

CAFÉ GRAY
DELUXE
HONG KONG

CHRISTMAS EVE DINNER MENU
SUNDAY, 24 DECEMBER 2017

FIRST SEATING FROM 6 TO 8PM

AMUSE BOUCHE

foie gras bonbon, mulled wine gelée, pain d'épices
鵝肝, 香料红酒果冻, 薑餅

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VELOUTE OF OVEN-ROASTED CELERIAC, SMOKED EEL

quince, chervil
芹菜头忌廉汤, 烟燻鳗鱼, 香梨, 芫茜

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CITRUS STEAMED DOVER SOLE WITH BOUCHOT MUSSELS

bergamot-blood orange emulsion, fennel
香柠蒸太平洋龙利鱼柳及法国青口, 血橙佛手柑汁, 茴香芹

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ANJOU PIGEON A LA ROYALE, BRAISED RED CABBAGE

cranberries and walnuts
慢烤鸽子, 烩红椰菜, 金巴厘子及核桃

OR

GLAZED WAGYU BEEF SHORT RIB, BEETS, MUSTARD-PLUM CHUTNEY

cornichon, sour cream, horseradish
烩和牛肋肉, 芥菜李子酱, 酸青瓜, 辣根

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CHESTNUT-APPLE MONT BLANC, CALVADOS

pistachio coulis, cinnamon
酒香苹果栗子蛋糕, 开心果酱, 肉桂

OR

CHOCOLATE-CARAMEL SOUFFLE

lingonberry sorbet, crème Anglaise
朱古力焦糖疏乎厘, 莓子雪葩, 云呢拿汁

CAFE GRAY CHOCOLATE PRALINES, GINGER-HONEY MADELEINES, SPRUCE SHOOT MARSHMALLOWS

自製朱古力, 法式薑味蜜糖蛋糕, 香叶棉花糖

\$1550 PER PERSON

*SOME MENU ITEMS MAY CHANGE WITHOUT NOTICE
PRICES ARE IN HONG KONG DOLLARS AND SUBJECT TO 10% SERVICE CHARGE*

CAFÉ GRAY
DELUXE
HONG KONG

CHRISTMAS EVE DINNER MENU

SUNDAY, 24 DECEMBER 2017

SECOND SEATING FROM 8.30PM TO END

AMUSE BOUCHE

foie gras bonbon, mulled wine gelée, pain d'épices
鵝肝, 香料红酒果冻, 薑餅

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HOKKAIDO SCALLOP CRUDO, VENDACE ROE, BUTTERMILK DRESSING

aquavit, dill
醃北海道帶子, 鮭魚籽, 白脫牛奶汁, 白蘭地酒, 刁草

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VELOUTE OF OVEN-ROASTED CELERIAC, SMOKED EEL

quince, chervil
芹菜头忌廉汤, 烟燻鰻魚, 香梨, 芫茜

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CITRUS STEAMED DOVER SOLE WITH BOUCHOT MUSSELS

bergamot-blood orange emulsion, fennel
香柠蒸太平洋龙利鱼柳及法国青口, 血橙佛手柑汁, 茴香芹

•

ANJOU PIGEON A LA ROYALE, BRAISED RED CABBAGE

cranberries and walnuts
慢烤鸽子, 烩红椰菜, 金巴厘子及核桃

OR

GLAZED WAGYU BEEF SHORT RIB, BEETS, MUSTARD-PLUM CHUTNEY

cornichon, sour cream, horseradish
烩和牛肋肉, 芥菜李子酱, 酸青瓜, 辣根

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AGED MIMOLETTE CHEESE, PIEDMONT HAZELNUT

fig preserve and toasted Panettone
特选芝士, 榛子, 无花果酱及意式提子包

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CHESTNUT-APPLE MONT BLANC, CALVADOS

pistachio coulis, cinnamon
酒香苹果栗子蛋糕, 开心果酱, 肉桂

OR

CHOCOLATE-CARAMEL SOUFFLE

lingonberry sorbet, crème Anglaise
朱古力焦糖疏乎厘, 莓子雪葩, 云呢拿汁

CAFÉ GRAY CHOCOLATE PRALINES, GINGER-HONEY MADELEINES, SPRUCE SHOOT MARSHMALLOWS

自製朱古力, 法式薑味蜜糖蛋糕, 香叶棉花糖

\$2250 PER PERSON

*SOME MENU ITEMS MAY CHANGE WITHOUT NOTICE
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CAFÉ GRAY
DELUXE
HONG KONG

CHRISTMAS DAY LUNCH MENU
MONDAY, 25 DECEMBER 2017

WITH LIMITED A LA CARTE MENU AVAILABLE

AMUSE BOUCHE

foie gras bonbon, mulled wine gelée, pain d'épices
鵝肝, 香料红酒果冻, 薑餅

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VELOUTE OF OVEN-ROASTED CELERIAC, SMOKED EEL
quince, chervil

芹菜头忌廉汤, 烟燻鳗鱼, 香梨, 芫茜

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CITRUS STEAMED GAROUPA WITH BOUCHOT MUSSELS

bergamot-blood orange emulsion, fennel
香柠蒸石斑及法国青口, 血橙佛手柑汁, 茴香芹

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PIGEON A LA ROYALE, BRAISED RED CABBAGE

cranberries and walnuts
慢烤鸽子, 烩红椰菜, 金巴厘子及核桃

OR

GLAZED SHORT RIB OF BEEF, BEETS, MUSTARD-PLUM CHUTNEY

cornichon, sour cream, horseradish
烩牛肋肉, 芥菜李子酱, 酸青瓜, 辣根

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CHESTNUT-APPLE MONT BLANC, CALVADOS

pistachio coulis, cinnamon
酒香苹果栗子蛋糕, 开心果酱, 肉桂

OR

CHOCOLATE-CARAMEL SOUFFLE

lingonberry sorbet, crème Anglaise
朱古力焦糖疏乎厘, 莓子雪葩, 云呢拿汁

CAFE GRAY CHOCOLATE PRALINES, GINGER-HONEY MADELEINES, SPRUCE SHOOT MARSHMALLOWS
自製朱古力, 法式薑味蜜糖蛋糕, 香叶棉花糖

\$995 PER PERSON

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NEW YEAR'S EVE GALA DINNER MENU
SUNDAY, 31 DECEMBER 2017

FIRST SEATING FROM 6 TO 8.30PM

CITRUS CURED KINGFISH, SEA GRAPES AND FINGER LIME

avocado, sorrel

柚子腌油甘鱼, 海提及香柠, 牛油果, 香叶

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OXTAIL CONSOMME, OSCIETRA CAVIAR

beet ravioli, sour cream

牛尾清汤, 鱼子酱, 红菜头云吞, 酸忌廉

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FOIE GRAS FILLED QUAIL, CREME DE CASSIS

salsify and crosnes

鹅肝酿鹌鹑, 黑加崙子酒, 婆罗门参及甘露子

OR

SEARED FILET MIGNON, TRUFFLE JUS

chanterelles, creamed spinach, glazed Cipollini onions

烤牛柳, 黑松露汁, 黄菌, 忌廉苋菜, 意大利洋葱

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CHILLED SOUP OF BLOOD ORANGES

bitter chocolate sorbet

血橙冻汤, 香浓朱古力雪葩

OR

GREEN APPLE-YOGHURT PARFAIT

frosted pecans, meringue

青苹果乳酪芭菲, 核桃, 法式蛋白

CAFE GRAY CHOCOLATE PRALINES, BANANA-PEANUT BUTTER MACARONS

自製朱古力, 香蕉花生酱蛋白脆饼

\$1650 PER PERSON

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NEW YEAR'S EVE GALA DINNER MENU
SUNDAY, 31 DECEMBER 2017

SECOND SEATING FROM 8.30PM TO END

CITRUS CURED KINGFISH, SEA GRAPES AND FINGER LIME
avocado, sorrel

柚子腌油甘鱼, 海提及香柠, 牛油果, 香叶

•

OXTAIL CONSOMME, OSCIETRA CAVIAR
beet ravioli, sour cream

牛尾清汤, 鱼子酱, 红菜头云吞, 酸忌廉

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BRITTANY DIVER SCALLOP, XO EMULSION
amalfi lemon, cauliflower

法国特级带子, XO 汁, 柠檬, 椰菜花

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FOIE GRAS FILLED QUAIL, CREME DE CASSIS
salsify and crosnes

鹅肝酿鹌鹑, 黑加崙子酒, 婆罗门参及甘露子

OR

SEARED FILET MIGNON, TRUFFLE JUS
chanterelles, creamed spinach, glazed Cipollini onions

烤牛柳, 黑松露汁, 黄菌, 忌廉苋菜, 意大利洋葱

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AGED COMTE AND BRIE DE MEAUX CHEESES
apricot chutney, cumin flat bread

特选芝士, 黄杏酱, 小茴香脆包

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CHILLED SOUP OF BLOOD ORANGES
bitter chocolate sorbet

血橙冻汤, 香浓朱古力雪葩

OR

GREEN APPLE-YOGHURT PARFAIT
frosted pecans, meringue

青苹果乳酪芭菲, 核桃, 法式蛋白

CAFE GRAY CHOCOLATE PRALINES, BANANA-PEANUT BUTTER MACARONS
自製朱古力, 香蕉花生酱蛋白脆饼

\$2950 PER PERSON

*SOME MENU ITEMS MAY CHANGE WITHOUT NOTICE
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