

THE MURRAY BREAKFAST

美利早餐

Wake up to the refreshing flavours of our seasonal continental selection as well as some popular local specialities. Complete your breakfast with a choice of hot dishes from the menu, prepared a la minute, just for you

美好的一天始於早餐，我們為您精心準備了口味清爽的時令歐式美食及本地流行的特色餐點。為您開啟充滿活力的一天。

Monday to Friday available from 6:30 a.m. - 10:30 a.m.

Saturday to Sunday & Public holiday available from 6:30 a.m. - 10:45 a.m.

週一至週五上午 6:30 - 上午 10:30

週六至週日及公眾假期上午 6:30 - 上午 10:45

THE MURRAY SEMI-BUFFET BREAKFAST 美利半自助早餐

\$388 per Adult

\$258 per child aged 5 to 11 years old

Includes continental buffet, unlimited selection of main dishes, coffee or tea

每位成人 \$388

每位 5 至 11 歲的兒童 \$258

包括歐陸式自助區、無限任食主菜、咖啡或茶

UNLIMITED CHOICE OF MAIN DISHES 無限任食主菜

主菜精選

EGG SPECIALITY

精選蛋類

FREE-RANGE EGGS OF YOUR CHOICE [V][G][SS]

Sunny Side Up, Over Easy, Poached, Scrambled or Omelette

Served with Cherry Tomatoes and Roasted Asparagus

有機雙蛋(自選烹調方法) [V][G][SS]

太陽蛋、煎雙蛋、水煮蛋、炒蛋 或 奄列

櫻桃番茄和烤蘆筍

SIDE DISHES 配菜

(Choose your side dish to compliment your main course)

(請選擇您的配菜)

Pork Bacon | Pork Sausage | Chicken Sausage |

Hash Brown | Baked Beans | Wild Mushroom | Seasonal Wok Fried Vegetable

豬肉煙肉 | 豬肉香腸 | 雞肉香腸 | 薯餅 | 烤豆 | 野生蘑菇 | 時令炒菜

[M] Signature [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.

[M]招牌 [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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WESTERN FAVOURITES

歐陸精選

MORNING POWER BOWL [V][G][SS]

Coconut Yogurt, Chia Seeds, Strawberries, Passion Fruit, Coconut Flakes

能量早餐 [V][G][SS]

椰子酸奶、奇亞籽、草莓、百香果醬、椰子片

BELGIAN WAFFLE OR FRENCH TOAST [V]

Served with Mixed Berries Compote, Maple Syrup and Whipped Cream

比利時窩夫或法式多士 [V]

配雜莓、楓樹糖漿、鮮忌廉

AVOCADO TOAST [V][SS]

Poached Egg, Guacamole, Pomegranate Seeds on Country Bread

牛油果多士 [V][SS]

水煮蛋、牛油果醬、石榴籽配鄉村麵包

EGG BENEDICT [M]

Poached Egg with Smoked Salmon, Guacamole, Salmon Roe,

Hollandaise & Roasted Asparagus

美利班尼迪蛋

水煮蛋配煙燻三文魚、牛油果醬、鮭魚子、荷蘭醬、烤蘆筍

EGG WHITE FRITTATA [V]

Baby Spinach, Romesco, Kale & Cherry Tomato Salad

蛋白意式蛋餅 [V]

水菠菜、甜椒番茄醬、羽衣甘藍和櫻桃番茄沙律

STEAK & EGG [M][SS]

Angus Beef, Truffle Mushroom and Onion Relish, Aged Cheddar on Country Bread

牛扒和雞蛋 [M][SS]

薄切安格斯牛扒、松露蘑菇和洋蔥調味料、陳年車打芝士配鄉村麵包

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LOCAL & ASIAN FAVOURITES

本地和亞洲精選

CANTONESE WONTON SOUP [M][C]

Egg Noodles Served With Seasonal Vegetables

港式雲吞湯麵 [M][C]

雞蛋麵配蔬菜

MURRAY MACARONI SOUP [M]

Rich Chicken Stock, Shredded Ham , Sunny Side Up Egg, Ham & Cheese Toast

美利通心粉 [M]

濃雞湯、火腿、太陽蛋、火腿芝士多士

DIM SUM BASKET

CHOICE OF

Shrimp Dumplings 3 Pieces |

| Custard Bao & Ma Lai Sponge Cake 1 Piece Each |

Veggie Dumplings 3 Pieces | Xiaolongbao Shanghai-style 3 Pieces

點心

點心選擇:

蝦餃三件 | 奶黃包和海綿馬拉糕各一件 | 素餃三件 | 上海小籠包三件

PAN-FRIED TURNIP CAKE [D][C]

Scallion, XO Sauce

香煎蘿蔔糕 [D][C]

香蔥、XO 醬

SALMON TERIYAKI [D][SS]

Teriyaki Grilled Salmon, Baby Green, Katsuobushi

照燒三文魚[D][SS]

照燒烤三文魚、小白菜、鰹魚乾

EGG NOODLES [V]

Wok Fried Egg Noodles, Vegetables & Supreme Soy Sauce, Sesame

蛋炒麵 [V]

時蔬、特級醬油、芝麻

PINEAPPLE BUN [V]

Traditional Hong Kong Baked Bao, Served with Butter

菠蘿包 [V]

傳統香港麵包配牛油

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BEVERAGE

飲品

ITALIAN COFFEE

意式咖啡

(Hot or Cold) (熱或冷)

Espresso 意式特濃咖啡

Macchiato 瑪琪雅朵

Cappuccino 卡布奇諾

Cafe Latte 意式牛奶咖啡

Flat White 白咖啡

Mocha 朱古力牛奶咖啡

Americano 美式咖啡

JING TEA

(Hot or Cold) (熱或冷)

BLACK 紅茶

English Breakfast, Earl Grey, Darjeeling

英式早餐紅茶、伯爵紅茶、大吉嶺紅茶

CHINESE 中國茶

Jasmine Silver Needle, Vintage Imperial Pu'er, Yellow Gold Oolong,

Iron Buddha

茉莉白毫銀針、皇室熟普洱、烏龍黃茶、鐵觀音

HERBAL 草本茶

Lemongrass and Ginger, Chamomile

香茅金蘆、洋甘菊

ICED TEA 冰茶

Classic Iced Tea 經典冰茶

THE MURRAY
A LA CARTE BREAKFAST
美利單點早餐

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BREAKFAST FAVOURITES

精選早餐

CEREALS CHOICE COCO POPS, GRANOLA,
CORN FLAKES, RICE CRISPIES \$90

Served with Milk, Low-fat Milk, Heavy Cream, Soya Milk
or Almond Milk [V]

穀物選擇: 可可脆米、燕麥片、粟米片、脆米片

配牛奶、低脂牛奶、濃忌廉、豆奶或杏仁奶 (V)

HOT CEREAL OR OATMEAL PORRIDGE [V] \$80

with Low-fat milk, Soy milk or Oat Milk with
Green Apple Slices and Apple Crumble

熱麥片或原味燕麥粥 [V]

配低脂牛奶、豆漿或燕麥奶配青蘋果片、蘋果碎

WELLNESS BERRIES BOWL [V][SS] \$160

Coconut Yogurt Chia-seeds with Seasonal Fresh Berries

健康雜莓 [V][SS]

椰子乳酪奇亞籽配時令新鮮雜莓

FRUIT-FLAVOURED YOGURTS, NATURAL, LOW-FAT \$140

GREEK YOGURT [V][SS]

水果味乳酪、天然低脂希臘乳酪 [V][SS]

SEASONAL SLICED FRUIT AND BERRIES \$120

ASSORTMENT [V][G][D]

時令切片水果和雜莓拼盤 [V][G][D]

PASTRY AND BAKERIES (GLUTEN FREE AVAILABLE) \$35 each

Danish, Plain Croissant, Pain Au Chocolat,

White Toast, Rye Toast, Whole Wheat Toast,

Chocolate Brioche, Gluten Free Toast

[G] Fruit Muffin Brioche [N] Banana and Pecan Bread

精選麵包籃 (同時提供無麩質)

丹麥麵包、原味牛角包、朱古力牛角包、烤麵包片、

黑麥多士、全麥多士、朱古力布里歐、無麩質多士

[G] 水果鬆餅布里歐 [N] 香蕉核桃麵包

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BELGIAN WAFFLE OR FRENCH TOAST [V] \$180
Served with Mixed Berry Compote, Maple Syrup
and Whipped Cream
比利時窩夫或法式多士 [V]
配雜莓、楓樹糖漿、鮮忌廉

SMOKED SALMON [SS] \$190
Avocado Spread, Sour Cream, Chives and Country Bread Toast
煙燻三文魚 [SS]
牛油果醬、酸忌廉、細香蔥、鄉村麵包多士

EGG SPECIALTY

精選蛋類

TWO EGGS [V][G][SS] \$180
Fried, Scrambled, Poached, Boiled, Omelet
有機雙蛋(自選烹調方法) [V][G][SS]
煎、炒、水煮、焗、奄列

MURRAY EGG BENEDICT [M] \$220
Poached Egg with Smoked Salmon, Guacamole, Salmon Roe,
Hollandaise & Roasted Asparagus
美利班尼迪蛋 [M]
水煮蛋配煙燻三文魚、牛油果醬、鮭魚子、荷蘭醬、烤蘆筍

STEAK & EGG [M][SS] \$220
Angus Beef, Truffle Mushroom and Onion Relish, Aged Cheddar
on Country Bread
牛扒和雞蛋 [M][SS]
薄切安格斯牛扒、松露蘑菇和洋蔥調味料、陳年車打芝士配鄉村麵包

EGG WHITE FRITTATA [V] \$180
Baby Spinach ,Romesco , Kale & Cherry Tomato Salad
蛋白意式蛋餅 [V]
菠菜、甜椒番茄醬、羽衣甘藍和櫻桃番茄沙律

AVOCADO TOAST [V][SS] \$180
Poached Egg, Guacamole, Pomegranate Seeds on Country Bread
牛油果多士 [V][SS]
水煮蛋、牛油果醬、石榴籽配鄉村麵包

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LOCAL & ASIAN FAVOURITES

本地和亞洲精選

CHICKEN, BEEF OR PLAIN CONGEE [V] \$150

Served with Green Onions, Peanuts, Preserved olives

雞肉粥或牛肉粥或白粥 [V]

青蔥、花生、欖菜

MURRAY MACARONI SOUP [M] \$230

Rich Chicken Stock, Shredded Ham , Sunny Side Up Egg,

Ham & Cheese Toast

美利通心粉 [M]

濃雞湯、火腿、太陽蛋、火腿芝士多士

DIM SUM BASKET \$180

Daily Steamed Dim Sum Selection with Condiments

點心

每日精選蒸點心

PAN-FRIED TURNIP CAKE [D][C] \$180

Scallion, XO Sauce

香煎蘿蔔糕 [D][C]

蔥、XO 醬

CANTONESE WONTON SOUP [M] [C] \$250

Egg Noodles Served With Seasonal Vegetables

港式雲吞湯麵 [M] [C]

雞蛋麵配蔬菜

SALMON TERIYAKI [D][SS] \$288

Teriyaki Grilled Salmon, Baby Green, Katsuobushi

照燒三文魚 [D][SS]

照燒烤三文魚、小白菜、鰹魚乾

PINEAPPLE BUN 2 PIECES [V] \$68

Traditional Hong Kong Baked Bao Served with Butter

菠蘿包兩件 [V]

傳統香港麵包配牛油

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BEVERAGE 飲品

JING TEA
(Hot or Cold) (熱或冷)

80

BLACK 紅茶

English Breakfast

英式早餐紅茶

Earl Grey

伯爵紅茶

Darjeeling

大吉嶺紅茶

CHINESE 中國茶

Jasmine Silver Needle

茉莉白毫銀針

Vintage Imperial Pu'er

皇室熟普洱

Yellow Gold Oolong

烏龍黃茶

Iron Buddha

鐵觀音

HERBAL 草本茶

Lemongrass and Ginger

香茅金薑

Chamomile

洋甘菊

JAPANESE 日本茶

Matcha 抹茶

ICED TEA 冰茶

Classic Iced Tea 經典冰茶

BEVERAGE 飲品

NICCOLO SIGNATURE 80
尼依格羅酒店特色飲品

Cassia in The Murray
美利的節果決明
Lemon Secret
檸檬的秘密

ITALIAN SPECIAL 88
意式特調

Espresso Affogato
意式阿芙佳朵

ITALIAN COFFEE 75
意式咖啡
(Hot or Cold) (熱或冷)

Espresso 意式特濃咖啡
Macchiato 瑪琪雅朵
Cappuccino 卡布奇諾
Cafe Latte 意式牛奶咖啡
Flat White 白咖啡
Mocha 朱古力牛奶咖啡
Americano 美式咖啡

BEVERAGES 飲品

CARBONATE

汽水

Tonic, Ginger Beer, Soda 65
湯力水, 薑汁啤酒, 梳打水

Coke, Coke Zero 65
可樂、零系可樂

JUICE 果汁

Orange, Apple, Grapefruit 75
橙汁、蘋果汁、西柚汁

WATER 水

Acqua Panna 750ml 無汽水 78

San Pellegrino 750ml 有汽水 78

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

Prices are in HKD and subject to 10% service charge.
請向我們查詢開瓶費和切蛋糕費的詳情
所有價目以港幣計算及另加一服務費。