

## TEA, COFFEE AND JUICE

### TEA

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

CLASSIC TEAS  
\$60 Assam Breakfast or Earl Grey

ASIAN CLASSICS  
\$60 Yellow Gold Oolong, Green Tea or Jasmine Silver Needle

HERBAL INFUSIONS  
\$60 Chamomile, Fresh Mint Leaf or Lemongrass and Ginger

### COFFEE

\$60 COFFEE  
Regular, Espresso, Cappuccino, Latte or 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 (100% 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 - À LA CARTE

### CEREALS

\$95 CHOICE OF CEREALS : CORN FLAKES / WEETABIX

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

\$110 CAFÉ GRAY GRANOLA  
Fresh fruit, vanilla yoghurt

\$110 SWISS BIRCHER MÜSLI, WHEAT GERM, RASPBERRY COMPÔTE  
Honey, roasted hazelnuts, almond slivers

\$115 STEEL CUT IRISH OATMEAL, SHREDDED APPLES  
Toasted oatmeal flakes, cinnamon

### EGGS

\$145 ONE PAN EGG DISH WITH BREAKFAST SAUSAGES,  
BONE HAM AND BACON  
Sauce Gribiche, roasted potatoes, onions

\$165 EGG CRÊPE WITH BACK BACON AND MELTED GRUYÈRE CHEESE  
Chive sticks

\$165 SHORT RIB-EGGS BENEDICT  
English muffin

\$275 TRUFFLE SCRAMBLED EGGS WITH SEASONAL MUSHROOMS  
Puff pastry crisp, herbs

\$95 TWO EGGS SUNNY SIDE UP:  
*SELECTION OF SIDES*  
\$40 Spinach; \$40 Sliced tomato; \$50 Avocado  
\$45 Breakfast sausage; \$55 Bone ham; \$55 Bacon

### OTHER OFFERINGS

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

\$95 PAPAYA-MANGO SALAD, HONEY AND LIME ZEST  
Brown sugar

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

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

\$165 NUTELLA FRENCH TOAST "EN BRIOCHE"  
Sour cherry

\$185 A BOWL OF FRESH CUT FRUITS AND ASSORTED BERRIES  
Cape gooseberry

\$255 GRAVLAX WITH TOASTED SESAME BAGEL  
Cream cheese, lemon and horseradish

## BREAKFAST / FIX

### CAFÉ 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,  
home-made raspberry and orange preserves,  
French butter  
freshly pressed fruit juices  
tea or coffee

\$265

**\*\*ALL SINGLE PASTRY ORDERS AT \$45 EACH\*\***

### \$265 SOHO BREAKFAST

Greek yoghurt, almond slivers,  
Dried apricots  
Papaya-mango salad, honey and lime zest,  
Brown sugar  
Open face omelette with tomato, spinach,  
Cottage cheese, fines herbes,  
Extra virgin olive oil  
Freshly pressed fruit juices  
Tea or coffee

### \$295 UPPER EAST BREAKFAST

Chicken and scallion spring roll, turnip cake,  
Steamed glutinous rice wrapped in lotus leaf,  
Custard bun

Sweet corn congee with Hokkaido scallops,  
Wolfberries

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

XO sauce, soy, Worcestershire

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 bananas  
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 your well-being in mind.

CHILLED CUCUMBER SOUP WITH  
ALMOND MILK, DILL  
Orange and jalapeño

•

ROASTED ROUND ZUCCHINI, RATATOUILLE  
Black olive mosto, cherry tomato coulis

•

FROZEN ORGANIC GRAPES,  
PEANUT BUTTER FINANCIER  
Salted caramel

•

CHOCOLATE MENDIANTS  
TEA OR COFFEE

Any 2 courses \$395

Any 3 courses \$445

## WINE BY THE GLASS

### WHITE

- \$120 Pinot Gris, Josef Chromy, Tasmania, Australia, 2017
- \$170 Savagnin, Domaine du Pélican, Arbois, France, 2016
- \$580 Chardonnay, Domaine Bonneau du Martray "Corton-Charlemagne" Grand Cru, Burgundy, France, 2009

## LUNCH / PRIX FIXE

OCTOPUS CONFIT, HERBED FALAFEL  
Pico de gallo, piment d'éspelette, nasturtium cress

OR

DOUBLE BOILED OXTAIL AND  
BLACK MUSHROOM CONSOMMÉ  
Oxtail - coriander wonton

•

STEAMED MANDARIN FISH, BLACK BEANS AND GINGER  
Wolfberry-tangerine peel bouillon

OR

GRILLED PORK NECK, SAMBAL OELEK  
Coconut rice pilaf, chili oil

•

WHITE CHOCOLATE CRÈME BRÛLÉE, LYCHEE SORBET  
Marinated longan

OR

CHERRY-PISTACHIO FRANGIPANE  
Tonka bean ice cream

•

CHUNKS OF CHOCOLATE  
TEA OR COFFEE

Any 2 courses \$395

Any 3 courses \$445

### RED

- \$120 Pinot Noir, Eden Rift, California, USA, 2016
- \$150 Merlot Blend, Château Villa Bel-Air, Graves, France, 2013
- \$460 Grenache Blend, Château de la Font du Loup "d'Erelyct," Châteauneuf-du-Pape, France, 2015

### FIRST PLATES – COLD APPETIZERS

- \$185 HEIRLOOM TOMATO AND BURRATA SALAD, BASIL  
Coarse grey sea salt, fines herbes,  
extra virgin olive oil, balsamic
- \$295 TIGER PRAWN CAESAR SALAD,  
CRUSTACEAN MAYO  
Romaine hearts, Portuguese anchovies
- \$240 HALF DOZEN COLD-WATER OYSTERS  
Pumpnickel, brandy cocktail sauce,  
Lime, mignonette
- \$285 HOUSE CURED GRAVLAX  
Brioche and garnish
- \$195 STEAK TARTARE  
Gaufrettes, Kunz ketjap
- \$295 IBÉRICO PATA NEGRA, SUMMER MELONS  
Port wine gelée

### FIRST PLATES – HOT APPETIZERS

- \$125 SOUP DU JOUR
- \$125/ \$185 SAFFRON PASTA FIORE  
Stewed tomatoes, thyme and rosemary
- \$275 SHRIMP AND PORK DUMPLINGS,  
BLACK MUSHROOM BROTH  
Shanghai brassica, kaffir lime, lemongrass

### VEGETABLES AND STARCHES

- \$65 FRICASSEE OF SUMMER VEGETABLES /  
JASMINE RICE / OLIVE OIL MASHED POTATOES /  
CREAMED SPINACH/ STEAMED PAK CHOI

### SECOND PLATES – FISH

- \$375 SIMPLY GRILLED RED SNAPPER,  
FENNEL AND CITRUS SALAD  
Pine nuts, lemon thyme
- \$415 CHARRED SEA BASS, CHIMICHURRI VINAIGRETTE  
Sweet corn, jalapeños
- \$425 PAN ROASTED PATAGONIAN TOOTHFISH,  
VERMOUTH BEURRE BLANC  
Pancetta, minted peas
- \$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
- \$395 ROASTED DUCK BREAST,  
PORT WINE-GLAZED FIGS  
Pearl onions, soubise
- \$415 PAN SEARED IBÉRICO PORK CHOP,  
SAUCE ROMESCO  
Lentils, chorizo, parsley
- \$595 12oz. PRIME NATURAL KANSAS STRIPLOIN  
ON THE BOARD, ONION RINGS, CREAMED SPINACH  
Café Gray steak sauce, ketchup

**#THISVIEW @UPPERHOUSE\_HKG**  
**#FOODHEAVEN @UPPERHOUSE\_HKG**

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## DESSERTS

CHERRY TIRAMISU  
griottine sorbet, amaretti cookies  
\$120

MARINATED STRAWBERRIES IN  
ROSE CHAMPAGNE  
almond tuile  
\$120

DARK CHOCOLATE AND KEY LIME TART  
kataifi  
\$120

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

## CHEESE

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

## LIQUID GOLD

SAUTERNES, CHATEAU DOISY-VEDRINES  
FRANCE 2003  
\$195

## CAFÉ GRAY AFTERNOON TEA

Your choice of tea or coffee

### Savories

Curried chicken, mango, coriander sandwich

Leek and potato tartlette, salmon caviar, herbs

Shrimp cocktail mini croissant, cucumber

Deviled egg roll, jalapeño, capers

### Sweets

Raspberry-balsamico macarons

Green tea opera cake, sesame ganache

Milk chocolate pavé, sea buckthorn berries

Lemon posset, limoncello, lavender

Cookie-crust choux, hazelnuts and mocha

Lingon berry-pistachio financier

Golden raisin scones

Raspberry and orange preserves

Amber clover honey

Devonshire clotted cream

\$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 your well-being in mind.

RADISH AND ARUGULA SALAD  
Yuzu dressing, crisped kale

•

CHILLED CUCUMBER SOUP WITH  
ALMOND MILK, DILL  
Orange and jalapeño

•

ROASTED ROUND ZUCCHINI, RATATOUILLE  
Black olive mosto, cherry tomato coulis

•

FROZEN ORGANIC GRAPES,  
PEANUT BUTTER FINANCIER  
Salted caramel

\$680 per person

## MARKET MENU / SPRING

SEARED HOKKAIDO SCALLOPS, HERBED FALAFEL  
Pico de gallo, piment d'espelette, nasturtium cress

•

DOUBLE BOILED OXTAIL AND  
BLACK MUSHROOM CONSOMMÉ  
Truffle, oxtail wonton

•

STEAMED BABY TURBOT, BLACK BEANS AND GINGER  
Wolfberry-tangerine peel bouillon

OR

GRILLED IBÉRICO PORK LOIN, SAMBAL OELEK  
Coconut rice pilaf, chili oil

•

WHITE CHOCOLATE CRÈME BRÛLÉE, LYCHEE SORBET  
Marinated longan

\$775 per person

## WINE RECOMMENDATIONS

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

### CHAMPAGNE

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

### WHITE

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

### RED

\$550 Pinot Noir, Mount Riley, Marlborough, New Zealand, 2016

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

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

### FIRST PLATES – COLD APPETIZERS

- \$195 HEIRLOOM TOMATO AND BURRATA SALAD, BASIL  
Coarse grey sea salt, fines herbes,  
extra virgin olive oil, balsamic
- \$295 TIGER PRAWN CAESAR SALAD,  
CRUSTACEAN MAYO  
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
- \$205 STEAK TARTARE  
Gaufrettes, Kunz ketjap
- \$300 LOBSTER COBB SALAD  
Smoked bacon and avocado
- \$295 IBÉRICO PATA NEGRA, SUMMER MELONS  
Port wine gelée

### FIRST PLATES – HOT APPETIZERS

- \$125 SOUP DU JOUR
- \$125/  
\$185 SAFFRON PASTA FIORE  
Stewed tomatoes, thyme, rosemary
- \$295 ALSATIAN TARTE FLAMBÉE,  
TRUFFLES AND SUMMER MUSHROOMS  
Lardons and black forest ham, crème fraîche,  
pickled pearl onions, arugula
- \$275 SHRIMP AND PORK DUMPLINGS,  
BLACK MUSHROOM BROTH  
Shanghai brassica, kaffir lime, lemongrass

### SECOND PLATES – FISH

- \$385 SIMPLY GRILLED RED SNAPPER,  
SALAD OF FENNEL, CITRUS  
Pine nuts, lemon thyme
- \$425 PAN ROASTED PATAGONIAN TOOTHFISH,  
VERMOUTH BEURRE BLANC  
Pancetta, minted peas
- \$425 CHARRED SEA BASS, CHIMICHURRI VINAIGRETTE  
Sweet corn, jalapeños
- \$440 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
- \$395 ROASTED DUCK BREAST, PORT WINE-GLAZED FIGS  
Pearl onions, sobise
- \$425 PAN SEARED IBERICO PORK CHOP,  
SAUCE ROMESCO  
Lentils, chorizo, parsley
- \$595 PRIME NATURAL KANSAS STRIPLOIN STEAK  
12oz.  
ON THE BOARD, ONION RINGS, CREAMED SPINACH  
Café Gray steak sauce, ketchup

### VEGETABLES AND STARCHES

- \$65 FRICASSEE OF SUMMER VEGETABLES /  
JASMINE RICE / OLIVE OIL MASHED POTATOES /  
CREAMED SPINACH / STEAMED PAK CHOI

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## DESSERTS

CHERRY TIRAMISU  
griottinse sorbet, amaretti cookies  
\$120

MARINATED STRAWBERRIES IN  
ROSE CHAMPAGNE  
almond tuile  
\$120

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

CAFÉ GRAY SORBET 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-HAZELNUT SOUFFLÉ  
lingonberry sorbet, hot fudge  
\$120

## CHEESE

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

## LIQUID GOLD

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