



EXPERIENCE THE ART OF THE PLATES.
TO LIVE A TRUE MOMENT AT THE TABLE,
BEGINS WITH A DREAM AND CONTINUES
ON TO SIMPLICITY.

FESTIVE SET DINNER

節日晚市套餐

5-Course menu at HK\$888 per person 五道菜菜單，每位 \$888
Additional HK\$488 per person for wine pairing 額外餐酒搭配，每位 \$488

WELCOME 前菜

APPETISER 頭盤

FOIE GRAS TERRINE

Caramel, Granola & Pistachio

鵝肝凍派

焦糖、燕麥、開心果



SAUVIGNON BLANC, DOG POINT, MARLBOROUGH, NEW ZEALAND 2022

MIDDLE 第二道菜

SEARED SCALLOPS

Amur Caviar, Tapioca Cracker, Yuzu, Potato & Chive Emulsion

香煎帶子

阿穆爾魚子醬、木薯脆片、柚子、馬鈴薯及韭菜奶泡



GEWURZTRAMINER 'ROCHE CALCAIRE', ZIND-HUMBRECHT, ALSACE, FRANCE 2020

FISH 魚

PATAGONIAN TOOTH FISH

Sea Asparagus, Baby Spinach, Lobster Ragout and Bisque

白鱈魚

海蘆筍、菠菜苗、龍蝦粒及濃湯



'MONKEY JACKET', CRUSE WINE CO., NORTH COAST, U.S.A. 2019

MAIN 主菜

WAGYU MEDALLION

"Bourguignonne" Burnt Shallot, Morel Sauce, Black Winter Truffle

和牛菲力

雞油菌、烤乾蔥、羊肚菌醬黑冬松露



GRAN RESERVA, LAN, RIOJA, SPAIN 2016

DESSERT 甜品

PEAR DELIGHT

Vanilla Mousse, Mulled Wine Pear Compote, Cinnamon Ice Cream

香料紅酒燉梨

雲呢拿慕斯、香料酒梨蜜餞、肉桂雪糕



'CUVEE BEERENAUSLESE', KRACHER, BURGENLAND, AUSTRIA 2017

"All guests of the same party are required to partake in the tasting menu"
Please let us know if you have any food allergies or special dietary requirements.
Prices are in HKD and subject to 10% service charge.

“同桌客人須共啗同款晚市套餐”

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A LA CARTE MENU

單點餐牌

STARTER 頭盤

SEASONAL OYSTER (HALF DOZEN/ DOZEN) \$380/720

Mignonette, Fresh Lemon, Tabasco

時令生蠔 (半打/ 一打)

紅酒醋、鮮檸檬、辣椒仔

OCTOPUS GALLEGA \$260

Grilled Octopus, Garlic Potatoes, Extra Virgin Olive Oil, Paprika

加利西亞八爪魚

烤章魚、蒜蓉薯仔、特級初榨橄欖油、辣椒粉

COCONUT CRAB SALAD \$268

Amur Caviar, Jalapeño, Lime, Yuzu Pearl

椰子蟹沙律

阿穆爾魚子醬、墨西哥辣椒、青檸、柚子珍珠

ANGUS BEEF TARTARE \$290

Anchovies, Stracciatella, Capers, Herb Oil, Lemon

安格斯他他

鯷魚、莫札瑞拉芝士、水瓜柳、香草油、檸檬

PAN-SEARED SCALLOPS (M) \$280

Leek Confit, Cauliflower Purée, Ikura, Herbs Oil, Dill Cream

香煎帶子 (M)

油封大葱、椰菜花蓉、三文魚籽、香草油、蒔蘿忌廉

BURRATA \$260

Heirloom Tomatoes, Espelette Pepper, Parma Ham

布拉塔芝士

原種蕃茄、愛沛雷辣椒粉、帕爾馬火腿

BABY GEM SALAD (V) \$180

Kale, Ricotta Salata, Slow-cooked Egg, Black Truffle Dressing

羅馬生菜沙律 (V)

羽衣甘藍、意大利乳清乾酪、慢煮雞蛋、黑松露醬

TAI PAN CAESAR \$240

Grilled Giant Shrimps, Baby Gem, Endive, Bacon, Parmesan, Capers, Anchovies

大班凱撒沙律

烤大蝦、羅馬生菜、苦白菜、煙肉、巴馬臣芝士、水瓜柳、白鳳尾魚

[M]Signature [V] Vegetarian

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SOUP 湯

LOBSTER BISQUE \$210

Seafood Ragout, Tarragon, Truffle Foam

龍蝦濃湯

海鮮粒、龍蒿草、松露泡沫

MUSHROOM CAPPUCINO (V) \$180

Sour Cream, Mushroom Dumpling

蘑菇泡沫湯 (V)

酸忌廉、野蘑菇素餃

GOOD CARBS 精選澱粉類

CRAB LINGUINE \$390

Squid Ink Linguine, White Wine Sauce, Soft Shell Crab, Clams & Salmon Roe

蟹扁意粉

墨汁意大利麵、白酒、軟殼蟹、蜆和三文魚籽

PAPPARDELLE \$360

Tuscan Sausage, Spicy Turnip Greens, Cacio & Pepe Sauce

寬條意粉

托斯卡納腸、辣無菁、黑胡椒芝士汁

MACCHERONCINI (V) \$260

Mushroom and Truffle Ragout, Ricotta Salata

長管意粉(V)

蘑菇和松露醬、意大利乳清乾酪

EGGPLANT MILLEFUILLE (V) \$280

Scamorza, Tomato Emulsion, Garlic Crumbs, Pesto, Cheese Fondue

千層茄子 (V)

煙燻斯卡莫札芝士、番茄醬、大蒜屑、青醬、芝士汁

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FROM THE GRILL 烤物
SHARING FOR TWO 供二人分享

SIGNATURE BEEF (Black Onyx & Black Market selection) 黑安格斯和黑市精選
Originated from the Rangers Valley Farm, in Queensland, Australia
EXCLUSIVE in Hong Kong Only for The Murray, Hong Kong
招牌牛肉

源產於澳洲昆士蘭山谷農場，於香港美利酒店獨家供應

BIG CUT (Accompanied with choice of 2 sides & 2 sauces)
大份量牛扒 配兩款配菜及兩款醬汁

TOMAHAWK (1.2 KG) 牛斧頭扒 \$1680

PORTERHOUSE (1.2 KG) 上等T骨扒 \$1680

SMALL CUT (Accompanied with choice of 1 side & 1 sauce)
細份量牛扒配一款配菜及一款醬汁

TENDERLOIN (250G) 牛柳 \$580

STRIPLOIN (320G) 西冷牛扒 \$680

RIBEYE (350G) 肉眼牛扒 \$720

OTHER MEAT (Accompanied with choice of 1 side & 1 sauce)
其他肉類一款配菜及一款醬汁

AUSTRALIAN LAMB CHOP (3 BONES) \$480
澳洲羊扒 (三條骨)

ROASTED SPRING CHICKEN \$390
燒春雞

Sauce and side dish Selection:

Green Peppercorn / Chimichurri / Smoked Paprika Béarnaise / Rosemary / Dill Cream Sauce

醬汁和配菜選項：

青花椒醬汁/阿根廷青醬/煙燻紅辣椒賓尼士醬汁/迷迭香醬汁/ 香草忌廉醬汁

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SEAFOOD 海鮮

DOVER SOLE MEUNIERE (M) Brown Butter, Capers, Lemon, Sautéed French Beans & Baked Almonds 慢煎比目魚 (M) 焦香牛油、水瓜柳、檸檬、炒法邊豆及烤杏仁	\$520
PAN-SEARED SEABASS FILLET Clams ,Vegetable Ratatouille , Black Olives , Lobster Sauce 香烤鱸魚柳 蜆、法式炖菜、黑橄欖、龍蝦醬汁	\$390
JUMBO TIGER PRAWN Asparagus, Smoked Paprika Béarnaise 巨型虎蝦 蘆筍、煙燻紅辣椒賓尼士醬汁	\$390
THE TAI PAN MUSSEL (M) Shallot, White Wine , Cream , Chili , Ginger and Served Garlic Country Bread 白酒燴青口 (M) 乾蔥、白酒、忌廉、辣椒、薑和大蒜鄉村麵包	\$390

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SIDE DISH 配菜

\$70

PARMESAN & GARLIC FRIES

巴馬臣芝士及香蒜薯條

SAUTÉED FRENCH BEANS & BAKED ALMONDS

炒法邊豆及烤杏仁

GARLIC SPINACH

蒜蓉菠菜

WILTED WILD MUSHROOMS

野蘑菇

EGGPLANT CASSOULET

茄子燉菜

PADRON PEPPERS, SALT & ESPELETTE

燒帕德隆辣椒

POTATO PURÉE, BUTTER, NUTMEG

薯蓉、牛油及豆蔻

GRILLED GREEN ASPARAGUS

烤青蘆筍

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DESSERT 甜品

MANGO SAGO	\$150
Seasonal Mango, Coconut, Pomelo 楊枝金露 時令香芒、椰子、柚子	
CHOCOLATE PLAISIR	\$160
70% Dark Chocolate Ganache , Tonka Beans Crumble, Chocolate Gelato 朱古力樂園 70% 黑朱古力忌廉醬、香豆碎、意式朱古力雪糕	
APPLE TART	\$150
Cinnamon, Vanilla Ice Cream, Caramel Sauce 蘋果餡餅 肉桂、雲呢拿雪糕、焦糖醬	
ESPRESSO TIRAMISU	\$160
Marsala & Mascarpone Cream, Crunchy Hazelnuts 濃縮咖啡提拉米蘇 馬沙拉和馬斯卡彭忌廉、鬆脆榛子	
SOUR CREAM & LIME CHEESE CAKE	\$150
Berries Compote, Raspberry Sorbet 酸忌廉青檸芝士蛋糕 雜莓蜜餞、紅桑子雪葩	

Corkage fee: \$500 per bottle of wine and \$1,000 per bottle of 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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CHILDREN'S DINING 兒童餐牌

MAIN COURSE 主菜

SPAGHETTI WITH TOMATO[V] OR BOLOGNESE SAUCE 蕃茄 (V) 或肉醬意大利麵	\$110
BEEF BURGER OR CHEESE BURGER WITH FRIES 牛肉漢堡或芝士漢堡配薯條	\$150
FRIED RICE (V) Assorted Vegetables and Egg 雞蛋雜錦蔬菜炒飯 (V)	\$120
FISH & CHIPS Fried Fish with Fries 炸魚薯條 炸魚柳配薯條	\$120
FRIED CHICKEN Served with Fries 炸雞配薯條	\$120

DESSERT 甜品

CHOCOLATE BROWNIE SUNDAE Vanilla Ice Cream , Berries , Whipped Cream , Chocolate Sauce 朱古力布朗尼新地 雲呢拿雪糕、雜莓、鮮忌廉、朱古力醬	\$100
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