

CAFÉ GRAY
DELUXE
HONG KONG

CHRISTMAS EVE DINNER MENU
SUNDAY, 24 DECEMBER 2017

FIRST SEATING FROM 6 TO 8PM

AMUSE BOUCHE

foie gras bonbon, mulled wine gelée, pain d'épices
鵝肝, 香料红酒果冻, 薑餅

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VELOUTE OF OVEN-ROASTED CELERIAC, SMOKED EEL

quince, chervil
芹菜头忌廉汤, 烟燻鳗鱼, 香梨, 芫茜

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CITRUS STEAMED DOVER SOLE WITH BOUCHOT MUSSELS

bergamot-blood orange emulsion, fennel
香柠蒸太平洋龙利鱼柳及法国青口, 血橙佛手柑汁, 茴香芹

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ANJOU PIGEON A LA ROYALE, BRAISED RED CABBAGE

cranberries and walnuts
慢烤鸽子, 烩红椰菜, 金巴厘子及核桃

OR

GLAZED WAGYU BEEF SHORT RIB, BEETS, MUSTARD-PLUM CHUTNEY

cornichon, sour cream, horseradish
烩和牛肋肉, 芥菜李子酱, 酸青瓜, 辣根

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CHESTNUT-APPLE MONT BLANC, CALVADOS

pistachio coulis, cinnamon
酒香苹果栗子蛋糕, 开心果酱, 肉桂

OR

CHOCOLATE-CARAMEL SOUFFLE

lingonberry sorbet, crème Anglaise
朱古力焦糖疏乎厘, 莓子雪葩, 云呢拿汁

CAFE GRAY CHOCOLATE PRALINES, GINGER-HONEY MADELEINES, SPRUCE SHOOT MARSHMALLOWS

自製朱古力, 法式薑味蜜糖蛋糕, 香叶棉花糖

\$1550 PER PERSON

*SOME MENU ITEMS MAY CHANGE WITHOUT NOTICE
PRICES ARE IN HONG KONG DOLLARS AND SUBJECT TO 10% SERVICE CHARGE*

CAFÉ GRAY
DELUXE
HONG KONG

CHRISTMAS EVE DINNER MENU
SUNDAY, 24 DECEMBER 2017

SECOND SEATING FROM 8.30PM TO END

AMUSE BOUCHE

foie gras bonbon, mulled wine gelée, pain d'épices
鵝肝, 香料红酒果冻, 薑餅

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HOKKAIDO SCALLOP CRUDO, VENDACE ROE, BUTTERMILK DRESSING
aquavit, dill

醃北海道帶子, 鮭魚籽, 白脫牛奶汁, 白蘭地酒, 刁草

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VELOUTE OF OVEN-ROASTED CELERIAC, SMOKED EEL
quince, chervil

芹菜头忌廉汤, 烟燻鰻魚, 香梨, 芫茜

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CITRUS STEAMED DOVER SOLE WITH BOUCHOT MUSSELS

bergamot-blood orange emulsion, fennel

香柠蒸太平洋龙利鱼柳及法国青口, 血橙佛手柑汁, 茴香芹

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ANJOU PIGEON A LA ROYALE, BRAISED RED CABBAGE

cranberries and walnuts

慢烤鸽子, 烩红椰菜, 金巴厘子及核桃

OR

GLAZED WAGYU BEEF SHORT RIB, BEETS, MUSTARD-PLUM CHUTNEY

cornichon, sour cream, horseradish

烩和牛肋肉, 芥菜李子酱, 酸青瓜, 辣根

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AGED MIMOLETTE CHEESE, PIEDMONT HAZELNUT

fig preserve and toasted Panettone

特选芝士, 榛子, 无花果酱及意式提子包

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CHESTNUT-APPLE MONT BLANC, CALVADOS

pistachio coulis, cinnamon

酒香苹果栗子蛋糕, 开心果酱, 肉桂

OR

CHOCOLATE-CARAMEL SOUFFLE

lingonberry sorbet, crème Anglaise

朱古力焦糖疏乎厘, 莓子雪葩, 云呢拿汁

CAFE GRAY CHOCOLATE PRALINES, GINGER-HONEY MADELEINES, SPRUCE SHOOT MARSHMALLOWS

自製朱古力, 法式薑味蜜糖蛋糕, 香叶棉花糖

\$2250 PER PERSON

*SOME MENU ITEMS MAY CHANGE WITHOUT NOTICE
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CAFÉ GRAY
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HONG KONG

CHRISTMAS DAY LUNCH MENU
MONDAY, 25 DECEMBER 2017

WITH LIMITED A LA CARTE MENU AVAILABLE

AMUSE BOUCHE

foie gras bonbon, mulled wine gelée, pain d'épices
鵝肝, 香料红酒果冻, 薑餅

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VELOUTE OF OVEN-ROASTED CELERIAC, SMOKED EEL

quince, chervil
芹菜头忌廉汤, 烟燻鳗鱼, 香梨, 芫茜

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CITRUS STEAMED GAROUPA WITH BOUCHOT MUSSELS

bergamot-blood orange emulsion, fennel
香柠蒸石斑及法国青口, 血橙佛手柑汁, 茴香芹

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PIGEON A LA ROYALE, BRAISED RED CABBAGE

cranberries and walnuts
慢烤鸽子, 烩红椰菜, 金巴厘子及核桃

OR

GLAZED SHORT RIB OF BEEF, BEETS, MUSTARD-PLUM CHUTNEY

cornichon, sour cream, horseradish
烩牛肋肉, 芥菜李子酱, 酸青瓜, 辣根

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CHESTNUT-APPLE MONT BLANC, CALVADOS

pistachio coulis, cinnamon
酒香苹果栗子蛋糕, 开心果酱, 肉桂

OR

CHOCOLATE-CARAMEL SOUFFLE

lingonberry sorbet, crème Anglaise
朱古力焦糖疏乎厘, 莓子雪葩, 云呢拿汁

CAFE GRAY CHOCOLATE PRALINES, GINGER-HONEY MADELEINES, SPRUCE SHOOT MARSHMALLOWS

自製朱古力, 法式薑味蜜糖蛋糕, 香叶棉花糖

\$995 PER PERSON

*SOME MENU ITEMS MAY CHANGE WITHOUT NOTICE
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CAFÉ GRAY
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NEW YEAR'S EVE GALA DINNER MENU
SUNDAY, 31 DECEMBER 2017

FIRST SEATING FROM 6 TO 8.30PM

CITRUS CURED KINGFISH, SEA GRAPES AND FINGER LIME
avocado, sorrel
柚子腌油甘鱼, 海提及香柠, 牛油果, 香叶

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OXTAIL CONSOMME, OSCIETRA CAVIAR
beet ravioli, sour cream
牛尾清汤, 鱼子酱, 红菜头云吞, 酸忌廉

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FOIE GRAS FILLED QUAIL, CREME DE CASSIS
salsify and crosnes
鹅肝酿鹌鹑, 黑加崙子酒, 婆罗门参及甘露子

OR

SEARED FILET MIGNON, TRUFFLE JUS
chanterelles, creamed spinach, glazed Cipollini onions
烤牛柳, 黑松露汁, 黄菌, 忌廉莧菜, 意大利洋葱

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CHILLED SOUP OF BLOOD ORANGES
bitter chocolate sorbet
血橙冻汤, 香浓朱古力雪葩

OR

GREEN APPLE-YOGHURT PARFAIT
frosted pecans, meringue
青苹果乳酪芭菲, 核桃, 法式蛋白

CAFE GRAY CHOCOLATE PRALINES, BANANA-PEANUT BUTTER MACARONS
自製朱古力, 香蕉花生酱蛋白脆饼

\$1650 PER PERSON

*SOME MENU ITEMS MAY CHANGE WITHOUT NOTICE
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NEW YEAR'S EVE GALA DINNER MENU
SUNDAY, 31 DECEMBER 2017

SECOND SEATING FROM 8.30PM TO END

CITRUS CURED KINGFISH, SEA GRAPES AND FINGER LIME
avocado, sorrel
柚子醃油甘鱼, 海提及香柠, 牛油果, 香叶

•

OXTAIL CONSOMME, OSCIETRA CAVIAR
beet ravioli, sour cream
牛尾清汤, 鱼子酱, 红菜头云吞, 酸忌廉

•

BRITTANY DIVER SCALLOP, XO EMULSION
amalfi lemon, cauliflower
法国特级带子, XO 汁, 柠檬, 椰菜花

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FOIE GRAS FILLED QUAIL, CREME DE CASSIS
salsify and crosnes
鹅肝酿鹌鹑, 黑加崙子酒, 婆罗门参及甘露子

OR

SEARED FILET MIGNON, TRUFFLE JUS
chanterelles, creamed spinach, glazed Cipollini onions
烤牛柳, 黑松露汁, 黄菌, 忌廉苋菜, 意大利洋葱

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AGED COMTE AND BRIE DE MEAUX CHEESES
apricot chutney, cumin flat bread
特选芝士, 黄杏酱, 小茴香脆包

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CHILLED SOUP OF BLOOD ORANGES
bitter chocolate sorbet
血橙冻汤, 香浓朱古力雪葩

OR

GREEN APPLE-YOGHURT PARFAIT
frosted pecans, meringue
青苹果乳酪芭菲, 核桃, 法式蛋白

CAFE GRAY CHOCOLATE PRALINES, BANANA-PEANUT BUTTER MACARONS
自製朱古力, 香蕉花生酱蛋白脆饼

\$2950 PER PERSON

*SOME MENU ITEMS MAY CHANGE WITHOUT NOTICE
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FESTIVE AFTERNOON TEA MENU 5 DECEMBER 2017 TO 1 JANUARY 2018

CHRISTMAS AFTERNOON TEA

Café Gray afternoon tea selection
Mulled wine or eggnog
Selection of finger sandwiches, pastries and golden raisin scones
Home made preserves, jams and honey
Devonshire clotted cream
Café Gray Deluxe tea or coffee

\$295 per person

\$535 per 2 people

AFTERNOON TEA MENU CONTINUED FROM THE BAR

Mulled wine

\$110

Eggnog

\$125

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A LA CARTE SANDWICHES

- Smoked salmon finger sandwich cream cheese
cucumber, dill
\$75/ 3 pcs
- Bonbon of avocado and tomatillo
lime, crushed pink peppercorns
\$75/ 3 pcs
- Foie gras coupe, mulled wine gelée
gingerbread
\$60/ 2 pcs
- Tartlette of pork belly confit, pickled red cabbage
Pommery mustard, horseradish
\$75/ 3 pcs

A LA CARTE FESTIVE SWEETS

- Dresdner stollen
\$75/ 3 pcs
- Traditional minced pie
\$70/ 2 pcs

A LA CARTE PASTRIES

- Chestnut-apple Mont Blanc, calvados
pistachio
\$60/ 3 pcs
- Salted caramel-tonka bean gateaux
poached Williams pear
\$60/ 3 pcs
- Mint-chocolate yoghurt pavé
sea buckhorn berries
\$60/ 3 pcs
- Eggnog cheesecake
hazelnut praline, shortbread
\$60/ 3 pcs

CAFÉ GRAY

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Blood orange marshmallow
coconut and white chocolate

\$60/ 2 cups

Canelé de bordeaux

\$75/ 3 pcs

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节日精选下午茶
二零一七年十二月五日至二零一八年一月一日

CHRISTMAS AFTERNOON TEA

精选下午茶

香料热红酒或圣诞鸡蛋酒

手指三文治, 甜点及金提鬆饼

自製草莓果酱, 蜜糖

法式牛油忌廉

茶或咖啡

每位港币\$295

每兩位港币\$535

AFTERNOON TEA MENU CONTINUED FROM THE BAR

香料热红酒

\$110

圣诞鸡蛋酒

\$125

CAFÉ GRAY

DELUXE
HONG KONG

A LA CARTE SANDWICHES

烟三文鱼三文治, 忌廉芝士, 青瓜, 刁草

\$75/ 3件

牛油果及墨西哥青茄, 青柠, 粉红胡椒

\$75/ 3件

鹅肝慕丝, 香料红酒果冻, 薑饼

\$60/ 2件

猪腩肉挞, 醃红椰菜, 芥菜, 辣根

\$75/ 3件

A LA CARTE FESTIVE SWEETS

果子包

\$75/ 3件

百果馅批

\$70/ 2件

A LA CARTE PASTRIES

酒香苹果栗子蛋糕, 开心果

\$75/ 3件

海盐焦糖香豆蛋糕, 烩梨子

\$60/ 3件

牛奶朱古力乳酪蛋糕, 莓子

\$60/ 3件

圣诞鸡蛋酒芝士蛋糕, 榛子酱, 牛油甘脆

\$60/ 3件

血橙棉花糖, 椰子及白朱古力

\$60/ 2杯

法式甜酒蛋糕

\$60/ 3件