

EARLY SUPPER

MARINATED OX TONGUE

Red Kuri pumpkin, pickled black trumpet mushroom

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MISO BARRAMUNDI

salsify confit, barley, citrus beurre blanc

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CHESTNUT MONT BLANC

Kirsch, sour cherry, vanilla ice cream

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

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SPICED BUTTERNUT SQUASH RISOTTO
Porcini, caramelized hazelnuts, sage

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CRANBERRY POACHED APPLE
Soymilk sorbet, streusel

CHOCOLATE MENDIANTS

Any 2 courses \$325
Any 3 courses \$385

AUTUMN DINNER MENU

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

MARINATED OX TONGUE, TRUFFLES
Red Kuri pumpkin, pickled black trumpet mushroom

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DUCK CONSOMME
Sundried tomato, mozzarella raviolini

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MISO COD
Salsify confit, barley, citrus beurre blanc

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CHESTNUT MONT BLANC
Kirsch, sour cherry, vanilla ice cream

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, 2016

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

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

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
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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