOCOLATE  
COFFEE, ESPRESSO OR TEA

Any 2 courses \$395

Any 3 courses \$445

### FIRST PLATES – COLD APPETIZERS

- \$255 CHICKEN CAESAR SALAD, ROMAINE HEARTS  
Portuguese anchovies
- \$265 CHARRED QUAIL, RED AND YELLOW BEET SALAD  
Apples and walnuts
- \$275 ORGANIC BIBB LETTUCE WITH  
FOIE GRAS SHAVINGS, CUMBERLAND VINAIGRETTE  
Watercress and greens
- \$240 HALF DOZEN COLD WATER OYSTERS  
Pumpernickel, brandy cocktail sauce,  
Lime, mignonette
- \$285 HOUSE CURED GRAVLAX  
Brioche and garnish
- \$195 STEAK TARTARE  
Gaufrettes, Kunz ketjap

### FIRST PLATES – HOT APPETIZERS

- \$125 SOUP DU JOUR
- \$125/ \$185 SAFFRON PASTA FIORE  
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 FENNEL AND CITRUS  
Pine nuts, lemon thyme
- \$425 SLOW COOKED KING SALMON,  
SYRAH-HONEY VINEGAR GLAZE  
Olive oil mashed potatoes, asparagus,  
Black pepper
- \$425 STEAMED GAROUPA, LEMONGRASS BROTH  
Salad of water chestnut,  
Coriander and preserved black beans
- \$595 CRISPY RICE FLAKE CRUSTED MAINE LOBSTER,  
SWEET, SOUR, SPICY  
Sautéed artichokes

### 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
- \$425 ORGANIC CHICKEN “COQ AU VIN”  
Bacon, pearl onions and chanterelles,  
Parmesan mashed potatoes
- \$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 CREME BRULEE  
grapefruit granité  
\$120

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

DARK CHOCOLATE AND KEY LIME TART  
kataifi  
\$120

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

## CHEESE

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

## LIQUID GOLD

SAUTERNES, CHATEAU DOISY-VEDRINES  
FRANCE 2003  
\$195

## CAFÉ GRAY TEA

### Tea Sandwiches

Smoked salmon finger sandwich with cream cheese  
cucumber, dill

Bonbon of avocado and tomatillo,  
lime, crushed pink peppercorns

Foie gras coupe, mulled wine gelée,  
gingerbread

Tartlette of pork belly confit, pickled red cabbage,  
Pommery mustard, horseradish

### Pastries

Dresdner stollen, traditional minced pie and  
golden raisin scones

Home-made preserves and jams, honey  
Devonshire clotted cream

### Sweets

Chestnut-apple Mont Blanc, Calvados,  
Pistachio

Salted caramel-tonka bean gateau  
poached Williams pear

Mint-chocolate yoghurt pavé,  
sea buckhorn berries

Eggnog cheesecake,  
hazelnut praline, shortbread

Blood orange marshmallow,  
coconut and white chocolate

Canelé de Bourdeaux

Mulled wine or Eggnog (*contains alcohol*)

Café Gray Deluxe tea or coffee

\$295 per person  
\$425 per 2 people

\$150 "Mini" Champagne Lanson Brut or Rose

**#cafegraydeluxe #theupperhouse**

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ORGANIC MUSHROOM TARTARE  
Lotus root, cornichons, mustard

•

SALAD OF CELERIAC, APPLES AND GRAPES  
Toasted walnuts, lovage emulsion

•

ORGANIC CABBAGE PARCEL, BUCKWHEAT  
Lingonberries, maple syrup

•

COCONUT PARFAIT, MANDARIN GELATO  
Grapefruit, mint

\$ 680 per person

## MARKET MENU / WINTER

FOIE GRAS TERRINE, ICE WINE GELEE, CASSIS JAM  
Spiced cashew nuts, pain d'épices

•

HOKKAIDO SCALLOP IN ITS SHELL, WARM THYME VINAIGRETTE  
Vermouth, fennel

•

STEAMED BABY TURBOT, SPICY-SOUR TAMARIND BOUILLON  
Tamarind, pineapple, water spinach

OR

IBERICO PORK SECRETO, ROSEMARY POLENTA  
Nduja salami, onions, broccolini

•

CALAMANSI-CHOCOLATE TART  
Greek yoghurt sorbet

\$ 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

\$1500 Sauvignon Blanc Blend, Château Smith Haut Lafitte, Pessac-Léognan, Bordeaux, France, 2011

### REDS

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

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

\$2000 Merlot, Querciabella "Palafreno," Toscana, Italy, 2008

*Please be advised our revitalizing menu and Market menu is available until 10pm*

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Portuguese anchovies
- \$265 CHARRED QUAIL, RED AND YELLOW BEET SALAD  
Apples and walnuts
- \$275 ORGANIC BIBB LETTUCE WITH  
FOIE GRAS SHAVINGS, CUMBERLAND VINAIGRETTE  
Watercress and greens
- \$240/  
\$325 HALF DOZEN SEASONAL COLD WATER OYSTERS  
WITH MAINE LOBSTER CLAWS  
Pumpnickel, brandy cocktail sauce,  
Lime, mignonette
- \$285 HOUSE CURED GRAVLAX  
Brioche and garnish
- \$205 STEAK TARTARE  
Gaufrettes, Kunz Ketjap

### FIRST PLATES – HOT APPETIZERS

- \$125 SOUP DU JOUR
- \$125/  
\$185 SAFFRON PASTA FIORE  
Stewed tomatoes, thyme, rosemary
- \$180 CRAB BISQUE AND CRAB SALAD  
Croûton, aioli
- \$395 CRISPED ROBIOLA FOCACCIA,  
SHAVED FRESH BLACK TRUFFLES  
Winter mesclun

### 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 FENNEL AND CITRUS  
Pine nuts, lemon thyme
- \$425 SLOW COOKED KING SALMON,  
SYRAH-HONEY VINEGAR GLAZE  
Olive oil mashed potatoes, asparagus,  
Black pepper
- \$440 STEAMED GAROUPA, LEMONGRASS BROTH  
Salad of water chestnut,  
Coriander and preserved black beans
- \$595 CRISPY RICE FLAKE CRUSTED MAINE LOBSTER  
SWEET, SOUR AND SPICY  
Sautéed artichokes

### SECOND PLATES – MEAT

- \$395 BRAISED SHORT RIB OF BEEF AND SOFT GRITS  
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12oz. ON THE BOARD, ONION RINGS, CREAMED SPINACH  
Café Gray steak sauce, ketchup

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grapefruit granité  
\$120

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

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

CAFE 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 zest  
\$120

EARL GREY-MILK CHOCOLATE MOUSSELINE  
Blood orange gelato, coconut, ginger  
\$120

## CHEESE

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

## LIQUID GOLD

SAUTERNES, CHATEAU DOISY-VEDRINES  
FRANCE, 2003  
\$195