

COFFEE, TEA AND JUICE

TEA

- \$60 CAFE GRAY TEA
Lemongrass, Lemon Balm and Roselle
- \$60 CLASSIC TEAS
Assam Breakfast or Earl Grey
- \$60 ASIAN CLASSICS
Yellow Gold Oolong, Green Tea or
Jasmine Sliver Needle
- \$60 HERBAL INFUSIONS
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 BIRCHER MUESLI, WHEAT GERM
Roasted hazelnuts, shredded apples
- \$95 QUINOA-YOGHURT PORRIDGE,
PASSION FRUIT AND BANANA
Palm sugar, coconut
- \$110 CAFE GRAY GRANOLA
Fresh fruit and vanilla yoghurt
- \$110 STEEL CUT IRISH OATMEAL
Cassis-red currant chutney, chia seeds,
Macadamia nuts

EGGS

- \$140 ONE PAN EGGS WITH BREAKFAST SAUSAGES,
BONE HAM AND BACON
Sauce Gribiche, potatoes, onions
- \$160 BACK BACON EGG CREPE WITH MELTED GRUYERE CHEESE
Chives
- \$165 SHORT RIB-EGGS BENEDICT
- \$255 TRUFFLE SCRAMBLED EGGS ON BUTTER CROISSANT
Wild mushrooms, fines herbes

OTHER OFFERINGS

- \$75 GINGER-CORIANDER CONGEE (V)
- \$90 PAPAYA-MANGO SALAD
Lime juice and brown sugar
- \$145 BLUEBERRY DUTCH PANCAKE
Amber maple syrup, Devonshire cream
- \$155 CHOCOLATE CHIP BELGIAN WAFFLES
Macerated strawberries, caramel fudge,
Crème chantilly
- \$160 NUTELLA FILLED BRIOCHE FRENCH TOAST
Sour cherry compote
- \$245 GRAVLAX WITH TOASTED 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

Lime juice and brown sugar

Ten grain hot cereal, stewed raspberries

Milk

Or

Spinach, mushroom and feta

Open face egg white omelette

Fines herbes, olive oil

Freshly pressed fruit juices

Tea or coffee

\$295 UPPER EAST BREAKFAST

Steamed barbecued pork bun

Ha gaau, siu maai and

Turnip cake

Abalone-chicken congee

Fried egg noodles, roasted duck, bean sprouts

Soy sauce, ginger, scallions, coriander

Sesame oil

Freshly pressed fruit juices

Chrysanthemum tea with honey,

Osmanthus-wolfberry jelly

\$295 UPPER WEST BREAKFAST

Smoked salmon and asparagus scrambled eggs

Dill, brioche

Or

Sunny side up egg

English and American bacon

Sour dough

Fresh cut fruit and berries

Granola parfait

Quinoa-yoghurt porridge

Passion fruit and banana

Palm sugar, 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.

CHESTNUT VELOUTE, ORGANIC APPLES
Blood sorrel, sunflower seeds

•

WHOLE ROASTED CAULIFLOWER,
SPICED DUKKAH
Lemon coulis, quinoa, millet

•

ICED BITTER CHOCOLATE, COCOA NIBS
Chilled ginger consommé

•

CHOCOLATE MENDIANTS
COFFEE, ESPRESSO OR TEA

Any 2 courses \$395

Any 3 courses \$445

LUNCH / PRIX FIXE

LEMON AND CHILI CURED TASMANIAN SALMON
Avocado-cucumber salsa

OR

COCONUT-SHRIMP POTAGE, STRAW MUSHROOM
Thai basil, calamansi

•

OLIVE OIL-POACHED ICELANDIC COD
Sunchokes, parsnips, blood orange

OR

FREE RANGE CHICKEN "COQ AU VIN"
Bacon, Cipollini onions and champignon,
Parmesan mashed potatoes

•

FLOATING ISLAND, KIRSCH ANGLAISE
Stewed berries

OR

MILK CHOCOLATE PAVE, WILLIAMS PEAR
Moscato d'Asti, Greek yoghurt

•

CHUNKS OF CHOCOLATE
COFFEE, ESPRESSO OR TEA

Any 2 courses \$395

Any 3 courses \$445

FIRST PLATES – COLD APPETIZERS

- \$185 SALAD OF MACHE, BABY KALE AND FIGS
Fourme d’Ambert, Pedro Ximénez reduction
- \$255 CHICKEN CAESAR SALAD, ROMAINE HEARTS
Portuguese anchovies
- \$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
- \$285 FOIE GRAS TERRINE, SAUCE CUMBERLAND
Quince, cracked pink peppercorns

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 AMALFI LEMONS
Capers, parsley, garlic
- \$415 MISO BUTTER POACHED PATAGONIAN TOOTHFISH
Edamame, pickled ginger, sansho leaves
- \$425 CHARRED KING SALMON,
APPLE CIDER EMULSION
Butternut squash, toasted pumpkin seeds
- \$425 STEAMED GAROUPA,
GINGER WATERCRESS BOULLION
Pak choy, coriander and scallion

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 PANCETTA WRAPPED VENISON LOIN,
BANYULS JUS
Salsify, celeriac, lingonberries
- \$595 PRIME NATURAL KANSAS STRIPLON STEAK
12oz. ON THE BOARD, ONION RINGS, CREAMED SPINACH
Café Gray steak sauce, ketchup

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DESSERTS

APPLE TARTE TATIN

hazelnut-praline glacé, tonka beans
\$120

LEMON POSSET, TONIC GELATO

crème de cassis, toasted meringue
\$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

Mini pretzel bun, Camembert
pickled pearl onions, paprika

House cured gravlax
honey-mustard dressing

Chicken Caesar roll
Portuguese anchovies

Quiche Lorraine
fines herbes

Sweets

Coconut marshmallow
kiwi, mint

Salted caramel-tonka bean gâteau
poached Williams pear

Calamansi meringue pie
kaffir lime

Bitter chocolate pavé
blueberries, lavender

Mascarpone cheesecake
balsamic glazed figs

Coupe of lingonberries and Greek yoghurt
pomegranate

Apricot scones

Home-made preserves and jams,
amber clove honey

Devonshire clotted cream

Café Gray Deluxe tea or coffee

\$250 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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TARTARE OF ORGANIC BUTTON MUSHROOMS
Lotus root, cornichons, mustard

•

CHESTNUT VELOUTE, ORGANIC APPLES
Blood sorrel, sunflower seeds

•

WHOLE ROASTED CAULIFLOWER,
SPICED DUKKAH
Lemon coulis, quinoa, millet

•

ICED BITTER CHOCOLATE, COCOA NIBS
Chilled ginger consommé

\$ 680 per person

MARKET MENU / SUMMER

LEMON AND CHILI CURED HAMACHI
Avocado-cucumber salsa

•

SEARED FOIE GRAS, TAMARIND-PLUM CHUTNEY
Chestnuts, black vinegar

•

OLIVE OIL-POACHED ICELANDIC COD
Sunchokes, parsnips, blood orange

OR

GUINEA FOWL "COQ AU VIN"
Bacon, Cipollini onions and champignon,
Parmesan mashed potatoes

•

MILK CHOCOLATE PAVE, WILLIAMS PEAR
Moscato d'Asti, Greek yoghurt

\$ 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

\$1700 Sauvignon Blanc, Domaine Didier Dagueneau
"Pur Sang," Pouilly-Fumé, France, 2013

REDS

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

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

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

FIRST PLATES – COLD APPETIZERS

- \$195 SALAD OF MACHE, BABY KALE AND FIGS
Fourme d’Ambert, Pedro Ximénez reduction
- \$255 CHICKEN CAESAR SALAD, 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 and garnish
- \$205 STEAK TARTARE
Gaufrettes, Kunz Ketjap
- \$295 FOIE GRAS TERRINE, SAUCE CUMBERLAND
Quince, cracked pink peppercorns

FIRST PLATES – HOT APPETIZERS

- \$125 SOUP DU JOUR
- \$125/
\$185 SAFFRON PASTA FIORE
Stewed tomatoes, thyme, rosemary
- \$285 TRUFFLE TARTE FLAMBEE, BACON
Onions and crème fraîche, pea shoot leaves
- \$295 LOBSTER-BARLEY RISOTTO
Spiced cod roe, sweet corn, 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 AMALFI LEMONS
Capers, parsley, garlic
- \$425 MISO BUTTER POACHED PATAGONIAN TOOTHFISH
Edamame, pickled ginger, sansho leaves
- \$425 CHARRED KING SALMON,
APPLE CIDER EMULSION
Butternut squash, toasted pumpkin seeds
- \$440 STEAMED GAROUPA,
GINGER WATERCRESS BOULLION
Pak choy, coriander and scallion

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
- \$425 PANCETTA WRAPPED VENISON LOIN,
BANYULS JUS
Salsify, celeriac, lingonberries
- \$595 PRIME NATURAL KANSAS STRIPLOIN STEAK
12oz. ON THE BOARD, ONION RINGS, CREAMED SPINACH
Café Gray steak sauce, ketchup

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DESSERTS

APPLE TARTE TATIN
hazelnut-praline glacé, tonka beans
\$120

LEMON POSSET, TONIC GELATO
crème de cassis, toasted meringue
\$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

STEAMED CHOCOLATE GATEAU
Dulce de leche, banana, bergamot
\$120

CHEESE

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

LIQUID GOLD

SAUTERNES, CHATEAU DOISY-VEDRINES
FRANCE 2003
\$195