

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
SEASONAL MUSHROOMS
- \$60 BREAKFAST SAUSAGE / BACON

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

BREAKFAST - À LA CARTE

CEREALS

- \$95 QUINOA-YOGHURT PORRIDGE, PASSION FRUIT AND BANANAS
Toasted coconut
- \$110 CAFÉ GRAY GRANOLA
Fresh fruit, vanilla yoghurt
- \$110 SWISS BIRCHER MÜSLI, WHEAT GERM, RASPBERRIES
Honey, nuts
- \$115 ORGANIC VERIVAL OATMEAL, SHREDDED APPLES
Oatmeal flakes, cinnamon

EGGS

- \$165 ONE PAN EGG DISH WITH BREAKFAST SAUSAGES,
BONE HAM AND BACON
Sauce Gribiche, roasted potatoes, onions
- \$165 SHORT RIB-EGGS BENEDICT
English muffin
- \$275 CROISSANT TRUFFLE SCRAMBLED EGGS WITH
SEASONAL MUSHROOMS
Fines herbs
- \$135 TWO EGGS SUNNY SIDE UP OR AS YOU WISH
WITH ONE 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
- \$165 NUTELLA FRENCH TOAST "EN BRIOCHE"
Apricot marmalade, crème Chantilly
- \$255 SMOKED SCOTTISH SALMON, SALMON CAVIAR
Caper, onion, micro herbs

BREAKFAST / FIX

CAFÉ GRAY PASTRY TO SHARE

croissant, pain au chocolat,
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,
Figs

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

Barbecued pork puff, turnip cake,
Steamed glutinous rice wrapped in lotus leaf,
Ha gao, siu mai

Sweet corn congee with Hokkaido scallops,
Wolfberries

Fried egg noodles, Chinese sausage, fish cake,
Flowering chives and bean sprouts

XO sauce, soy, chilli sauce

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.

SOUP OF SWEET CORN AND THAI CHILLI
Coconut

•

COFFEE RUBBED CELERIAC
Red cabbage, walnuts

•

APPLE CRUMBLE
Cinnamon-soy milk gelato

•

CHOCOLATE MENDIANTS
TEA OR COFFEE

Any 2 courses \$395
Any 3 courses \$475

WINE BY THE GLASS

WHITE

- \$120 Pinot Gris, Josef Chromy, Tasmania, Australia, 2017
- \$170 Grüner Veltliner, Gobelsburg "Renner" Reserve, Kamptal, Austria, 2015
- \$280 Chardonnay, Domaine Henri Germain, Meursault "Charmes" 1er Cru, Burgundy, France, 2015

LUNCH / PRIX FIXE

CALAMANSI MARINATED TUNA AND SEA BREAM,
CRISPED CONPOY
Soy, chilli

OR

POTAGE OF SUNCHOKE AND CHESTNUTS,
SPICED PUMPKIN GNOCCHI
Sage

•

PAN-FRIED BARRAMUNDI, HIBISCUS DASHI, ENOKI
Wolfberries

OR

BRAISED BEEF FEATHER BLADE
Shimeji mushroom, pomme purée, togarashi

•

HOJICHA AND WHITE CHOCOLATE MOUSSE
Poached quince, ginger snap

OR

TART OF PASSION FRUIT AND RASPBERRIES
Meringue, tonic-lime sorbet

•

CHUNKS OF CHOCOLATE
TEA OR COFFEE

Any 2 courses \$395
Any 3 courses \$475

RED

- \$120 Pinot Noir, Eden Rift, California, USA, 2016
- \$140 Corvina Blend, Ca'Rugate, Valpolicella Ripasso, Veneto, Italy, 2016
- \$380 Merlot-Cabernet Sauvignon, Château Lascombes, Bordeaux, France, 2010

FIRST PLATES – COLD APPETIZERS

- \$185 SALAD OF ENDIVE, STILTON,
SHREDDED APPLES
Toasted pumpkin seeds
- \$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 FOIE GRAS TERRINE, SAUTERNES GELÉE
Pain d'épices, quince chutney

FIRST PLATES – HOT APPETIZERS

- \$125 SOUP DU JOUR
- \$125 SAFFRON PASTA FIORE
- \$185 Stewed tomatoes, thyme and rosemary
- \$155 SHRIMP AND PORK DUMPLINGS,
BLACK MUSHROOM BROTH
Shanghai brassica, kaffir lime, lemongrass

VEGETABLES AND STARCHES

- \$65 SWEET CORN STEW / JASMINE RICE

CREAMED SPINACH/ STEAMED PAK CHOI

SECOND PLATES – FISH

- \$385 TASMANIAN SALMON,
SALTED DUCK EGG HOLLANDAISE
Beetroot, orange
- \$405 SEARED HALIBUT, MUSSELS
Saffron emulsion, gorgonzola gnocchi
- \$415 CHARRED BRONZINI, HONEY-LAVENDER JUS
Zucchini pappardelle, cherry tomatoes
- \$425 STEAMED GAROUPA,
LEMONGRASS BROTH
Coriander, water chestnut, chilli oil

SECOND PLATES – MEAT

- \$375 BRAISED SHORT RIB OF BEEF AND SOFT GRITS,
MEUX MUSTARD SAUCE
Horseradish julienne
- \$415 LAMB RACK TAGINE
Apricots, dates, merguez
- \$455 ROAST ORGANIC CHICKEN, TRUFFLES
Sweet corn stew, jus
- \$595 PRIME NATURAL KANSAS STRIPLOIN
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

HAZELNUT-PRALINE CRÈME BRÛLÉE
grapefruit granité
\$120

LEMON POSSET, LEMON BALM AND RASPBERRIES
poppyseed financier
\$120

DARK CHOCOLATE AND KEY LIME TART
kataifi
\$120

CHOCOLATE DÉLICE, ESPRESSO AND AMARETTO
cranberry, walnut-maple syrup ice cream
\$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

Tea Sandwiches

PRETZEL, BOCCONCINI
sundried tomato pesto

MATCHA CRÊPE SMOKED SALMON
capers, red onion

SMASHED AVOCADO, ROSE HARISSA
sweet potatoes, squash

SPICED CHICKEN SANDWICH ROLL
cardamom, mint yoghurt

Sweets

RASPBERRY MACARONS
white chocolate pearl

MILK CHOCOLATE-BERGAMOT DOME

LEMON CURD TARTLET
rooibos tea meringue

GREEN APPLE AND YOGHURT

BITTER CHOCOLATE PAVE
blueberries, lavender

STRAWBERRY SHORT CAKE
chantilly

GOLDEN RAISIN SCONES

home-made preserves and jams, amber clover honey

Devonshire clotted cream

Café Gray Deluxe tea or coffee

\$265 per person
\$460 per 2 people

\$150 "Mini" Champagne Lanson Brut or Rose

#cafegraydeluxe #theupperhouse

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ORGANIC VEGETABLE CRUDITÉ, TOFU AND TAHINI
Tapenade

•

SOUP OF SWEET CORN AND THAI CHILLI
Coconut

•

COFFEE RUBBED CELERIAC
Red cabbage, walnuts

•

APPLE CRUMBLE
Cinnamon-soy milk gelato

\$680 per person

MARKET MENU / EARLY FALL

CALAMANSI MARINATED TUNA AND SEA BREAM,
BOTTARGA
Soy, chilli

•

POTAGE OF SUNCHOKE AND CHESTNUTS,
SEARED SCALLOP, SPICED PUMPKIN GNOCCHI
Sage

•

PAN-FRIED BARRAMUNDI, CAVIAR, HIBISCUS DASHI, ENOKI
Wolfberries

OR

BRAISED BEEF FEATHER BLADE, VEAL SWEETBREAD
Shimeji mushroom, pomme purée, togarashi

•

HOJICHA AND WHITE CHOCOLATE MOUSSE
Poached quince, ginger snap

\$795 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 SALAD OF ENDIVE, STILTON,
SHREDDED APPLES
Toasted pumpkin seeds
- \$295 TIGER PRAWN CAESAR SALAD,
CRUSTACEAN MAYO
Romaine hearts, Portuguese anchovies
- \$240 HALF DOZEN SEASONAL COLD-WATER OYSTERS
Pumpnickel, brandy cocktail sauce,
Lime, mignonette
- \$285 HOUSE CURED GRAVLAX
Brioche
- \$205 STEAK TARTARE
Gaufrettes, Kunz ketjap
- \$295 FOIE GRAS TERRINE, SAUTERNES GELÉE
Pain d'épices, quince chutney

FIRST PLATES – HOT APPETIZERS

- \$125 SOUP DU JOUR
- \$125/ \$185 SAFFRON PASTA FIORE
Stewed tomatoes, thyme, rosemary
- \$155 SHRIMP AND PORK DUMPLINGS,
BLACK MUSHROOM BROTH
Shanghai brassica, kaffir lime, lemongrass
- \$255 TARTE FLAMBÉE, BAYONNE HAM
Butternut squash, chanterelles
- \$295 LOBSTER CHOWDER, MANILA CLAMS
Fingerling potato, leek
- \$385 TRUFFLE RICOTTA TORTELLINI, PORCINI
Port wine, chervil

SECOND PLATES – FISH

- \$395 TASMANIAN SALMON,
SALTED DUCK EGG HOLLANDAISE
Beetroot, orange
- \$415 SEARED HALIBUT, MUSSELS
Saffron emulsion, gorgonzola gnocchi
- \$425 CHARRED BRONZINI, HONEY-LAVENDER JUS
Zucchini pappardelle, cherry tomatoes
- \$440 STEAMED GAROUPA, LEMONGRASS BROTH
Coriander, water chestnut, chilli oil

SECOND PLATES – MEAT

- \$385 BRAISED SHORT RIB OF BEEF AND SOFT GRITS,
MEAUX MUSTARD SAUCE
Horseradish julienne
- \$415 LAMB RACK TAGINE
Apricots, dates, merguez
- \$465 ROAST ORGANIC CHICKEN, TRUFFLES
Sweet corn stew, jus
- \$595 PRIME NATURAL KANSAS STRIPLOIN STEAK
12oz. ON THE BOARD, ONION RINGS, CREAMED SPINACH
Café Gray steak sauce, ketchup

VEGETABLES AND STARCHES

- \$65 SWEET CORN STEW / JASMINE RICE
CREAMED SPINACH/ STEAMED PAK CHOI

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DESSERTS

HAZELNUT-PRALINE CRÈME BRÛLÉE
grapefruit granité
\$120

LEMON POSSET, LEMON BALM AND RASPBERRIES
poppyseed financier
\$120

FLOATING ISLAND
plum and pecan nuts, Armagnac Anglaise
\$120

CAFÉ GRAY SORBET AND ICE CREAM
\$145

CHOCOLATE DESSERTS

DARK CHOCOLATE AND KEY LIME TART
kataifi
\$120

CHOCOLATE DÉLICE, ESPRESSO AND AMARETTO
cranberry, walnut-maple syrup ice cream
\$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