



GARDEN LOUNGE

GARDEN LOUNGE SET LUNCH 午市套餐

Monday to Friday from 12 n.n. to 2:30 p.m.
供應時間由星期一至星期五下午 12:00 - 下午 2:30

2-COURSE MENU AT \$418 PER PERSON (APPETISER/MIDDLE + MAIN COURSE)

兩道菜菜單 每位 \$418
(頭盤/第二道菜+主菜)

3-COURSE MENU AT \$488 PER PERSON (APPETISER/ MIDDLE + MAIN COURSE + DESSERT)

三道菜菜單 每位 \$488
(頭盤/第二道菜+主菜+甜品)

APPETISER 頭盤

CRAB CAKE (C) (SS)
Jumbo Lump Crab,
Thai Coconut Lemongrass Sauce

蟹餅 (C) (SS)
珍寶蟹肉、泰式椰子香茅汁

FOIE GRAS
Cucumber & Apple Salad,
Onion Marmalade

鵝肝
青瓜及蘋果沙律、洋葱蜜餞

GREEK SALAD (V)(G)
Mixed Greens, Cucumber, Feta Cheese,
Tomato, Kalamata, Mint Lemon Dressing

希臘沙律 (V)(G)
蔬菜、青瓜、羊奶芝士、番茄、黑橄欖、薄荷檸檬醬

MIDDLE 第二道菜

DOUBLE BOILED SILKY CHICKEN (D)
Conch, Bamboo Pith and Morel Mushrooms

燉海螺烏雞湯 (D)
竹筴及羊肚菌

MUSHROOM CAPPUCCINO (V)
Wild Mushroom, Sour Cream & Chive

黑松露野菌湯 (V)
野蘑菇、酸忌廉、細蔥

MAIN COURSE 主菜

SEAFOOD LAKSA (C)(SS)
Prawn, Clam, Fish Ball, Fish Cake, Bean Curd,
Dried Shallot, Egg Noodle

海鮮喇沙 (C)(SS)
大蝦、蜆、魚蛋、魚餅、豆腐、乾蔥、鮮蛋麵

JAPANESE FRIED PORK
CUTLET TERIYAKI
Assorted Japanese Pickles, Rice & Seaweed

日式吉列豬扒
照燒汁、日式酸瓜、白飯

THAI SALMON RED CURRY (G)(SS)
Baby Eggplant, Thai Peas,
Coconut and Galangal Rice

泰式紅咖喱三文魚 (G)(SS)
迷你茄子、泰國豌豆、椰子、南薑飯

TOM YUM SEAFOOD FRIED RICE (N)(C)(SS)
Tomato, Thai Chili, Fried Shallots, Dried Fish, Peanut,
Seafood, Lime and Coriander

冬陰海鮮炒飯 (N) (C)(SS)
蕃茄、泰式辣椒、炒乾蔥、魚乾、花生、海鮮、青檸及芫荽

TRUFFLE MACCHERONCINI (V)(SS)
Wild Mushroom Ragout, Leek & Black Truffle

松露芝士通心粉 (V)(SS)
野生蘑菇、蔥及黑松露

DESSERT 甜品

RHUBARB STRAWBERRY VANILLA MOUSSE
Rhubarb Strawberry Compote,
Vanilla Mousse with Strawberry Sorbet

大黃士多啤梨雲呢拿慕絲
大黃士多啤梨蜜餞、香草慕絲配士多啤梨雪葩

BANANA CHOCOLATE TART
Banana Cube, Dark Chocolate Custard,
Chocolate Crumble, Vanilla Ice Cream

香蕉朱古力撻
香蕉、黑朱古力芝士忌廉、朱古力金寶、香草雪糕

COFFEE OR TEA
包括咖啡或茶

[V] Vegetarian [G] Gluten Free
[D] Dairy Free [SS] Sustainable [N] Contain Nuts [C] Crustaceans
Please let us know if you have any food allergies or special dietary requirements.
Prices are in HKD and subject to 10% service charge.

[V] 素食 [G] 不含麩質 [D] 無乳製品 [SS] 可持續食材 [N] 含有堅果 [C] 甲殼類
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所有價目以港幣計算及另加一服務費。

ALL DAY DINING

全日餐飲

Daily from 12 p.m. to 10 p.m.

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APPETISER 頭盤

CAESAR SALAD (G)

Lettuce Heart, White Anchovies, Smoked Bacon, Parmesan Shaving, Capers

凱撒沙律 (G)

生菜心、鯷魚、煙燻煙肉、巴馬臣芝士片、水瓜柳

\$210

With Choice of Grilled Chicken Breast or Prawns (SS)

(Supplement \$90)

可選擇烤雞胸肉或大蝦 (SS)

(另加 \$90)

GREEK SALAD (V)(G)

Mixed Greens, Cucumber, Feta Cheese, Tomato, Kalamata, Mint Lemon Dressing

希臘沙律 (V)(G)

蔬菜、青瓜、羊奶芝士、番茄、黑橄欖、薄荷檸檬醬

\$240

NICOISE (G)(D)

Grilled Tuna Loin, French Beans, Olive, Baby Potatoes, Confit Lemon Dressing

尼哥斯沙律 (G)(D)

烤吞拿魚、法邊豆、橄欖、薯仔、醃漬檸檬汁

\$260

THAI BEEF SALAD (D)(N)

Thai Papaya, Grilled Beef, Peanut, Cucumber, Thai Herb Chili Salad

泰式牛肉沙律 (D)(N)

泰式青木瓜、烤牛肉、花生、黃瓜、泰式香草辣椒沙律

\$260

CRAB CAKE (C)(SS)

Jumbo Lump Crab, Crab Roe, Thai Coconut Lemongrass Sauce

蟹餅 (C)(SS)

珍寶蟹肉、蟹籽、泰式椰子香茅汁

\$280

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SOUP 湯

MUSHROOM CAPPUCINO (V)(SS)

Wild Mushrooms, Sour Cream, Chives

黑松露野菌湯 (V) (SS)

野蘑菇、酸忌廉、蔥

\$190

DOUBLE BOILED SILKY CHICKEN (D)(C)(SS)

Conch, Bamboo Pith and Morel Mushrooms

燉烏雞湯 (D)(C)(SS)

海螺、竹筴和羊肚菌

\$220

LOBSTER BISQUE (C)(SS)

Lobster Ragout, Rich lobster soup

龍蝦濃湯 (C)(SS)

龍蝦肉、龍蝦濃湯

\$240

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BURGER & SANDWICH 漢堡和三文治

(Accompanied with Salad or French Fries) (配沙律或炸薯條)

THE CLUB SANDWICH (M)

Roasted Chicken Breast, Smoked Bacon, Egg, Tomato, Cheddar Cheese

美利三文治 (M)

烤雞胸肉、煙燻煙肉、雞蛋、番茄、車打芝士

\$300

THE MURRAY BURGER (M)

Wagyu Beef, Cheddar Cheese, Onion & Truffle Mushroom Relish, Smoked Bacon on Brioche Bun

美利漢堡 (M)

和牛牛肉、車打芝士、洋蔥、松露蘑菇、煙燻煙肉、布里歐麵包

\$340

LOBSTER ROLL (C) (SS)

Boston Lobster, Crab Roe, Shallot and Lemongrass Chili Sauce, Togarashi

龍蝦卷 (C) (SS)

波士頓龍蝦、蟹籽、乾蔥、香茅辣椒醬、七味粉

\$260

CROQUE MONSIEUR

Gruyère, Ham, Truffle Mornay, Parmesan Cheese

法式三文治

格呂耶爾芝士、火腿、黑松露蛋黃醬、巴馬臣芝士

\$200

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PASTA 意大利麵

CALAMARATA MEATBALL

Italian Style Meatball Pasta in Rich Tomato Sauce, Parmesan Cheese

肉丸寬管戒指意粉

濃香番茄醬、意式素肉丸意大利麵、巴馬臣芝士

\$320

TRUFFLE MACCHERONCINI (V)

Wild Mushroom Ragout, Leek & Black Truffle

黑松露芝士通心粉 (V)

野生蘑菇燉菜、蔥及黑松露

\$290

LINGUINE AOP (C)(D)

Tuna Tataki, Clams, Salmon Roe

香蒜辣椒扁意粉 (C)(D)

火灸吞拿魚、蜆、三文魚籽

\$360

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ASIAN SIGNATURE 亞洲特色

THAI RED CURRY (G)

Baby Eggplant, Thai Peas, Coconut, Galangal with Steamed Rice

泰式紅咖喱(G)

迷你茄子、泰國豌豆、椰子、南薑飯

\$200

With Roasted Salmon 烤三文魚 (Supplement 另加\$140)

With Angus Beef Sirloin 安格斯西冷 (Supplement 另加\$180)

SINGAPOREAN LAKSA (C)(SS)(M)

King Prawn, Clams, Fish Ball, Fish Cake, Bean Curd, Half Boiled Egg, Dried Shallot

新加坡喇沙 (C)(SS)(M)

大蝦、蜆、魚蛋、魚餅、豆卜、半熟蛋、紅蔥酥

\$340

TOM YUM SEAFOOD FRIED RICE (N)(SS)(C)

Tomato, Thai Chili, Fried Shallot, Dried Fish, Peanut, Seafood and Coriander

冬陰海鮮炒飯 (N)(SS)(C)

蕃茄、泰式辣椒、炒乾蔥、魚乾、花生、海鮮、青檸及芫荽

\$340

JAPANESE GRILL PORK CUTLET TERIYAKI

Assorted Japanese Pickles, Rice and Seaweed

日式照燒汁、炸豬扒

日式酸瓜、飯、海帶

\$360

THE MURRAY HAINANESE CHICKEN (G)(M)

Served with Rich Chicken Soup, Yellow Rice, Ginger, Soy Sauce

美利海南雞 (G)(M)

配香濃雞湯、油飯、薑蓉、醬油

\$340

With Choice of Chicken Breast or Chicken Legs

可選擇淨雞胸或雞腿

(Supplement 另加\$68)

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LOCAL CUISINE 本地菜式

WOK-FRIED BEEF FLAT NOODLE (G)(M)(D)

Beef Tenderloin, Beans Sprout, Onion, Soy Sauce and Sesame

乾炒牛河 (G)(M)(D)

牛柳、芽菜、洋蔥、醬油、芝麻

\$290

WOK-FRIED "CHONGQING" SPICY CHICKEN (D) (N)

Ginger, Garlic, Chili, Spring Onions, Cashew nuts

鑊炒重慶辣子雞 (D) (N)

薑、大蒜、辣椒、蔥、腰果

\$290

(Vegetarian Option is Available)

(另有素食選項)

SAUTÉED DICED BEEF (D)

Wok-Fried Angus Beef in Soy Sauce, Ginger, Spring Onion & Jasmine Rice

醬香牛柳粒 (D)

豉油安格斯牛柳、薑、蔥、泰國香米

\$320

CRAB MEAT FRIED RICE (C)

蟹肉炒飯 (C)

Egg, Crab Meat, Crab Roe, Spring Onion

蛋、蟹肉、蟹籽、香蔥

\$260

(Vegetarian Option is Available)

(另有素食選項)

STEAMED GAROUPA (SS)

Beans Sprout, Spring Onion, Pickled Vegetables in Soup with Jasmine Rice

蒸石斑魚 (SS)

豆芽、蔥、配酸菜湯、泰國香米

\$350

WOK-FRIED EGGPLANT

Minced Pork with Steam Jasmine Rice, Salted Fish

魚香茄子

肉碎配泰國香米、咸魚

\$260

WOK FRIED SEASONAL GREENS (D)(G)(V)

炒時令蔬菜 (D)(G)(V)

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DESSERT 甜品

RHUBARB STRAWBERRY VANILLA MOUSSE

Rhubarb Strawberry Compote, Vanilla Mousse with Strawberry Sorbet

大黃士多啤梨雲呢拿慕絲

大黃士多啤梨蜜餞、雲呢拿慕絲配士多啤梨雪葩

\$ 150

PAVLOVA (G)(D)

Forest Berries Vanilla Chantilly, Raspberry sorbet

蛋白餅 (G)(D)

雜莓雲呢拿忌廉、紅桑子雪葩

\$ 150

BANANA CHOCOLATE TART (N)

Banana Cube, Dark Chocolate Custard, Chocolate Crumble, Chocolate Ice Cream

香蕉朱古力撻 (N)

香蕉、黑朱古力吉士、朱古力金寶、朱古力雪糕

\$ 150

APPLE TART

Cinnamon, Vanilla Ice Cream, Caramel Sauce

蘋果撻

肉桂、雲呢拿雪糕、焦糖醬

\$ 150

BLUEBERRY CHEESECAKE

Baked Cream Cheese, Lemon Lime Sorbet

藍莓芝士蛋糕

焗忌廉芝士、熱情果雪葩

\$ 150

FRUIT PLATTER (D)(G)

Seasonal Fruits, Berries

水果拼盤 (D)(G)

時令水果、雜莓

\$ 140

Corkage fee: \$500 per bottle for wine and \$1,000 per bottle for spirit.
Cake cutting \$60 per person for own cake.

開瓶費：每枝酒 \$500，每枝烈酒 \$1,000

切餅費：自攜蛋糕每人 \$60

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