

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
Walnuts, 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.

LEMONGRASS AND HIBISCUS BROTH, QUINOA
Lily bulbs, wolfberries

•

ROASTED ORGANIC CAULIFLOWER,
SEMI-DRIED TOMATOES
Cashew nut butter

•

TOASTED SESAME SEED PARFAIT
Blackberries, pomegranate, soy milk

•

CHOCOLATE MENDIANTS
TEA OR COFFEE

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

LUNCH / PRIX FIXE

KINGFISH TARTARE, POMELO SALAD
Sourdough crostini

OR

PUMPKIN AND APPLE POTAGE
Bone ham, fried onions

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STEAMED MANDARIN FISH, TANGERINE-GINGER BROTH
Stir-fried flowering chives, black beans

OR

ROAST TURKEY, BRAISED RED CABBAGE, CHESTNUTS
Cornbread stuffing, sage

•

CARAMELIZED WILLIAMS PEAR, SOUR CREAM ICE CREAM
Macadamia nuts

OR

RUM MARINATED PINEAPPLE, PIÑA COLADA SORBET
Coconut macaroons

•

CHUNKS OF CHOCOLATE
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, 2016

RED

- \$95 Tannat, Bodega Garzón, Reserva, Uruguay, 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
- \$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 SUNCHOKE ORZO/ JASMINE RICE
- CREAMED SPINACH/ STEAMED PAK CHOI

SECOND PLATES – FISH

- \$385 TASMANIAN SALMON,
SALTED DUCK EGG HOLLANDAISE
Beetroot, orange
- \$405 SEARED HALIBUT, SAFFRON EMULSION,
MUSSELS
Gorgonzola gnocchi
- \$415 CHARRED PATAGONIAN TOOTHFISH,
CUCUMBER BEURRE BLANC
Sakura ebi, salsify
- \$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 ROASTED ORGANIC CHICKEN,
WILD MUSHROOM ROLL AND TRUFFLE BUTTER
Sunchokes, orzo
- \$595 PRIME NATURAL KANSAS STRIPLOIN
12oz. ON THE BOARD, ONION RINGS, CREAMED SPINACH
Café Gray steak sauce, ketchup

DESSERTS

HAZELNUT-PRALINE CRÈME BRÛLÉE
grapefruit granité
\$120

ELDERFLOWER SYRUP AND VANILLA BOMBE GLACÉE
red berries "rote grütze"
\$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

BE NAUGH-TEA

- \$75 FLOATING ROSE (V)
Oolong, hibiscus, rose syrup
- \$135 EARL GRAY MARTINI
Gin, Earl Grey, lemon, orange, demerera
- \$135 CHAMOMILE BEE
Tequila, chamomile, lime, pineapple, honey

JING TEA

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

- \$65 **CAFE GRAY ICED TEA**
Peach, Mango or Raspberry

ILLY COFFEE

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

FRESH JUICE AND SMOOTHIE

- \$65 FRESH JUICE
Orange or Grapefruit
- \$70 SMOOTHIE
Pineapple and Calamansi Smoothie

CAFÉ GRAY TEA

Your choice of tea or coffee

Savories

Éclair, wild mushroom dexelles
Mascarpone glaze

Campari and ruby grapefruit cured salmon
Leek ash

Beetroot and bresaola roll
Ricotta

Spoon of tomato and bocconcini
Balsamic pearl

Crabmeat tartlette
Apple, dill

Sweets

Pistachio macaron
White chocolate

Baked Lemon curd, poppyseed yoghurt
Blackberry

Raspberries coupe with stracciatella
Bitter chocolate

Chocolate crèmeaux
Figs

Strawberry short cake
Chantilly

Golden raisin scones
Homemade jams, honey
Devonshire clotted cream

\$310 per person
\$560 per 2 people

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.

GINGERED SEAWEED SALAD
Gluten free soy vinaigrette

•

LEMONGRASS AND HIBISCUS BROTH, QUINOA
Lily bulbs, wolfberries

•

ROASTED ORGANIC CAULIFLOWER,
SEMI-DRIED TOMATOES
Cashew nut butter

•

TOASTED SESAME SEED PARFAIT
Blackberries, pomegranate, soy milk

\$680 per person

MARKET MENU / FALL

KINGFISH TARTARE, POMELO SALAD
Sourdough crostini

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TRUFFLE-PUMPKIN POTAGE
Apple, bone ham and fried onions

•

STEAMED BABY TURBOT, TANGERINE-GINGER BROTH
Stir-fried flowering chives, black beans

OR

TOURNEDOS ROSSINI
Foie gras emulsion

•

RUM MARINATED PINEAPPLE, PIÑA COLADA SORBET
Coconut macaroons

\$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
Pumpernickel, 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, SAFFRON EMULSION,
MUSSELS
Gorgonzola gnocchi
- \$425 CHARRED PATAGONIAN TOOTHFISH,
CUCUMBER BEURRE BLANC
Sakura ebi, salsify
- \$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,
WILD MUSHROOM ROLLAND TRUFFLE BUTTER
Sunchoke, orzo
- \$595 PRIME NATURAL KANSAS STRIPLOIN STEAK
12oz.
ON THE BOARD, ONION RINGS, CREAMED SPINACH
Café Gray steak sauce, ketchup

VEGETABLES AND STARCHES

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

#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

ELDERFLOWER SYRUP AND VANILLA BOMBE GLACÉE
red berries "rote grütze"
\$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

GRAND MARNIER-CHOCOLATE SOUFFLÉ
ginger, blood orange sorbet
\$120

CHEESE

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

LIQUID GOLD

SAUTERNES, CHATEAU DOISY-VEDRINES
FRANCE, 2003
\$195