

THE MURRAY

HONG KONG

A NICCOLO HOTEL

“Cassia” Menu 「節果決明」晚宴菜單

Chef's Signature Combination
(Crispy Suckling Pig stuffed with Glutinous Rice,
Drunken Abalone, Crispy Scallop with Yuzu)

廚師精選拼盤

糯米燒釀乳豬/酒香凍鮑魚/柚子吉列玉帶

Lobster Broth with Crab Meat and Black Truffle in Superior Broth

松露金湯蟹肉龍蝦羹

Sautéed King Prawns and Lump Crab Meat with Sea Urchin

雲丹蟹肉大蝦皇

Braised Sea Cucumber and King Oyster Mushrooms in Superior Oyster Sauce

蠔皇關東遼參扣杏鮑菇

Crispy Eel with Pear in Osmanthus Sauce

桂花雪梨脆鱔球

Steamed Whole Tomato with Mixed Mushroom and Fungus

綠柳山珍紅桃

Udon Noodle with Conpoy and Shredded Chicken in Abalone Sauce

鮑汁瑤柱雞絲撈稻庭烏冬

Double-boiled Bird's Nest with Fresh Milk

鮮奶燉燕窩

Chinese Petits Fours

(Coconut and Red Bean Pudding, Baked Pandan Preserved Egg Puff)

鴛鴦美點

(椰子紅豆糕伴斑蘭皮蛋酥)

HKD1,588 per person

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“The Murray” Menu 「美利」晚宴菜單

Chef's Signature Combination

(Roasted BBQ Pork, Crispy Prawn with Salty Yolk,
Marinated Jellyfish and Cucumber in Vinegar)

廚師精選拼盤

西班牙黑豚叉燒/麥香黃金蝦球/陳醋青瓜海蜇

Double-boiled Silky Chicken with Sea Cucumber, Conpoy and Cordyceps Flower

蟲草花瑤柱遼參燉竹絲雞

Baked Crab Shell stuffed with Lobster, Crab Meat and Cheese

芝士龍蝦蟹肉焗釀蟹蓋

Braised South African Abalone and Goose Webs in Superior Oyster Sauce

蠔皇南非鮑魚扣鵝掌

Pan-fried Spotted Garoupa Fillet with Aged Vinegar

香煎星斑伴黑醋

Braised Fish Maw and Crab Roe with Asparagus

蟹皇花膠扒蘆筍

Fried Rice with Diced Wagyu Beef and Chinese with Preserved Vegetables

欖菜和牛雞粒炒香苗

Double-boiled Bird's Nest with Almond Milk

杏汁燉燕窩

HKD1,888 per person

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A NICCOLO HOTEL

“Niccolo” Menu 「尼依格羅」晚宴菜單

Chef's Signature Combination

(Suckling Pig with Pan-fried Goose Liver & Shrimp Paste,
Marinated Duck Tongue, Crispy Bean Curd Sheet)

廚師精選拼盤

香煎百花鵝肝乳豬件/茶樹菇鴨舌/腐皮素鵝

Double-boiled Sea Whelk with Fish Maw, Snow Lotus Seed and Lily Bulbs

雪蓮子百合花膠燉海螺

Steamed Lobster and Black Caviar on Egg White

黑魚子蛋白蒸龍蝦球

Crispy Sea Cucumber Stuffed with Minced Pork and Conpoy

金瑤脆皮家鄉釀關東遼參

Steamed Star Garoupa Fillets with Yunnan Ham and Matsutake Mushroom

松茸雲腿蒸東星斑球

Sautéed Australian Wagyu Beef and Wild Mushroom with Black Truffle

黑松露野菌和牛盒

Fried Rice with Diced Scallops, Crab Meat and X. O. Chilli Sauce

XO醬帶子蟹肉炒香苗

Double-boiled Bird's Nest with Coconut Milk

椰汁燉燕窩

HKD2,188 per person