

## TEA, COFFEE AND JUICE

### JING TEA

- \$65 Breakfast Blend, Earl Grey, Vanilla,  
Ali Shan Oolong, Sencha,  
Jasmine Silver Needle, Chamomile,  
Lemongrass Ginger, Fresh Mint
- \$65 CAFÉ GRAY TEA  
Lemongrass, lemon balm and roselle

### ILLY COFFEE

- \$65 Americano, Regular, Single Espresso
- \$70 Double Espresso, Cappuccino, Latte,  
Macchiato, Mocha, Hot Chocolate

### 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

### SELECTION OF SIDES

- \$50 SPINACH / GRILLED TOMATO / AVOCADO
- \$60 BREAKFAST SAUSAGE / BONE HAM / BACON

JUICE BY MELISSA are not inclusive in the  
bed and breakfast package

## BREAKFAST - À LA CARTE

### CEREALS

- \$95 CHOICE OF 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

- \$165 ONE PAN EGG DISH WITH BREAKFAST SAUSAGES,  
BONE HAM AND BACON  
Sauce Gribiche, roasted potatoes, onions
- \$165 EGG CRÊPE WITH 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
- \$155 TWO EGGS WITH A SIDE

### OTHER OFFERINGS

- \$90 PLAIN CONGEE WITH GINGER JULIENNE AND  
CORIANDER LEAVES  
Crisped wonton skin
- \$125 PAPAYA-MANGO SALAD, HONEY AND LIME ZEST  
Brown sugar
- \$145 A BOWL OF FRESH CUT FRUITS AND ASSORTED BERRIES  
Cape gooseberry
- \$145 BLUEBERRY DUTCH PANCAKE, DEVONSHIRE CREAM  
Amber maple syrup
- \$155 BELGIAN WAFFLES WITH CHOCOLATE CHIPS,  
MACERATED STRAWBERRIES  
Crème Chantilly
- \$165 NUTELLA FRENCH TOAST "EN BRIOCHE"  
Sour cherry
- \$255 SMOKED SCOTTISH SALMON, SALMON CAVIAR  
Caper, onion, micro herbs

## BREAKFAST / FIX

### CAFÉ GRAY PASTRY TO SHARE

croissant, pain au chocolat,  
cinnamon roll with blueberries, muffin, danish,  
home-made raspberry and orange preserves,  
French butter

\$195

**\*\*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.

PICKLED ORGANIC CARROT,  
CHIA SEED-BLACKBERRY VINAIGRETTE  
Clover sorrel

•

ZUCCHINI, CAPSICUM AND EGGPLANT LASAGNE  
Lavender-bell pepper emulsion

•

MINT-MARINATED PEACH, LIME GRANITÉ  
Passion fruit, vanilla

•

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 Grüner Veltliner, Gobelsburg "Renner" Reserve, Kamptal, Austria, 2015
- \$580 Chardonnay, Domaine Bonneau du Martray "Corton-Charlemagne" Grand Cru, Burgundy, France, 2009

## LUNCH / PRIX FIXE

VITELLO TONNATO  
Shaved radish, capers, tuna remoulade

OR

DOUBLE BOILED CHICKEN-COCONUT BROTH  
Red dates, ginger

•

SEARED SKATE WING, SAUCE GRENOBLOISE  
Wilted yau mak choi, anchovy, lemon confit

OR

LAMB TAGINE, MOROCCAN COUSCOUS,  
POMEGRANATE RAITA  
Dried fruits, almonds, Ras El Hanout

•

TROPICAL FRUITS WITH LYCHEE SCENTED TAPIOCA  
Pandan-coconut gelato

OR

LIMONCELLO-MASCARPONE PARFAIT  
Blackberries, hibiscus, pistachio

•

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
- \$155 HOUSE-MADE SHRIMP AND PORK DUMPLINGS,  
BLACK MUSHROOM BROTH  
Shanghai brassica, kaffir lime, lemongrass

### VEGETABLES AND STARCHES

- \$65 RATATOUILLE / JASMINE RICE
- CREAMED SPINACH/ STEAMED PAK CHOI

### SECOND PLATES – FISH

- \$375 SIMPLY GRILLED RED SNAPPER,  
CAVIAR-CUCUMBER VINAIGRETTE  
Cucumber and watercress salad
- \$415 CHARRED BRONZINI, HONEY-LAVENDER JUS  
Zucchini pappardelle, cherry tomatoes
- \$425 PAN ROASTED PATAGONIAN TOOTHFISH,  
VERMOUTH BEURRE BLANC  
Spaghetti squash
- \$425 STEAMED GAROUPA, CRISPED CONPOY,  
LUFFA AND WOLFBERRY  
Lemongrass-coriander broth

### SECOND PLATES – MEAT

- \$385 BRAISED SHORT RIB OF BEEF AND SOFT GRITS,  
MEAUX MUSTARD SAUCE  
Horseradish julienne
- \$405 HERB-CRUSTED RACK OF LAMB, GREMOLATA  
Crisped artichoke, cannellini bean and  
black olive
- \$425 ROASTED ORGANIC CHICKEN,  
PORCINI AND CHANTERELLE  
Garlic-lemon thyme jus
- \$595 PRIME NATURAL KANSAS STRIPLOIN  
12oz. ON THE BOARD, ONION RINGS, CREAMED SPINACH  
Café Gray steak sauce, ketchup

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#FOODHEAVEN @UPPERHOUSE\_HKG

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## DESSERTS

GREEN TEA TIRAMISU

lychee sorbet

\$120

PANNA COTTA OF GREEK YOGHURT AND HONEY

guava sorbet, papaya, meringue

\$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

Egg and watercress sandwich  
shaved cucumber

Artichoke and asparagus mini basket  
orange, toasted pine nuts

Smoked salmon en brioche, caviar  
horseradish-crème fraîche

Pan con tomate with chorizo and manchego cheese  
chervil, saffron aioli

### Sweets

Rose-lychee macarons

Earl Grey and chocolate gateaux  
toasted hazelnuts

Matcha cheesecake  
summer melons, mints

Yoghurt panna cotta coupe  
moscato, grapes

Cardamon crusted choux  
beurre noisette, bilberries

Strawberry short cake  
vanilla Chantilly

Golden raisin scones

Raspberry and orange preserves  
Amber clover honey  
Devonshire clotted cream

\$265 per person

\$460 per 2 people

**\$150 "Mini" Champagne Lanson Brut or Rose**

**#cafegraydeluxe #theupperhouse**

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PICKLED ORGANIC CARROT,  
CHIA SEED-BLACKBERRY VINAIGRETTE  
Clover sorrel

•

CHILLED CUCUMBER SOUP WITH  
ALMOND MILK, DILL  
Orange and jalapeño

•

ZUCCHINI, CAPSICUM AND EGGPLANT LASAGNE  
Lavender-bell pepper emulsion

•

MINT-MARINATED PEACH, LIME GRANITÉ  
Passion fruit, vanilla

\$680 per person

## MARKET MENU / SPRING

DOUBLE BOILED CHICKEN-COCONUT SOUP, YUNNAN HAM  
Red dates, ginger

•

FENNEL-TOMATO GAZPACHO  
Watermelon, lemon-ricotta crostini

•

SEARED BABY TURBOT, SAUCE GRENOBLOISE  
Wilted yau mak choi, anchovy, lemon confit

OR

LAMB STRIPLOIN TAGINE, MOROCCAN COUSCOUS,  
POMEGRANATE RAITA  
Dried fruits, almonds, Ras El Hanout

•

TROPICAL FRUITS WITH LYCHEE SCENTED TAPIOCA  
Pandan-coconut gelato

\$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

\$1800 Cabernet Sauvignon, Querciabella “Camartina,”  
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  
Pumpnickel, 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
- \$155 HOUSE-MADE SHRIMP AND PORK DUMPLINGS,  
BLACK MUSHROOM BROTH  
Shanghai brassica, kaffir lime, lemongrass
- \$295 ALSATIAN TARTE FLAMBÉE,  
TRUFFLES AND SUMMER MUSHROOMS  
Lardons and black forest ham, crème fraîche,  
pickled pearl onions, arugula

### SECOND PLATES – FISH

- \$385 SIMPLY GRILLED RED SNAPPER,  
CAVIAR-CUCUMBER VINAIGRETTE  
Cucumber and watercress salad
- \$425 PAN ROASTED PATAGONIAN TOOTHFISH,  
VERMOUTH BEURRE BLANC  
Spaghetti squash
- \$425 CHARRED BRONZINI, HONEY-LAVENDER JUS  
Zucchini pappardelle, cherry tomatoes
- \$440 STEAMED GAROUPA, CRISPED CONPOY,  
LUFFA AND WOLFBERRY  
Lemongrass-coriander broth

### SECOND PLATES – MEAT

- \$385 BRAISED SHORT RIB OF BEEF AND SOFT GRITS,  
MEAUX MUSTARD SAUCE  
Horseradish julienne
- \$415 HERB-CRUSTED RACK OF LAMB, GREMOLATA  
Crisped artichoke, cannellini bean and  
black olive
- \$435 ROASTED ORGANIC CHICKEN,  
PORCINI AND CHANTERELLE  
Garlic-lemon thyme jus
- \$595 PRIME NATURAL KANSAS STRIPLOIN STEAK  
12oz.  
ON THE BOARD, ONION RINGS, CREAMED SPINACH  
Café Gray steak sauce, ketchup

### VEGETABLES AND STARCHES

- \$65 RATATOUILLE / JASMINE RICE  
CREAMED SPINACH/ STEAMED PAK CHOI

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## DESSERTS

### GREEN TEA TIRAMISU

lychee sorbet

\$120

### PANNA COTTA OF GREEK YOGHURT AND HONEY

guava sorbet, papaya, meringue

\$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