

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 HAZELNUT DUTCH PANCAKE
Blueberry compôte, Devonshire cream
- \$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

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.

MULTI-COLOUR CHERRY TOMATOES,
MESCLUN SALAD ROLL
Edamame coulis, basil

•

CHARRED KING OYSTER MUSHROOM,
PURPLE POTATO, BEETROOT JUS
Sweet corn, nasturtium cress

•

ORGANIC BITTER CHOCOLATE MOUSSE,
BALSAMIC GLAZED CHERRY
Flaxseed tuile

•

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

BIBB LETTUCE, SMOKED DUCK BREAST
Yoghurt-mint raita

OR

SPICY THAI CRUSTACEAN SOUP,
BABY SQUID, STRAW MUSHROOM
Lemongrass, kaffir

•

SEARED OCEAN TROUT, CELERY ROOT RÖSTI
Sorrel-Champagne emulsion

OR

FLANK STEAK "CARNE ASADA,"
BLACK BEAN SALSA, CHIMICHURRI
Queso fresco, crisped blue tortilla

•

MANGO-CALAMANSI GRATIN
Coconut sticky rice, jasmine gelato

OR

MILK CHOCOLATE CRÈME CAMEL
Strawberries, 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
Pumpernickel, 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 STRIPLIN
12oz. ON THE BOARD, ONION RINGS, CREAMED SPINACH
Café Gray steak sauce, ketchup

#THISVIEW @UPPERHOUSE_HKG
#FOODHEAVEN @UPPERHOUSE_HKG

*DISHES MAY CONTAIN SHELLFISH OR NUT EXTRACT,
PLEASE ASK YOUR SERVER TO CLARIFY
ALL PRICES ARE IN HONG KONG DOLLARS AND SUBJECT TO 10% SERVICE CHARGE*

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 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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MULTI-COLOUR CHERRY TOMATOES,
MESCLUN SALAD ROLL
Edamame coulis, basil

•

POTAGE OF GREEN ASPARAGUS,
SHAVED TRUFFLE
Toasted marcona almond

•

CHARRED KING OYSTER MUSHROOM,
PURPLE POTATO, BEETROOT JUS
Sweet corn, nasturtium cress

•

ORGANIC BITTER CHOCOLATE MOUSSE,
BALSAMIC GLAZED CHERRY
Flaxseed tuile

\$680 per person

MARKET MENU / SUMMER

RED BIBB LETTUCE, FOIE GRAS SHAVINGS
Yoghurt-mint raita

•

SPICY THAI CRUSTACEAN SOUP,
LOBSTER CLAW, STRAW MUSHROOM
Lemongrass, kaffir

•

SEARED OCEAN TROUT, CELERY ROOT RÖSTI
Sorrel-Champagne emulsion

OR

WAGYU FLANK STEAK "CARNE ASADA,"
BLACK BEAN SALSA, CHIMICHURRI
Queso fresco, crisped blue tortilla

•

MANGO-CALAMANSI GRATIN
Coconut sticky rice, jasmine 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

\$480 Syrah, Ngeringa, Adelaide Hills, Australia, 2011

\$1800 Cabernet Sauvignon,
Heitz Cellar "Trailside Vineyard"
Napa Valley, USA, 2010

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
- \$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
- \$295 MAINE LOBSTER CHOWDER, MANILA CLAM
Fingerling potato, leek, tarragon

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

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- \$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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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

VANILLA-CHOCOLATE SOUFFLÉ

summer berries, hazelnut gelato

\$120

CHEESE

OUR CHEESE BOARD

baguette and walnut raisin bread

\$195 / \$240

LIQUID GOLD

SAUTERNES, CHATEAU DOISY-VEDRINES

FRANCE, 2003

\$195