EARLY SUPPER

SOFT SHELL CRAB TEMPURA
avocado guacamole, pickled watermelon radish

•

BRAISED LAMB SHOULDER
heritage baby carrots, fingerling potatoes, caraway seeds

•

COFFEE CHEESECAKE
maple-pecan ice cream, raspberries

CHUNKS OF CHOCOLATE
TEA OR COFFEE

3 COURSES $325

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.

CREAMY BRUSSELS SPROUTS AND CAULIFLOWER SOUP
cashew nuts, basil

•

SPICED BUTTERNUT SQUASH RISOTTO
porcini, caramelized hazelnuts, sage

•

CRANBERRY POACHED APPLE
soymilk sorbet, streusel

CHOCOLATE MENDIANTS
TEA OR COFFEE

2 COURSES $325
3 COURSES $385

DISHES MAY CONTAIN SHELLFISH OR NUTS EXTRACT
PLEASE ASK YOUR SERVER DIRECTLY
ALL PRICES IN HONG KONG DOLLARS AND SUBJECT TO 10% SERVICE CHARGE

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.

CREAMY BRUSSELS SPROUTS AND CAULIFLOWER SOUP
Cashew nuts, basil

•

SPICED BUTTERNUT SQUASH RISOTTO
Porcini, caramelized hazelnuts, sage

•

CRANBERRY POACHED APPLE
Soymilk sorbet, streusel

CHOCOLATE MENDIANTS

Any 2 courses $325
Any 3 courses $385

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

AUTUMN DINNER MENU

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

SOFT SHELL CRAB TEMPURA, SALMON ROE
Avocado guacamole, pickled watermelon radish

•

SEAFOOD CHOWDER
Leeks, tarragon, brandy

•

SEARED LAMB LOIN
Heritage baby carrots, fingerling potatoes, caraway seeds

•

COFFEE CHEESECAKE
Maple-pecan ice cream, raspberries

PETITS FOURS AND CHUNKS OF CHOCOLATE

$695 per person

WINE RECOMMENDATIONS

CHAMPAGNE
$950 Delamotte, Brut, France, NV

WHITE
$480 Pinot Gris, Carrick "Bannockburn," Central Otago, New Zealand, 2017

RED
$480 Cabernet Sauvignon - Merlot, Cape Mentelle, Margaret River, Australia, 2015

$2500 Cabernet Blend, Overture by Opus One Napa Valley, USA, NV

STARTERS

$105	SOUP DU JOUR
$170	BURRATA, FIGS, SALT-BAKED BABY BEETS, garlic ponzu, walnuts
$250 / 320	TIGER PRAWN CAESAR, maple bacon, Portuguese anchovies, crustacean mayonnaise, multigrain crouton, Parmesan
$250	KUNZ GRAVLAX, selected spice mix, brioche
$210	SIX COLD WATER OYSTERS, brandy cocktail sauce, lime and mignonette
$180	STEAK TARTARE, gaufrettes
$235	TERRINE DE CAMPAGNE, chili jam, Guinness bread, pistachio
$105 / 155	SAFFRON PASTA FIORE, stewed tomatoes, thyme, rosemary

MAINS

$395	PATAGONIAN TOOTHFISH, sea vegetables, fregula, preserved green peppercorn, carrot jus
$385	GIANT GAROUPA, crisped conpoy, luffa, wolfberry, ginger-coriander broth
$345	SAUTEED LOBSTER AND SCALLOP, eggplant, lemongrass, calamansi
$350	HARISSA CHICKEN CONFIT, spice-roasted butternut squash, maitake, Madeira jus
$365	THOMAS FARM LAMB CHOP, Armagnac, prunes, romanesco, pine nuts
$340	SHORT RIB OF BEEF, cheesy grits, meaux mustard sauce, horseradish julienne
$540	12oz KANSAS PRIME STRIPLOIN, sweet potato fries, roasted bone marrow, sauce Bordelaise

VEGETABLES, STARCHES

$50	OLIVE OIL MASHED POTATOES / SAUTEED MUSHROOMS / JASMINE RICE MAPLE CARROTS / GRILLED VEGETABLES / STEAMED BOK CHOI

CHEESE & DESSERTS

$100	LIMONCELLO SEMIFREDDO, macerated apples, toasted meringue
$100	RASPBERRY TIRAMISU, espresso gelato, amaretti cookies
$100	DOUBLE CHOCOLATE BANOFFEE TART, cacao nib ice cream
$150 / 195	CHEESE BOARD, baguette and walnut raisin bread

@UPPERHOUSE_HKG #CAFEGRAYDELUXE
#THISVIEW #FOODHEAVEN

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PLEASE ASK YOUR SERVER TO CLARIFY
ALL PRICES ARE IN HONG KONG DOLLARS AND SUBJECT TO 10% SERVICE CHARGE