



CHRISTMAS EVE DINNER
THURSDAY, 24 DECEMBER 2020

IN-ROOM DINNER CELEBRATION

CANAPES

burrata filled cherry tomato

salmon gravlax

terrines de campagne

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LOBSTER BISQUE

mussels, saffron aioli crouton, tarragon

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WAGYU BEEF CHEEK BOURGUIGNON

escargots, mashed potatoes, Brussels sprouts

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PECAN BASQUE BURNT CHEESECAKE TO SHARE

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CAFÉ GRAY BONBON AND PETIT FOURS

\$695 PER PERSON



CHRISTMAS DAY LUNCH MENU
FRIDAY, 25 DECEMBER 2020

NORMAL MENU

CARABINERO TARTARE

avocado crema, cilantro cress
西班牙红虾他他，牛油果酱，幼叶茼蒿

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LOBSTER BOUILLABAISE

Bouchot mussels, candied lemon zest
龙虾海鲜浓汤，青口，香柠

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SEARED DUCK BREAST, SHAVED BLACK TRUFFLE

spiced red cabbage, baked pear, Madeira jus
香煎鸭胸，黑松露，红椰菜，烤梨子，马爹利酒汁

OR

WAGYU BEEF CHEEK BOURGUIGNON

escargots, artichokes, nasturtium cress
红酒烩和牛面颊，田螺，朝鲜蓟，香叶

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WHITE CHOCOLATE AND COCONUT YULE LOG

macerated apples, ginger ice cream
椰子白朱古力木头蛋糕，腌苹果，鲜薑冰淇淋

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CHRISTMAS CHOCOLATE BON BON, MIGNARDISES

圣诞朱古力，特色甜点

\$995 PER PERSON

CAFÉ GRAY

DELUXE

HONG KONG

CHRISTMAS DAY LUNCH MENU FRIDAY, 25 DECEMBER 2020

VEGETARIAN MENU

CARROT TARTARE

avocado crema, umeboshi, cilantro cress
甘笋他他，牛油果酱，腌梅子，幼叶茼蒿

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ROASTED ONION CONSOMME

faux gras raviolo, porcini
洋葱清汤，香菇云吞，牛肝菌

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MAITAKE MUSHROOMS

shaved black truffle, chestnut gnocchi, kombu jus
舞茸菌，黑松露，栗子面团，昆布汁

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WHITE CHOCOLATE AND COCONUT YULE LOG

macerated apples, ginger ice cream
椰子白朱古力木头蛋糕，腌苹果，鲜薑冰淇淋

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CHRISTMAS CHOCOLATE BON BON, MIGNARDISES

圣诞朱古力，特色甜点

\$995 PER PERSON



CHRISTMAS CHILDREN'S MENU
24-25 DECEMBER 2020

NORMAL MENU

MEATBALL TAGLIATELLE, TOMATO SAUCE

basil, Parmesan

肉丸阔条麵, 鲜茄酱, 紫苏, 意大利芝士

\$190

COD FISH FINGERS, HERB REMOULADE

lemon, Kunz ketjap

鳕鱼手指, 香草汁, 柠檬, 秘製茄汁

\$220

ROASTED TURKEY CROQUE MONSIEUR

sweet potato chips

烤火鸡芝士多士, 蕃薯片

\$265

CAFE GRAY MINI BLACK ANGUS BURGER

caramelized onion, Gruyère, tomato confit, French fries

特级牛肉迷你汉堡包, 烩洋葱, 瑞士芝士, 蕃茄, 薯条

\$255

VANILLA SUNDAE

cranberry compote

云呢拿新地, 金巴利子汁

\$155

CHRISTMAS COOKIES,
CHOCOLATE CHIP COOKIES AND HOT CHOCOLATE

圣诞曲奇, 碎巧克力曲奇及热巧克力

\$175



CHRISTMAS CHILDREN'S MENU
24-25 DECEMBER 2020

VEGETARIAN MENU

PAPPARDELLE MARINARA
Basil, olives, Parmesan
\$190

TOMATO AND AVOCADO SANDWICH
Mesclun, cucumber, balsamic vinaigrette
\$130

ROASTED TOMATO SOUP
Grilled cheese sandwich
\$165

EGG FRIED RICE, GREEN PEAS AND VEGETABLES
Scallion
\$150

VANILLA SUNDAE
cranberry compote
\$155

CHRISTMAS COOKIES, CHOCOLATE CHIP COOKIES AND HOT CHOCOLATE
\$175

BRUNCH

HAPPINESS INCREASES WITH SHARING

FAVOURITE BRUNCH WINES

CHAMPAGNE
Charles Heidsieck, Brut, NV \$195

WHITE
Sauvignon Blanc, Terroirs, Marlborough, New Zealand, 2020 \$95

Chardonnay, Jean-Marc Morey, Chassagne-Montrachet “Les Chenevottes” 1er Cru, Bourgogne, France, 2014 \$195

ROSE
Grenache Blend, Château Saint-Maur “M,” Côtes de Provence, France, 2019 \$95

RED
Malbec, Viña Cobos “Felino,” Mendoza, Argentina, 2018 \$95

Cabernet Blend, Réserve de la Comtesse, Pauillac, Bordeaux, France, 2009 \$210

IT’S BLOODY PERFECT

Endless Bloody Marys \$150

The Classic One
Stoli vodka, tomato, celery, spice mix

The Fancy One
Hendrick’s gin, homemade chilli syrup, horseradish

Bacon Mary
bacon infused Havana 3 years rum, Antica Formula, Mary Spice Mix, lemon

HOUSE TEA \$65

Immune Booster
turmeric, ginger, lemon, honey

12NOON JUICES \$85

Red Energy
beet, carrot, green apple, ginger

Green Splash
green apple, lemon grass, celery, cucumber

TO START

\$155 CAFÉ GRAY PASTRY, house-made raspberry and orange preserves

\$95 PAPAYA MANGO SALAD, honey, lime zest, brown sugar

\$170 BURRATA, FIGS, SALT-BAKED BABY BEETS, garlic ponzu, walnuts

\$235 TERRINE DE CAMPAGNE, chili jam, Guinness bread, pistachio

\$215 COD BRANDADE PIEROGI, salmon roe, crisped pancetta, sour cream

\$180 STEAK TARTARE, cassava chips

\$210 SIX COLD WATER OYSTERS, brandy cocktail sauce, lime and mignonette

ORGANIC FREE-RANGE EGGS

\$140 AVOCADO TOAST, POACHED EGGS, multigrain rye, harissa

\$165 SMOKED SALMON EGGS BENEDICT, English muffin

\$140 CHILAQUILES, Monterey Jack, jalapeño, salsa verde, coriander

THE LUNCH SIDE OF BRUNCH

\$375 GRILLED HALIBUT, chestnut gnocchi, jalapeño

\$385 GARGANELLI SKILLET GRILLED SEAFOOD, marinara, parsley

\$285 BLACK TRUFFLE TARTE FLAMBEE, lardons, mizuna, crème fraîche

\$330 8oz KANSAS PRIME STRIPLOIN, Christmas spice, bread sauce

\$540 10oz ORGANIC TURKEY ROULADE, salt-baked heirloom carrots, twice baked sweet potatoes

\$195 CHICKPEA-MUSHROOM LOAF, pomegranate molasses, red cabbage

WEEKEND ROAST SET • SERVES 2 PERSONS

CHOOSE ONE APPETIZER, ONE EGG DISH AND A DESSERT

\$940 10oz ORGANIC TURKEY ROULADE, salt-baked heirloom carrots, Camembert-cranberry flat bread, honey glazed Brussels sprouts, beets and goat cheese salad, twice baked sweet potatoes, bibb salad with green goddess dressing

SIDES - \$50

BRAISED RED CABBAGE

CHESHIRE CURED BACK BACON

KNIGHTS FARM BREAKFAST SAUSAGE

HONEY GLAZED BRUSSELS SPROUTS

SEASONAL VEGETABLES

BIBB SALAD, green goddess dressing

CHEESE - \$155 FOR FIVE \$120 FOR THREE

REBLO CREMOSO, cow, sheep, Italy

TOMME CRAYEUSE, cow, France

FOURME D’AMBERT, cow, France

L’ETIVAZ, cow, Switzerland

TETE DE MOINE, cow, Switzerland

TO FINISH

\$100 WHITE CHOCOLATE AND COCONUT YULE LOG, macerated apples, ginger ice cream

\$85 RASPBERRY TIRAMISU, espresso gelato, amaretti cookies

\$85 DOUBLE CHOCOLATE BANOFFEE TART, cacao nib ice cream

\$100 CAFÉ GRAY SORBET, seasonal fruits