

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.

SMOKED EGGPLANT WITH PICKLED DAIKON
Soy-citrus vinaigrette, coriander

•

ROASTED JERUSALEM ARTICHOKES AND PARSNIPS
Grapefruit, Taggiasca olives, aged balsamic

•

BAKED QUINCE, COFFEE GELATO
Star anise, vanilla

•

CHOCOLATE MENDIANTS
COFFEE, ESPRESSO OR TEA

Any 2 courses \$395

Any 3 courses \$445

LUNCH / PRIX FIXE

TASMANIAN SALMON PASTRAMI, TOMATILLOS
Lime, coriander-buttermilk dressing

OR

OXTAIL CONSOMME, SHERRY
Vegetable paysanne, chervil

•

SHELLFISH BOUILLABAISSSE, SAUCE ROUILLE
Herbed croûton, micro basil

OR

IRISH STEW WITH SODA BREAD
Savoy cabbage, carrots, potatoes and Pommery mustard

•

FLOATING ISLAND, KIRSCH ANGLAISE
Stewed berries

OR

BANANA SPLIT, GIANDUJA CHOCOLATE
Vanilla ice cream, sour cherries

•

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 KING SALMON EN PAPILOTTE
Spiced spaghetti squash
- \$420 CHARRED SEA BASS, VERJUS AND HONEY
Zucchini pappardelle, cherry tomatoes
- \$425 STEAMED GAROUPA, LEMONGRASS BROTH
Salad of water chestnut,
Coriander and preserved black beans

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
- \$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

REINETTE APPLE-OATMEAL CRUMBLE
hazelnut-praline ice cream, crème Anglaise
\$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

Quiche of tomato confit, spinach and Feta
lemon coulis

Roast beef mini croissant
horseradish remoulade, pickled red onions

Deviled egg roll
Jalapeño, capers

Sweets

Banana-peanut butter macarons
vanilla fleur de sel

Salted caramel-tonka bean gâteau
poached Williams pear

Milk chocolate pavé
sea buckhorn berries

Coupe of green apple and yoghurt

Blood orange marshmallow
coconut and white chocolate

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

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SMOKED EGGPLANT WITH PICKLED DAIKON
Soy-citrus vinaigrette, coriander

•

FRICASSEE OF CARAMELIZED ORGANIC ONIONS,
BLACK GARLIC
Croûtons, thyme and parsley

•

ROASTED JERUSALEM ARTICHOKES AND PARSNIPS
Grapefruit, Taggiasca olives, aged balsamic

•

BAKED QUINCE, COFFEE GELATO
Star anise, vanilla

\$ 680 per person

MARKET MENU / WINTER

TASMANIAN SALMON PASTRAMI, TOMATILLOS
Lime, coriander-buttermilk dressing

•

SEARED FOIE GRAS AND LENTIL SALAD
Noisette butter

•

PAN SEARED PATAGONIAN TOOTHFISH,
BOUILLABAISSE EMULSION
Sauce rouille, herbed croûton, micro basil

OR

IRISH STEW OF LAMB ENTRECOTE, SODA BREAD
Savoy cabbage, carrots, potatoes and Pommery mustard

•

BANANA SPLIT, GIANDUJA CHOCOLATE
Vanilla ice cream, sour cherries

\$ 775 per person

WINE RECOMMENDATIONS

"Wines for Food as Food for Thought" 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

\$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
- \$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
Pumpernickel, 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
- \$275 TRUFFLE TARTE FLAMBEE, BACON
Onions and crème fraîche, mâche
- \$295 LOBSTER-BARLEY RISOTTO
Salsify, sunchoke, 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 FENNEL AND CITRUS
Pine nuts, lemon thyme
- \$425 KING SALMON EN PAPILOTTE
Spiced spaghetti squash
- \$430 CHARRED SEA BASS, VERJUS AND HONEY
Zucchini pappardelle, cherry tomatoes
- \$440 STEAMED GAROUPA, LEMONGRASS BROTH
Salad of water chestnut,
Coriander and preserved black beans

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
- \$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

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hazelnut-praline ice cream, crème Anglaise
\$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