

# 7 Paintings

## CLASSIC MENU

HK\$ 1350

1. COURSE – ITALY

### Michelangelo

Smoked Eggplant Tart,  
Buffalo Ricotta, Chives

5. COURSE – USA

### Andy Warhol

Braised Wagyu Short-Rib,  
Potato Mousseline, Morels,  
Merlot Jus

2. COURSE – UK

### Banksy

Norwegian Smoked Salmon  
Tartare, Seaweed Dust,  
Light Horseradish Cream,  
Rice Puff

6. COURSE – SPAIN

### Surrealism inspired by Dalí

Crema Catalana, Vanilla Gelato

3. COURSE – SPAIN

### Pablo Picasso

Lemon Baked Toothfish,  
Lobster Bisque, Baby  
Spinach, Dill Sauce

7. COURSE –  
NETHERLANDS

### Vincent Van Gogh

Chocolate Painting on 72% Dark  
Chocolate & Raspberry Cake

4. COURSE – USA

### Jackson Pollock

Vegetable Painting, Spinach,  
Beetroot, Pumpkin Purée,  
Spirulina  
Radicchio, Heirloom Carrot,  
Young Celery, Olive Crumble

Trio of Chocolate Sauces:  
Chocolate-Chili Sauce  
Light Chocolate-Lime Sauce  
Chocolate-Raspberry Sauce



THE MURRAY

HONG KONG

A NICCOLO HOTEL

10% service charge applied. Menu offerings are subject to change due to seasonality and product availability.

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## GRANDE MENU

HK\$ 1750

1. COURSE – ITALY

### Michelangelo

Alaskan Crab Tart, Ikura

5. COURSE – USA

### Andy Warhol

Braised Wagyu Short-Rib,  
Potato Mousseline, Morels,  
Merlot Jus

2. COURSE – UK

### Banksy

Norwegian Smoked Salmon  
Tartare, Seaweed Dust,  
Light Horseradish Cream,  
Rice Puff

6. COURSE – SPAIN

### Surrealism inspired by Dalí

Crema Catalana, Vanilla Gelato,  
Black Truffle

3. COURSE – SPAIN

### Pablo Picasso

Lemon Baked Toothfish, Lobster  
Bisque, Baby Spinach,  
Dill Sauce, Amur Caviar

7. COURSE – NETHERLANDS

### Vincent Van Gogh

Chocolate Painting on 72% Dark  
Chocolate & Raspberry Cake

4. COURSE – USA

### Jackson Pollock

Vegetable Painting, Spinach,  
Beetroot, Pumpkin Purée,  
Spirulina Radicchio,  
Heirloom Carrot, Young  
Celery, Olive Crumble

Trio of Chocolate Sauces:

Chocolate-Chili Sauce  
Light Chocolate-Lime Sauce  
Chocolate-Raspberry Sauce



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## CHILDREN MENU

(For Children Aged 6-12 Only)

HK\$ 650

1. COURSE – ITALY

### Michelangelo

Buffalo Ricotta & Lemon  
Essence Cannoli, Pistachio

2. COURSE – UK

### Banksy

Buffalo Mozzarella, Tomato  
Texture, Rice Puff

5. COURSE – USA

### Andy Warhol

Roasted Chicken Breast,  
Potato Mouseline,  
Broccolini

6. COURSE – SPAIN

### Surrealism inspired by Dalí

Crema Catalana, Vanilla Gelato

3. COURSE – SPAIN

### Pablo Picasso

Roasted Pumpkin Agnolotti,  
Baby Spinach,  
Potato & Leek Emulsion

4. COURSE – USA

### Jackson Pollock

Vegetable Painting, Spinach,  
Beetroot, Pumpkin Purée,  
Spirulina  
Radicchio, Heirloom Carrot,  
Young Celery, Olive Crumble

7. COURSE – NETHERLANDS

### Vincent Van Gogh

Chocolate Painting on 72% Dark  
Chocolate & Raspberry Cake

Trio of Chocolate Sauces:  
Chocolate-Chili Sauce  
Light Chocolate-Lime Sauce  
Chocolate-Raspberry Sauce



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## VEGETARIAN MENU

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1. COURSE – ITALY

### Michelangelo

Smoked Eggplant Tart,  
Buffalo Ricotta, Chives

5. COURSE – USA

### Andy Warhol

Porto Bello Gratin, Plant-  
Based Beef, Potato  
Mousseline, Morels,  
Vegetable Reduction Jus

2. COURSE – UK

### Banksy

Confit Beetroot Tartare,  
Seaweed Dust, Light  
Horseradish Cream,  
Rice Puff

6. COURSE – SPAIN

### Surrealism inspired by Dalí

Crema Catalana, Vanilla Gelato

3. COURSE – SPAIN

### Pablo Picasso

Roasted Pumpkin Agnolotti,  
Baby Spinach, Potato &  
Leek Emulsion

7. COURSE –  
NETHERLANDS

### Vincent Van Gogh

Chocolate Painting on 72% Dark  
Chocolate & Raspberry Cake

4. COURSE – USA

Trio of Chocolate Sauces:  
Chocolate-Chili Sauce  
Light Chocolate-Lime Sauce  
Chocolate-Raspberry Sauce

### Jackson Pollock

Vegetable Painting, Spinach,  
Beetroot, Pumpkin Purée,  
Spirulina  
Radicchio, Heirloom Carrot,  
Young Celery, Olive Crumble



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## Beverages Menu

### Cocktails

#### Tropical Palette

*Black Tears Rum, Valdespino Sherry, Blue Curaçao,  
Pineapple Juice, Lime Juice, Coconut Syrup,  
Whipping Cream*

**HK\$ 188**

#### No.5, 1948

**HK\$ 188**

*Bulleit Bourbon, Bulleit Rye, Caramel Syrup,  
Chocolate Bitters*

### Mocktail

#### Girl with the Pierced Balloon

**HK\$ 128**

*Seedlip, Lemon Juice, Syrup,  
Raspberry*

### Beverages

#### Coffee

**HK\$ 75**

*Espresso, Cappuccino, Latte, Americano*

#### Fine Tea

**HK\$ 80**

*Earl Grey, Black Tea with Rose,  
Chinese Green Tea, Chamomile*

#### Juice

**HK\$ 65**

*Orange Juice, Apple Juice*

#### Water

**HK\$ 78**

*Aqua Panna 750 ml  
San Pellegrino 750 ml*



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## Wine Menu

### Bubbles

**Perrier-Jouet  
Blanc de Blancs**

*Epernay, France NV*

*Glass*

*Bottle*

**HK\$ 1,400**

**Santa Margherita**

*Prosecco, Extra Dry,  
Veneto, Italy NV*

**HK\$ 128**

**HK\$ 630**

### White

**Michel Redde et Fils**

*Pouilly Fume "La Moynerie",  
Loire Valley, France 2022*

*Glass*

*Bottle*

**HK\$ 800**

**Terrazas des los Andes**

*Reserva Chardonnay,  
Mendoza, Argentina 2024*

**HK\$ 128**

**HK\$ 600**

### Red

**Vigneti Reale 'Gloria' Primitivo di  
Manduria**

*Puglia, Italy 2019*

*Glass*

*Bottle*

**HK\$ 800**

**Terrazas des los Andes**

*Reserva Cabernet Sauvignon,  
Mendoza, Argentina 2022*

**HK\$ 138**

**HK\$ 650**



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