

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 Mousseline, 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 Cheesecake

Chocolate Chili Sauce
Lime & Chocolate 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 Cheesecake

Chocolate Chili Sauce
Lime & Chocolate 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 Cheesecake

Chocolate Chili Sauce
Lime & Chocolate 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 Cheesecake

Chocolate Chili Sauce
Lime & Chocolate 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*



THE MURRAY

HONG KONG

A NICCOLO HOTEL

7 Paintings

Wine Menu

Bubbles

	Glass	Bottle
Ruinart, Blanc de Blancs <i>NV</i>		HK\$1,600
Ruinart ' R de Ruinart ' <i>NV</i>		HK\$1,190
Santa Margherita <i>Prosecco, Extra Dry, Veneto, Italy NV</i>	HK\$128	HK\$630

White

	Glass	Bottle
Michel Redde et Fils <i>Pouilly Fumé "La Moynerie" Loire Valley, France 2022</i>		HK\$800
Chardonnay, J. Moreau & Fils <i>France, 2024</i>	HK\$148	HK\$680

Red

	Glass	Bottle
Marchesi di Barolo 'Sbirolo' Langhe Nebbiolo <i>Piedmont, Italy, 2022</i>		HK\$780
Pinot Noir, The Nest, Lake Chalice <i>Malborough, New Zealand, 2023</i>	HK\$148	HK\$680



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7 Paintings

經典套餐

HK\$ 1350

1. COURSE - ITALY

米開朗基羅

煙燻茄子撻、水牛乳清芝士、
細香蔥

2. COURSE - UK

班克斯

挪威煙燻三文魚塔塔、海藻粉、
淡山葵忌廉、米泡芙

3. COURSE - SPAIN

畢加索

檸檬焗牙魚、龍蝦濃湯、
嫩菠菜、時蘿醬

4. COURSE - USA

波洛克

蔬菜畫作：菠菜、甜菜根、
南瓜蓉、椰菜、胡蘿蔔、
嫩芹菜、橄欖碎

5. COURSE - USA

安迪·沃荷

慢煮和牛短肋、薯蓉、
羊肚菌、梅洛紅酒汁

6. COURSE - SPAIN

達利的超現實主義

加泰羅尼亞奶凍、雲呢拿雪糕

7. COURSE -
NETHERLANDS

文森特·梵高

72%黑朱古力芝士蛋糕朱古力畫作

辣椒朱古力醬
檸檬朱古力醬
覆盆子朱古力醬



THE MURRAY

HONG KONG

A NICCOLO HOTEL

7 Paintings

精選套餐

HK\$ 1750

1. COURSE - ITALY

米開朗基羅

阿拉斯加蟹塔、鮭魚卵

5. COURSE - USA

安迪·沃荷

慢煮和牛短肋、薯蓉、
羊肚菌、梅洛紅酒汁

2. COURSE - UK

班克斯

挪威煙燻三文魚塔塔、海藻粉、
淡山葵奶油、米泡芙

6. COURSE - SPAIN

达利的超現實主義

加泰羅尼亞奶凍、雲呢拿雪糕、
黑松露

3. COURSE - SPAIN

畢加索

檸檬焗牙魚、龍蝦濃湯、
嫩菠菜、蒔蘿醬

7. COURSE -
NETHERLANDS

文森特·梵高

72%黑朱古力芝士蛋糕朱古力畫作

辣椒朱古力醬
檸檬朱古力醬
覆盆子朱古力醬

4. COURSE - USA

波洛克

蔬菜畫作：菠菜、甜菜根、
南瓜蓉、椰菜、胡蘿蔔、
嫩芹菜、橄欖碎



THE MURRAY

HONG KONG

A NICCOLO HOTEL

7 Paintings

兒童餐單
(僅6-12歲兒童)
HK\$ 650

1. COURSE - ITALY

米開朗基羅

水牛芝士乳清乾酪配檸檬、
甜脆奶卷、開心果

2. COURSE - UK

班克斯

水牛芝士、番茄、米泡芙

3. COURSE - SPAIN

畢加索

烤南瓜意式餃子、嫩菠菜、
薯仔及韭蔥忌廉醬

4. COURSE - USA

波洛克

蔬菜畫作：菠菜、甜菜根、
南瓜蓉、椰菜、胡蘿蔔、
嫩芹菜、橄欖碎

5. COURSE - USA

安迪·沃荷

烤雞胸、薯蓉、西蘭花

6. COURSE - SPAIN

達利的超現實主義

加泰羅尼亞奶凍、雲呢拿雪糕

7. COURSE -
NETHERLANDS

文森特·梵高

72%黑朱古力芝士蛋糕朱古力畫作

辣椒朱古力醬
檸檬朱古力醬
覆盆子朱古力醬



THE MURRAY

HONG KONG

A NICCOLO HOTEL

7 Paintings

素食餐單

HK\$ 1,350

1. COURSE - ITALY

米開朗基羅

煙燻茄子撻、水牛芝士乳清乾酪、
細香蔥

2. COURSE - UK

班克斯

油封甜菜根塔塔、海藻粉、
淡辣根忌廉、米泡芙

3. COURSE - SPAIN

畢加索

烤南瓜意式餃子、嫩菠菜、
薯仔及韭蔥忌廉醬

4. COURSE - USA

波洛克

蔬菜畫作：菠菜、甜菜根、
南瓜蓉、椰菜、胡蘿蔔、
嫩芹菜、橄欖碎

5. COURSE - USA

安迪·沃荷

大啡菇焗椰菜花、植物仿牛肉、
薯蓉、羊肚菌、蔬菜濃縮汁

6. COURSE - SPAIN

達利的超現實主義

加泰羅尼亞奶凍、雲呢拿雪糕

7. COURSE -
NETHERLANDS

文森特·梵高

72%黑朱古力芝士蛋糕朱古力畫作

辣椒朱古力醬
檸檬朱古力醬
覆盆子朱古力醬



THE MURRAY

HONG KONG

A NICCOLO HOTEL

7 Paintings

飲品菜單

雞尾酒

Tropical Palette

Black Tears 朗姆酒、Valdespino 雪莉酒、藍柑香酒、菠蘿汁、青檸汁、椰子糖漿、忌廉

HKD188

No.5, 1948

Bulleit 波本威士忌、Bulleit 黑麥威士忌、焦糖糖漿、朱古力苦精

HKD188

無酒精雞尾酒

Girl with the Pierced Balloon

Seedlip 無酒精烈酒、檸檬汁、糖漿、覆盆子

HKD128

飲品

咖啡

濃縮咖啡、卡布奇諾、拿鐵、美式咖啡

HKD75

精選茶

伯爵茶、玫瑰紅茶、中國綠茶、洋甘菊茶

HKD80

果汁

橙汁、蘋果汁

HKD65

水

Aqua Panna 750 毫升
San Pellegrino 750 毫升

HKD78



THE MURRAY

HONG KONG

A NICCOLO HOTEL

7 Paintings

酒單

氣泡酒

杯裝

瓶裝

Ruinart, Blanc de Blancs

NV

HKD1,600

Ruinart "R de Ruinart"

NV

HKD1,190

Santa Margherita

意大利威尼托區 Extra Dry 普羅賽克

HKD128

HKD630

白酒

杯裝

瓶裝

Michel Redde et Fils

Pouilly Fumé "La Moynerie", 法國盧瓦爾河谷 2022

HKD800

Chardonnay, J. Moreau & Fils

法國 2024

HKD148

HKD680

紅酒

杯裝

瓶裝

**Marchesi di Barolo 'Sbirolo'
Langhe Nebbiolo**

皮埃蒙特、意大利 2022

HKD780

Pinot Noir, The Nest, Lake Chalice

馬爾堡、紐西蘭 2023

HKD148

HKD680



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