

# THE MURRAY

HONG KONG

A NICCOLO HOTEL



ENCHANTING MEMORIES

# THE MURRAY

HONG KONG

A NICCOLO HOTEL

## The Murray Wedding Lunch 2025-26

The **Chinese Set Lunch Menu** is available at HKD 12,688 per table\*,  
The **Western Set Lunch Menus** (P.9-10) are available from HKD 1,168 per guest\*\*, and  
The **Wedding Buffet Lunch Menu** (P.11) is priced at HKD 1,268 per guest\*\*

**Celebrate your special day in the Cassia Room or Niccolo Room** with our wedding lunch reception package, including the following exclusive privileges:

- Exclusive access to hotel iconic area for wedding photography
- Preferential rates for Wedding suites and extra guest rooms, if required
- Sparkling wine toast for the wedding couple
- Corkage waived for up to two bottles of wine or liquor per table, upon selection of a Beverage Package
- Traditional Chinese Wedding Tea Ceremony Set includes teapot set, tea leaves, red dates, lotus seeds and red cushions using at the event space
- A model cake for the cutting ceremony
- Your choice of table linen and seat cover from The Murray Collection
- An elegant floral centrepiece for each table
- Use of Plasma screens with multi-media player for wedding presentations

**With a minimum booking of 5 tables or 60 guests at the Niccolo Room**, enjoy all the above privileges along with the following additional inclusions:

- Car parking for up to two vehicles (maximum three hours each)
- Use of LED wall as the backdrop and wedding presentations
- Bespoke programming of overhead Luminous Textile Panels to create the perfect mood and ambiance
- Use of up to two wireless microphones for speeches

**With a minimum booking of 10 tables or 120 guests at the Niccolo Room**, enjoy all the above privileges along with the following additional inclusions:

- One-night stay in N2 Grand Room prior to the wedding day
- A three-pound fresh fruit cream cake for the wedding reception
- Upgrade Car parking for up to Total Four vehicles (maximum three hours each)
- Two head tables setting and show plates styled by Lane Crawford

# THE MURRAY

HONG KONG

A NICCOLO HOTEL

## Wedding Beverage Packages:

Starter package priced at HKD 3,120\* or HKD 260\*\*, includes unlimited serving of soft drinks, fresh orange juice, Nordaq water and beer for up to three hours.

Basic package priced at HKD 3,480\* or HKD 290\*\*, includes unlimited serving of soft drinks, fresh orange juice, Nordaq water, beer and house wines for up to three hours.

Premium package priced at HKD 3,840\* or HKD 320\*\*, includes unlimited serving of soft drinks, fresh orange juice, Nordaq water, beer and a premium brand of house wines for up to three hours.

Upon selection of the beverage package, supplement at HKD 600\* or HKD 50\*\*, includes unlimited serving of house sparkling wine for up to three hours.

For enquiries or reservations, please contact our team of Events Specialists at (852) 3141 8668 or via [events.themurray@niccolohotels.com](mailto:events.themurray@niccolohotels.com).

\* Chinese Set Menus and Beverage Packages are for a table of 10 to 12 guests.

\*\* Western Set Lunch Menus, Buffet Lunch Menu and Beverage Packages are for per guest.

All prices are in Hong Kong Dollars (HKD) and subject to 10% service charge.

Rates and amenities are subject to change without prior notice.

The above packages are valid for wedding events held from now until 31 December 2026.

# THE MURRAY

HONG KONG

A NICCOLO HOTEL

## The Murray Chinese Wedding Set Lunch Menu

鸞鳳和鳴金豬全體

Whole Barbecued Suckling Pig

黑松露翠綠炒玉帶

Sautéed Scallops with Seasonal Vegetables in Truffle Paste

竹笙海皇羹

Braised Seafood Broth with Bamboo Piths

金瑤扒時蔬

Braised Shredded Conpoy with Seasonal Vegetables

頭抽蔥油清蒸老虎斑

Steamed Tiger Garoupa with Spring Onion and Superior Soy Sauce

當紅脆皮炸子雞

Roasted Crispy Chicken

金瑤翡翠帶子炒飯

Fried Rice with Scallops, Deep-Fried Conpoy and Vegetables

鮑汁珍菌炆伊麵

Braised E-Fu Noodles with Assorted Mushrooms in Abalone Sauce

椰汁紫米露

Black Glutinous Rice with Coconut Milk

幸福美點雙輝

Chinese Petits Fours

HKD 12,688\*

Menus and Beverage Packages are for a table of 10 to 12 guests.

\* All prices are in Hong Kong Dollars (HKD) and subject to 10% service charge.

Menus are subject to change without prior notice.

The above packages are valid for wedding events held from now until 31 December 2026.

## Alternative dish is available

### Enhancements

黑松露醬碧綠蝦球炒玉帶 / 百合蘆筍炒金銀帶子

Sautéed Scallops, Prawns with Seasonal Vegetables in Truffle Paste /

Sautéed and Deep-Fried Scallops with Asparagus and Lily Bulbs

(Supplement charge at **HK\$250\* per table**)

XO 醬碧綠炒雙蚌

Sautéed Pacific Clams and Coral Clams with Seasonal Vegetables in XO Chilli Sauce

(Supplement charge at **HK\$450\* per table**)

碧綠夏果炒珊瑚桂花蚌

Sautéed Pacific Clams, Coral Clams and Hawaiian Nuts with Seasonal Vegetables

(Supplement charge at **HK\$550\* per table**)

琥珀合桃炒蝦球 / 百花蝦球拌翡翠炒美國帶子

Sautéed Prawns with Caramelised Walnut /

Baked Crab Shell Stuffed with Diced Sea Whelk and Abalone in Portuguese Sauce

(Supplement charge at **HK\$650\* per table**)

黑松露美國露筍炒虎蝦

Baked Crab Shell Stuffed with Alaskan Crab Meat and Cheese

(Supplement charge at **HK\$1,000\* per table**)

百合如意炒響螺片蝦球

Sautéed Slices Sea Whelk and Prawns with Lily Bulbs and Yu fungus

(Supplement charge at **HK\$1,400\* per table**)

黑松露翠綠炒玉帶  
Sautéed Scallops with  
Seasonal Vegetables in  
Truffle Paste

### Enhancements

鮮人參杞子燉竹絲雞

Double-Boiled Silky Fowl with Fresh Ginseng and Goji Berries

(Supplement charge at **HK\$250\* per table**)

鮮人參杞子燉螺頭 / 西施海皇燕窩羹

Double Boiled Sea Whelk with Fresh Ginseng and Gojiberries /

Bird's Nest and Seafood Broth with Egg Whites

(Supplement charge at **HK\$450\* per table**)

姬松茸竹筍燉竹絲雞 / 瑤柱海皇燕窩羹 / 芙蓉竹筍海皇燕窩羹

Double Boiled Silkies, Blaze Mushrooms and Bamboo Fungi / Bird's Nest and Seafood Broth with

Conpoy / Braised Bird's Nest with Bamboo Pith, Assorted Seafood and Egg Whites

(Supplement charge at **HK\$600\* per table**)

羊肚菌竹筍燉美國螺頭 / 西施蟹肉燴燕窩

Double-Boiled American Sea Whelks with Morel Mushrooms and Bamboo Piths /

Braised Bird's Nest Soup with Crabmeat and Egg White

(Supplement charge at **HK\$800\* per table**)

響螺瑤柱松茸燉花膠

Double-Boiled with Fish Maw, Sea Whelks, Conpoy and Matsutake Mushrooms

(Supplement charge at **HK\$1,200\* per table**)

竹筍海皇羹  
Braised Seafood Broth with  
Bamboo Piths

# THE MURRAY

HONG KONG

A NICCOLO HOTEL

## Enhancements

百子玉環瑤柱甫 Braised Whole Conpoy and Garlic Filled in Marrow Ring  
(Supplement charge at **HK\$450\* per table**)

多子發財瑤柱甫 / 翡翠玉環花菇柱甫

Double-Boiled American Sea Whelks with Morel Mushrooms and Bamboo Piths /  
Braised Conpoy Stuffed in Winter Melon with Chinese Mushrooms and Seasonal Vegetables  
(Supplement charge at **HK\$650\* per table**)

雲腿竹筴扒美國蘆筍 / 瑤柱蟹肉竹筴扒翡翠

Braised American Asparagus with Yunnan Ham and Bamboo Pith Fungus /  
Braised Conpoy, Crabmeat, Bamboo Piths and Seasonal Vegetables  
(Supplement charge at **HK\$850\* per table**)

蟹皇花膠扒露笋

Double-Boiled with Fish Maw, Sea Whelks, Conpoy and Matsutake Mushrooms  
(Supplement charge at **HK\$1,700\* per table**)

=====

金腿懷舊蝦多士 Crispy Shrimp Toast with Yunnan Ham  
(Supplement charge at **HK\$250\* per table**)

西施百花蒸釀蟹钳伴蘭花 Steamed Stuffed Crab Claw with Egg White and Broccoli  
(Supplement charge at **HK\$600\* per table**)

鵝肝百花蟹钳拌胡麻沙律菜 Braised Whole Conpoy, Garlic and Sea Moss Filled in Marrow  
(Supplement charge at **HK\$900\* per table**)

金瑤扒時蔬

Braised Shredded Conpoy  
with  
Seasonal Vegetables

酥炸釀鮮蟹蓋 Deep-fried Crab Shells Stuffed with Crab Meat, Onion and White Mushroom  
(Supplement charge at **HK\$1,500\* per table**)

芝士亞拉斯加蟹肉釀焗蟹蓋 Braised Whole Conpoy, Garlic and Sea Moss Filled in Marrow  
(Supplement charge at **HK\$1,700\* per table**)

葡汁龍蝦蟹肉釀蟹蓋

Baked Stuffed Crab Shell with Lobster and Crabmeat in Portuguese Sauce  
(Supplement charge at **HK\$2,100\* per table**)

=====

蠔皇鮑汁花菇扣鵝掌 Braised Goose Web and Black Mushroom in Abalone Sauce  
(Supplement charge at **HK\$550\* per table**)

蠔皇原隻十頭湯鮑魚扣花菇 Braised Whole Abalone (10 heads) with Chinese Mushrooms in  
Abalone Sauce  
(Supplement charge at **HK\$1,000\* per table**)

鮑汁原隻八頭鮑魚扣花菇 / 鮑汁原隻八頭鮑魚扣鵝掌

Braised Whole Abalone (8 heads) with Chinese Mushrooms / Goose Webs in Abalone Sauce  
(Supplement charge at **HK\$1,500\* / HK\$1,700\* per table**)

南美海參扣八頭南非鮑魚

Braised South African Whole Abalone with Whole South American Sea Cucumber  
(Supplement charge at **HK\$2,350\* per table**)

原條關東遼參拼六頭南非鮑魚

Braised Whole Abalone (6 heads) with Whole Kanto Sea Cucumber  
(Supplement charge at **HK\$4,000\* per table**)



# THE MURRAY

HONG KONG

A NICCOLO HOTEL

## Enhancements

頭抽蔥油清蒸老虎斑  
Steamed Tiger Garoupa  
with Spring Onion and  
Superior Soy Sauce

頭抽蔥油清蒸大星斑  
Steamed Spotted Garoupa with Spring Onion and Superior Soy Sauce  
(Supplement charge at **HK\$1,500\* per table**)

頭抽蔥油清蒸東星斑  
Steamed Red Spotted Garoupa with Spring Onion and Superior Soy Sauce  
(Supplement charge at **HK\$1,900\* per table**)

## Enhancements

當紅脆皮炸子雞  
Roasted Crispy Chicken

黑松露吊燒雞  
Roasted Crispy Chicken with Black Truffle Sauce  
(Supplement charge at **HK\$250\* per table**)

鵝肝松露脆皮雞  
Crispy Chicken with Goose Liver and Black Truffle  
(Supplement charge at **HK\$500\* per table**)

## Enhancements

金瑤翡翠帶子炒飯  
Fried Rice with Scallops,  
Deep-Fried Conpoy and  
Vegetables

古法飄香荷葉飯 / 福建炒飯 / 蟹籽海皇炒香苗 / 金瑤黑豚叉燒炒絲苗  
Steamed Fried Rice wrapped in Lotus Leaf / Fried Rice in Fujian Style /  
Fried Rice with Crab Roe and Assorted Seafood / Fried Rice with Porks and Conpoy  
(Supplement charge at **HK\$100\* per table**)

蒜香煙三文魚炒香苗 / 蟹籽西施蟹肉和牛粒炒飯  
Fried Rice with Smoked Salmon and Garlic / Fried Rice with Diced Wagyu Beef, Crabmeat, Crab  
Roe and Egg White  
(Supplement charge at **HK\$250\* per table**)

## Enhancements

鮑汁珍菌炆伊麵  
Braised E-Fu Noodles with  
Assorted Mushrooms in  
Abalone Sauce

高湯菜遠鮮蝦水餃生麵  
Shrimp Dumplings and Seasonal Vegetables with Noodles in Superior Soup  
(Supplement charge at **HK\$250\* per table**)

高湯菜遠鮮蝦水餃 / 高湯螺片水餃 / 高湯櫻花蝦雲吞  
Shrimp Dumplings with Seasonal Vegetables in Superior Soup / Shrimp, Pork and Sea Whelk  
Dumpling with Sea Whelk in Supreme Soup / Shrimps and Pork Wontons in Soup  
(Supplement charge at **HK\$300\* per table**)

高湯松茸菌炸粉果 Pan-Fried Dumpling with Matsutake Mushrooms in Soup  
(Supplement charge at **HK\$400\* per table**)

金菇海參龍芽炆伊麵 / 高湯花膠鮮蝦雲吞  
Braised E-Fu Noodles with Sea Cucumber, Enoki Mushrooms and Bean Sprouts /  
Fish Maw and Shrimp Wonton in Superior Soup  
(Supplement charge at **HK\$500\* per table**)

# THE MURRAY

HONG KONG

A NICCOLO HOTEL

---

## Enhancements

萬壽果雪耳燉棗皇

Double-Boiled Sweetened Papaya, Snow Fungus and Red Dates

(Supplement charge at **HK\$100\* per table**)

蓮子百合陳皮紅豆沙 / 人月兩團圓紅豆沙湯丸

Sweetened Red Bean Cream with Lotus Seeds, Lily Bulbs and Mandarin Peels / Sweetened Red Bean Cream with Glutinous Rice Dumplings, Lotus Seeds, Lily Bulbs and Mandarin Peels

(Supplement charge at **HK\$200\* per table**)

椰汁紫米露

Black Glutinous Rice with  
Coconut Milk

香芒楊枝甘露 Chilled Mango and Sago Cream with Pomelo

(Supplement charge at **HK\$250\* per table**)

椰子熱情果芝士蛋糕 Coconut and Passion Fruit Cheesecake

(Supplement charge at **HK\$350\* per table**)

士多啤梨雲呢拿千層酥 Strawberry and Vanilla Mille-Feuille

(Supplement charge at **HK\$450\* per table**)

朱古力忌廉配碧根果仁零陵香豆泡沫 Light Chocolate Cream, Pecan Nuts, Tonka Beans Espuma

(Supplement charge at **HK\$500\* per table**)

---



# THE MURRAY

HONG KONG

A NICCOLO HOTEL

## FELICITY

### Western Lunch Set

#### **Foie Gras Terrine**

Korean Pearl Jam, Brioche, Pistachio

\*\*\*

#### **Chilean Seabass**

Miso Marinated, Leeks Texture, Beurre Blanc, Amur Caviar

\*\*\*

#### **Pistachio Cheesecake**

Pistachio Cheesecake, Pistachio Ice Cream

\*\*\*

Freshly Brewed Coffee or Selection of Teas

HKD 1,168\*

Menus and Beverage Packages are for per guest.

\* All prices are in Hong Kong Dollars (HKD) and subject to 10% service charge.

Menus are subject to change without prior notice.

The above packages are valid for wedding events held from now until 31 December 2026.

# THE MURRAY

HONG KONG

A NICCOLO HOTEL

## JUBILEE

### Western Lunch Set

#### **Alaskan Crab**

Poached Crab Salad, Oyster Emulsion, Yuzu, Seaweed Chips, Amur Caviar

\*\*\*

#### **Rangers Valley Tenderloin**

M5+ Wagyu, Foie Gras, Olive Mash, Black Truffle, Merlot Sauce

\*\*\*

#### **Chocolate Banana Tart**

Warm Chocolate Banana Tart, Chocolate Crumble, Vanilla Ice Cream

\*\*\*

Freshly Brewed Coffee or Selection of Teas

HKD 1,338\*

Menus and Beverage Packages are for per guest.

\* All prices are in Hong Kong Dollars (HKD) and subject to 10% service charge.

Menus are subject to change without prior notice.

The above menu is valid for wedding events held from 1 January to 31 December 2026.

ABUNDANCE

# THE MURRAY

HONG KONG

A NICCOLO HOTEL

## Wedding Buffet Luncheon

### Antipasti

Sichuan Style Shredded Chicken  
Glass Noodles, Mint & Cuttlefish Salad  
Smoked Salmon, Shaved Fennel, Tzatziki  
Selection of Premium European Cold Cuts & Cheese  
Tomato & Buffalo Mozzarella Salad (V)  
Quinoa Salad, Watermelon, Feta Cheese

### Salad Bar

Romaine Hearts, Frisee, Arugula, Lolla Rossa, Red Radish, Carrot, Baby Cucumber  
*Condiments and Dressings*

### Soup

Fish Maw Soup with Mushroom and Bamboo Shoots  
Wild Mushroom & Truffle Creamy Soup, Garlic Croutons

### Hot Selection

Roasted Chicken Leg, Gremolata, Caponata  
Salmon Meuniere with Crust and Tomato Caper Salsa  
Spinach and Ricotta Ravioli, Tomato Sauce, Eggplant & Mozzarella (V)  
Stir Fried Angus Beef with Broccoli and Sichuan Chili Pepper Sauce (Chinese)  
BBQ Duck, Pork & Chicken (Chinese)  
Assorted Dim Sum (Chinese)  
Garlic Braised Broccoli (Chinese)

### Sweet Selection

Blueberry Cheesecake  
Tiramisu  
70% Chocolate Truffle Cake  
Berries Panna Cotta  
Lemon Meringue Tart  
Red Velvet Cake  
Green Tea Red Bean Choux  
Sliced Seasonal Fruits

HKD 1,268\*

The above menu requires a minimum booking of 50 guests.

\* All prices are in Hong Kong Dollars (HKD) and subject to 10% service charge.

Menus are subject to change without prior notice.

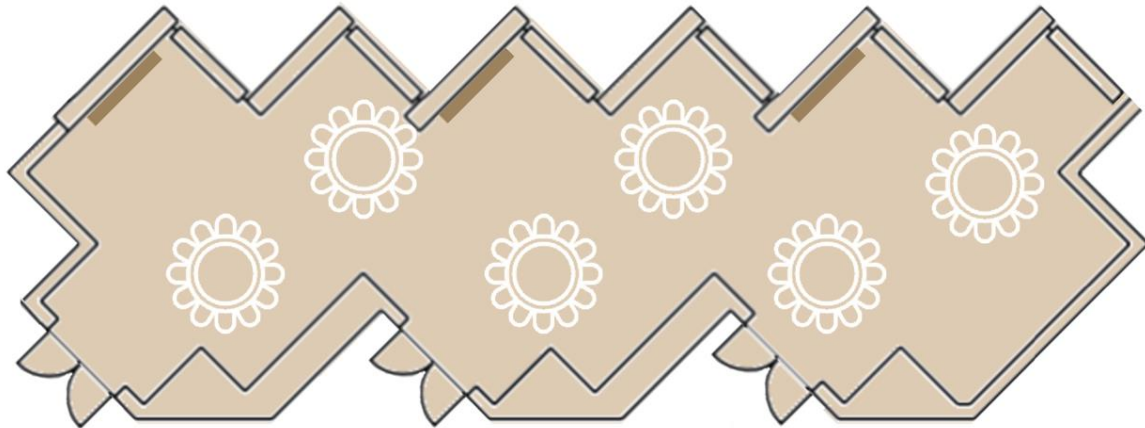
The above packages are valid for wedding events held from now until 31 December 2026.

# THE MURRAY

HONG KONG

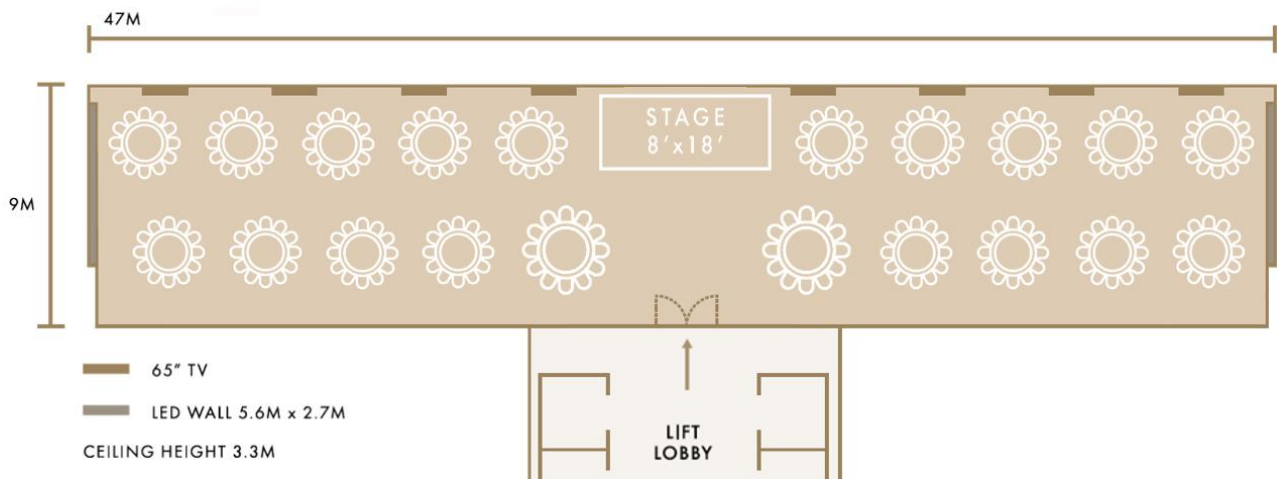
A NICCOLO HOTEL

## CASSIA ROOM, LEVEL 2



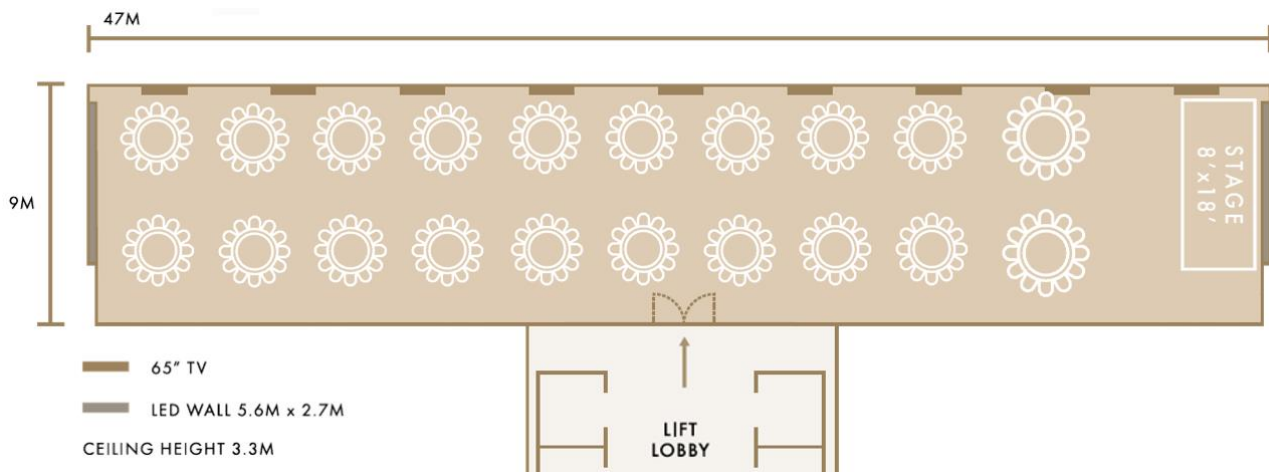
65" TV  
CEILING HEIGHT 2.4 M

## NICCOLO ROOM, LEVEL 25



65" TV  
LED WALL 5.6M x 2.7M  
CEILING HEIGHT 3.3M

OR



65" TV  
LED WALL 5.6M x 2.7M  
CEILING HEIGHT 3.3M