

## 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, corn muffin,  
banana-chocolate chip muffin,  
strawberry-raspberry puff,  
cinnamon roll with blueberries,  
mango-passion fruit 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  
Tomato concassé, spinach and  
Cottage cheese, fines herbes,  
Extra virgin olive oil  
Freshly pressed fruit juices  
Tea or coffee

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### \$295 UPPER EAST BREAKFAST

Chicken and scallion 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

DISHES MAY CONTAIN SHELLFISH 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 RADISHES AND ARUGULA  
Citrus-soy dressing, crisped kale

•

CHARRED ASPARAGUS AND POTATOES  
Black garlic aioli, chilies, almonds

•

GELATO OF GREEN TEA AND SOY MILK  
Macerated strawberries

•

CHOCOLATE MENDIANTS  
COFFEE OR TEA

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

## LUNCH / PRIX FIXE

SCALLOP CRUDO, GREEN APPLE CONSOMMÉ  
Celery, sorrel

OR

VELOUTÉ OF ROASTED ARTICHOKES  
Goat cheese, toasted hazelnuts

•

PAN-SEARED SEA BREAM,  
CRUSHED FINGERLING POTATOES  
Citrus emulsion

OR

CITRUS GLAZED LAMB SHANK, POMEGRANATE RAITA  
Couscous, zucchini

•

FLOATING ISLAND, ELDERFLOWER ANGLAISE  
Stewed berries

OR

CRUMBLE OF QUINCE AND WILLIAMS PEAR  
Cinnamon gelato, almond and vanilla

•

CHUNKS OF CHOCOLATE  
COFFEE OR TEA

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

### FIRST PLATES – COLD APPETIZERS

- \$255 CHICKEN CAESAR SALAD, ROMAINE HEARTS  
Portuguese anchovies
- \$165 ORGANIC BIBB LETTUCE  
Mint-yoghurt raita
- \$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
- \$295 FOIE GRAS TORCHON,  
POACHED RHUBARB, CUMBERLAND SAUCE  
Crushed pink peppercorn

### 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
- \$425 PAN ROASTED PATAGONIAN TOOTHFISH,  
MINTED PEAS  
Pancetta, Vermouth beurre blanc
- \$425 KING SALMON EN PAPILOTTE  
Spiced spaghetti squash
- \$425 LOBSTER-SCALLOP BOUILLABAISE  
Garlic croûton, sauce rouille
- \$425 STEAMED GAROUPA, PAK CHOI,  
PICKLED LOTUS STEM  
Water chestnuts and calamansi

### SECOND PLATES – MEAT

- \$385 BRAISED SHORT RIB OF BEEF AND SOFT GRITS,  
MEAUX MUSTARD SAUCE  
Horseradish julienne
- \$415 PAN SEARED IBERICO PORK CHOP,  
SAUCE ROMESCO  
Lentils, chorizo, parsley
- \$455 ROASTED ORGANIC CHICKEN,  
WINTER TRUFFLE-ENDIVE GRATIN  
Vin Jaune, fines herbes
- \$595 PRIME NATURAL KANSAS STRIPLOIN STEAK  
12oz. ON THE BOARD, ONION RINGS, CREAMED SPINACH  
Café Gray steak sauce, ketchup

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## DESSERTS

### CHERRY TIRAMISU

griottines sorbet, amaretti cookies  
\$120

### BABA AU RHUM, BANANA SORBET

rum raisins, crème chantilly  
\$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

Finger sandwich with curried chicken  
mango, coriander

Leek and potato tartlette  
salmon roe, fines herbes

Shrimp cocktail mini croissant  
Piment d'espelette, cucumber

Deviled egg roll  
Jalapeño, capers

### Sweets

Raspberry-balsamico macarons

Green tea opera cake  
sesame ganache

Milk chocolate pavé  
sea buckhorn berries

Lemon posset  
limoncello, lavender

Cookie crusted choux  
hazelnuts and mocha

Lingon berry-pistachio financier

Golden raisin scones

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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## 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 RADISHES AND ARUGULA  
Citrus-soy dressing, crisped kale

•

SMOKED EGGPLANT WITH PICKLED DAIKON  
Soy-citrus vinaigrette, coriander

•

CHARRED ASPARAGUS AND POTATOES  
Black garlic aioli, chillies, almonds

•

GELATO OF GREEN TEA AND SOY MILK  
Macerated strawberries

\$ 680 per person

## MARKET MENU / WINTER

SCALLOP CRUDO, OSCIETRA CAVIAR,  
GREEN APPLE CONSOMMÉ  
Celery, sorrel

•

SEARED FOIE GRAS AND LENTIL SALAD  
Noisette butter

•

GRILLED SEA BREAM,  
CRUSHED FINGERLING POTATOES  
Citrus emulsion

OR

CITRUS GLAZED LAMB STRIPLOIN, POMEGRANATE RAITA  
Couscous, zucchini

•

CRUMBLE OF QUINCE AND WILLIAMS PEAR  
Cinnamon gelato, almond and vanilla

\$ 775 per person

## WINE RECOMMENDATIONS

"Wines for Food as Food for Thought" to accompany the Market Menu

### CHAMPAGNE

\$1200 Artéis & Co, Brut, France, 2002

### WHITES

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

### REDS

\$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*

### FIRST PLATES – COLD APPETIZERS

- \$255 CHICKEN CAESAR SALAD, ROMAINE HEARTS  
Portuguese anchovies
- \$165 ORGANIC BIBB LETTUCE  
Mint-yoghurt raita
- \$240/  
\$325 HALF DOZEN SEASONAL COLD WATER OYSTERS  
WITH MAINE LOBSTER CLAWS  
Pumpernickel, brandy cocktail sauce,  
Lime, mignonette
- \$285 HOUSE CURED GRAVLAX  
Brioche and garnish
- \$205 STEAK TARTARE  
Gaufrettes, Kunz Ketjap
- \$295 FOIE GRAS TORCHON,  
POACHED RHUBARB, CUMBERLAND SAUCE  
Crushed pink peppercorn

### FIRST PLATES – HOT APPETIZERS

- \$125 SOUP DU JOUR
- \$125/  
\$185 SAFFRON PASTA FIORE  
Stewed tomatoes, thyme, rosemary
- \$265 OVEN ROASTED PUMPKIN-BARLEY RISOTTO  
Chili Pecorino, sage
- \$275 TRUFFLE TARTE FLAMBEE, BACON  
Onions and crème fraîche, mâche

### 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
- \$425 PAN ROASTED PATAGONIAN TOOTHFISH,  
MINTED PEAS  
Pancetta, vermouth beurre blanc
- \$425 KING SALMON EN PAPILOTTE  
Spiced spaghetti squash
- \$425 LOBSTER-SCALLOP BOUILLABAISE  
Garlic croûton, sauce rouille
- \$440 STEAMED GAROUPA, PAK CHOI,  
PICKLED LOTUS STEM  
Water chestnuts and calamansi

### SECOND PLATES – MEAT

- \$395 BRAISED SHORT RIB OF BEEF AND SOFT GRITS,  
MEAUX MUSTARD SAUCE  
Horseradish julienne
- \$425 PAN SEARED IBERICO PORK CHOP,  
SAUCE ROMESCO  
Lentils, chorizo, parsley
- \$455 ROASTED ORGANIC CHICKEN,  
WINTER TRUFFLE-ENDIVE GRATIN  
Vin Jaune, fines herbes
- \$595 PRIME NATURAL KANSAS STRIPLOIN STEAK  
12oz.  
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Café Gray steak sauce, ketchup

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## DESSERTS

CHERRY TIRAMISU  
griottines sorbet, amaretti cookies  
\$120

BABA AU RHUM, BANANA SORBET  
rum raisins, crème chantilly  
\$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

CHOCOLATE-PISTACHIO SOUFFLE  
mandarin gelato, hot fudge  
\$120

## CHEESE

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

## LIQUID GOLD

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