

EARLY SUPPER

BEEF TATAKI

pomelo, yuzu, mustard cress

OR

CHILLED BEETROOT SOUP

buttermilk, quail egg

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ORZO BOUILLABAISE

prawn, scallop, mussel, squid, tarragon

OR

PORK LOIN

sauerkraut parcel, prunes, crackling

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LIME YOGHURT SEMIFREDDO

grapes, honeycomb

OR

GENMAICHA AND DULCEY CHOCOATE GATEAUX

raspberries, sesame croquant

CHUNKS OF CHOCOLATE

TEA OR COFFEE

3 COURSES \$395

DISHES MAY CONTAIN SHELLFISH OR NUTS EXTRACT

PLEASE ASK YOUR SERVER DIRECTLY

ALL PRICES IN HONG KONG DOLLARS AND SUBJECT TO 10% SERVICE CHARGE

CAFE 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.

DE PUY LENTIL SOUP
puffed rice, carrots



AUBERGINE
tahini, sumac, roasted potatoes



ORANGE SCENTED BITTER CHOCOLATE MOUSSE
grapefruit



KOMBUCHA
CHOCOLATE MENDIANTS

2 COURSES \$395

3 COURSES \$475

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.

TOFU “CAPRESE” SALAD
Tomato, tahini

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DE PUY LENTIL SOUP
Puffed rice, carrots

•

AUBERGINE
Tahini, sumac, roasted potatoes

•

ORANGE SCENTED BITTER CHOCOLATE MOUSSE
Grapefruit

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KOMBUCHA
CHOCOLATE MENDIANTS

Any 3 courses \$580
Any 4 courses \$680

Please be advised our Revitalising Menu and Market Menu are available until 10pm

SUMMER DINNER MENU

Café Gray Deluxe strives to implement organic vegetables and starches depending on availability, seasonality and market conditions.

BEEF TATAKI, BOTTARGA
Pomelo, yuzu, mustard cress

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CHILLED BEETROOT SOUP, CURED SALMON
Buttermilk, quail egg

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FREGOLA BOUILLABAISE
Lobster, scallop, mussel, squid, tarragon

OR

IBÉRICO PORK PLUMA
Sauerkraut parcel, prunes, crackling

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LIME YOGHURT SEMIFREDDO
Grapes, honeycomb

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PETIT FOURS AND CHUNKS OF CHOCOLATE

\$795 per person

Wine recommendations

Champagne
\$950 Franck Bonville, “Cuvée Prestige,”
Blanc de Blancs, Grand Cru, NV

White
\$1400 Chardonnay-Pinot Bianco, Querciabella
“Batàr,” Toscana, Italy, 2014

Red
\$3500 Pinot Noir, Domaine Faiveley
“Chambertin-Clos de Bèze,” Grand Cru,
Gevrey-Chambertin, Burgundy, France, 2007
\$1800 Cabernet Sauvignon, Heitz Cellar
“Trailside Vineyard,” Napa Valley, USA, 2012

STARTERS

\$125	SOUP DU JOUR
\$195	CAFÉ GRAY SALAD MELANGE, carrot vinaigrette, jicama
\$195	BURRATA, CŒUR DE BŒUF TOMATO, tarragon water, balsamic vinegar
\$205	STEAK TARTARE, gaufrettes
\$240	SIX COLD WATER OYSTERS, pumpernickel, brandy cocktail sauce, lime and mignonette
\$285	KUNZ GRAVLAX, selected spice mix, brioche
\$285	HOKKAIDO SCALLOPS, ponzu beurre blanc, sea grapes, retati melon
\$295	TARTE FLAMBEE, Ibérico ham, zucchini, za'atar
\$325	TRUFFLE - WILD MUSHROOM RAVIOLI, mizuna pesto, hazelnuts

MAINS

\$295 / \$395	LOBSTER CAESAR, crustacean mayo, avocado puree, Portuguese anchovies
\$385	SIMPLY GRILLED RED SNAPPER, olive oil, lemon juice
\$420	BIG GLORY BAY SALMON, prawn tortelloni, sauce vierge, galangal
\$425	PATAGONIAN TOOTHFISH, laksa, soft shell crab, crispy noodles
\$440	GIANT GAROUPA, crisped conpoy, luffa, wolfberry, lemongrass-coriander broth
\$385	SHORT RIB OF BEEF, cheesy grits, meaux mustard sauce, horseradish julienne
\$415	THOMAS FARM LAMB CHOP, carrot gratin, mint chimichurri, Gagenbauer vinegar
\$465	LOIRE ORGANIC CHICKEN, MADEIRA JUS, porcini and chanterelles, corn stew
\$595 12oz.	KANSAS PRIME STRIPLON, sweet potatoes fries, roasted bone marrow, sauce Bordelaise

VEGETABLES, STARCHES

\$65	OLIVE OIL MASHED POTATOES / SWEET POTATO FRIES / JASMINE RICE / MAPLE CARROTS / GRILLED SUMMER VEGETABLES / STEAMED BOK CHOI
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CHEESE & DESSERTS

\$120	LEMON POSSET, blueberry yoghurt sorbet, poppyseed financier
\$120	PINEAPPLE AND COCONUT VACHERIN, tropical fruits, hazelnuts
\$120	CHOCOLATE GANACHE, PASSION FRUIT CURD, lime
\$135	CHOCOLATE SOUFFLE, Grand Marnier, vanilla, citrus
\$145	CAFÉ GRAY SORBETS AND ICE CREAM
\$195 / \$240	CHEESE BOARD, baguette and walnut raisin bread



WWF OCEAN FRIENDLY DINNER MENU

KUNZ GRAVLAX

Selected spice mix, brioche

[Australia - cultured Tasmanian salmon]

\$285

PATAGONIAN TOOTHFISH

Laksa, soft shell crab, crispy noodles

[Australia - wild caught Patagonian toothfish]

\$425

GIANT GAROUPA

Crisped conpoy, luffa and wolfberry,
lemongrass coriander broth

[Local - indoor farmed giant Oasis garoupa]

\$440

Seafood in this menu has been chosen according to the recommendations from WWF-Hong Kong's

Seafood Guide. Learn more:

wwf.org.hk/seafoodguide/en