

7 Paintings

CLASSIC MENU

HK\$ 1350

1. COURSE – ITALY

Michelangelo

Smoked Eggplant Tart,
Buffalo Ricotta, Chives

2. COURSE – UK

Banksy

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

3. COURSE – SPAIN

Pablo Picasso

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

4. COURSE – USA

Jackson Pollock

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

5. COURSE – USA

Andy Warhol

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

6. COURSE – SPAIN

Surrealism inspired by Dalí

Crema Catalana, Vanilla Gelato

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



THE MURRAY

HONG KONG

A NICCOLO HOTEL

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

7 Paintings

GRANDE MENU

HK\$ 1750

1. COURSE – ITALY

Michelangelo

Alaskan Crab Tart, Ikura

2. COURSE – UK

Banksy

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

3. COURSE – SPAIN

Pablo Picasso

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

4. COURSE – USA

Jackson Pollock

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

5. COURSE – USA

Andy Warhol

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

6. COURSE – SPAIN

Surrealism inspired by Dalí

Crema Catalana, Vanilla Gelato,
Black Truffle

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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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

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

5. COURSE – USA

Andy Warhol

Roasted Chicken Breast,
Potato Mousseline,
Broccolini

6. COURSE – SPAIN

Surrealism inspired by Dalí

Crema Catalana, Vanilla Gelato

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

2. COURSE – UK

Banksy

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

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

5. COURSE – USA

Andy Warhol

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

6. COURSE – SPAIN

Surrealism inspired by Dalí

Crema Catalana, Vanilla Gelato

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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Beverage Menu

Cocktails

Tropical Palette

HK\$188

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

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

R de Ruinart

Ruinart NV

HK\$1,190

Santa Margherita

*Prosecco, Extra Dry
Veneto, Italy NV*

HK\$128

HK\$630

White

Michel Redde et Fils

*Pouilly Fumé "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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