

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/ SAFFRON PASTA FIORE
\$185 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 PRIME NATURAL KANSAS STRIPLOIN
12oz. ON THE BOARD, ONION RINGS, CREAMED SPINACH
Café Gray steak sauce, ketchup

#THISVIEW @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 OLEK
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, soboise
- \$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