ELEVATE YOUR GOURMET EXPERIENCE AT HOME

THE MURRAY MENU IS NOW AVAILABLE ON DELIVEROO

### GARDEN LOUNGE BEVERAGE LIST

WINE				
SPARKLING GLASS BOTTLE				
NV	RUINART 'R DE RUINART', CHAMPAGNE, FRANCE	220	1,190	
NV	CREMANT, BLANC DE BLANCS, BARTON & GUESTIER, FRANCE	130	630	
WHITE				
2021	CHABLIS, NICOLAS POTEL, BURGUNDY, FRANCE	210	990	
2022	CHARDONNAY 'THE WALL', BARWANG, NEW SOUTH WALES, AUSTRALIA	100	450	
2022	SAUVIGNON BLANC, CLOUDY BAY, MARLBOROUH, NEW ZEALAND	170	800	
RED				
2021	COTES DU RHONE 'SAINT-ESPRIT', DELAS, RHONE VALLEY, FRANCE	130	630	
2021	SHIRAZ 'THE WALL', BARWANG, NEW SOUTH WALES, AUSTRALIA	100	450	
2020	CABERNET SAUVIGNON 'ALTOS DEL PLATA', TERRAZAS DE LOS ANDES, MENDOZA, ARGENTINA	140	650	
WATER				
ANTIPODES STILL / SPARKLING (500ML) ANTIPODES STILL / SPARKLING (1L)		70 95		
SOFTDRINKS				
COKE, DIET COKE, SPRITE, GINGER ALE, GINGER BEER		65		
JUICES				
ORANGE, CARROT, MANGO, GRAPEFRUIT, APPLE				

## FESTIVE BUFFET DINNER MENU 節日自助晩餐菜單

#### APPETISERS 前菜

SEAFOOD ON ICE

(Lobster, Abalone, Crab leg, Brown Crab, Prawn, Oyster) 冰鎮海鮮

(龍蝦、鮑魚、蟹腳、麵包蟹、蝦、生蠔)

SELECTION OF SASHIMI 三款刺身

> FOIE GRAS PÂTÉ 鵝肝醬

SALAD & ANTIPASTI 雜錦田園沙律及前菜

CHEESE AND COLD CUTS SELECTION 精選芝士及冷盤

CARVING STATION 精選燒烤

ROASTED ORGANIC TURKEY 烤火雞

ROASTED SIGNATURE BEEF 招牌烤牛肉

(TRUFFLE GRAVY)(松露燒汁)

SOUP OF THE DAY 是日精選湯

LOBSTER BISQUE WITH TARRAGON 龍蝦濃湯配龍蒿草

CREAM OF GINGER AND PUMPKIN SOUP 薑汁南瓜忌廉湯

## FESTIVE BUFFET DINNER MENU 節日自助晩餐菜單

BBQ SECTION 烤肉區

GRILLED KING PRAWN 烤大蝦

GRILLED LAMB RACK 烤羊架

GRILLED SHORT RIBS 烤牛小排

GRILLED SALMON FILLET WITH MIXED HERBS SAUCE 烤香草汁三文魚柳

GRILLED SQUID WITH CAJUN SPICES 烤魷魚配紐奧良香料

GRILLED ASSORTED VEGETABLES 烤雜錦蔬菜

(FRESH SWEET CORN, PINEAPPLE, MINI PEPPER, ZUCCHINI, MUSHROOM)
新鮮甜粟米、菠蘿、小辣椒、意大利青瓜、蘑菇

#### HOT SECTION 熟食

FESTIVE QUICHE 節日法式蛋批

BRUSSEL SPROUTS WITH BACON 抱子甘藍配煙肉

CHESTNUTS WITH MAPLE SYRUP 栗子配楓糖漿

> CHEF'S PASTA 廚師精選意粉

BLUE MUSSELS IN WHITE WINE SAUCE 白酒汁煮藍貝青口

Please let us know if you have any food allergies or special dietary requirements.

Prices are in HKD and subject to 10% service charge.

如您對任何食物有過敏反應或需要其他膳食的安排,請向我們的服務員聯絡。

所有價目以港幣計算及另加一服務費。

## FESTIVE BUFFET DINNER MENU 節日自助晩餐菜單

#### ASIAN SECTION 亞洲精選

CHINESE BBQ ITEMS
(BBQ pork, Roasted Goose, Crispy Chicken)
中式燒烤(蜜汁叉燒、燒鵝、脆皮雞)

SEAFOOD FRIED RICE 海鮮炒飯

WOK FRIED CHINESE VEGETABLES 炒時蔬

WOK-FRIED BEEF WITH GARLIC AND BLACK PEPPER 大蒜黑椒炒牛肉

CRAB MEAT WITH BIRD'S NEST SOUP 蟹肉燕窩羹

#### KIDS SELECTION 兒童精選

FRIED CHICKEN NUGGETS / FILLETS 炸雞塊

FISH FINGERS 炸魚柳條

HOMEMADE PIZZA 手工薄餅

MAC & CHEESE 芝士通心粉

MINI BURGER 迷你漢堡

## FESTIVE BUFFET DINNER MENU 節月自助晩餐菜單

#### SWEETS 甜品

# ICE CREAM STATION WITH CONDIMENTS 雪糕和配料

CHOCOLATE FOUNTAIN WITH BERRIES AND CONDIMENTS 巧克力噴泉配莓果和配料

MADELINE 瑪德蓮蛋糕

MINI CREAM CONE 迷你忌廉筒

> PANETTONE 意式聖誕麵包

STOLLEN 日耳曼史多倫聖誕麵包

> MINCE PIE 百果餡餅

FRUIT TARTLET 時令鮮水果撻

FRENCH APPLE TART 法式蘋果撻

BERRIES CHEESE CAKE 雜莓芝士蛋糕

CHRISTMAS LOG CAKE 聖誕樹輪蛋糕

VARIETY OF PASTRIES 雜錦蛋糕

PANNA COTTA WITH RED BERRIES 紅莓果意式奶凍

> SLICED SEASONAL FRUIT 時令水果

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#### BEVERAGE

#### STANDARD SELECTION

#### SPARKLING

NV B&G SPARKLING BLANC DE BLANCS, FRANCE

#### WINE

2021 CHARDONNAY, BARWANG THE WALL, AUSTRALIA
2021 SHIRAZ, BARWANG 'THE WALL', AUSTRALIA

#### BEER

SELECTION OF BEER, SOFT DRINKS AND JUICES

\$248 per person with free-flow of selected beverages above for 18:30-22:00

#### BEVERAGE

#### PREMIUM SELECTION

#### CHAMPAGNE

R DE RUINART BRUT, CHAMPAGNE, FRANCE

#### COCKTAIL SELECTION

GIN & TONIC

BLOODY MARY

APEROL SPRITZ

#### WINE

2021 CHARDONNAY, BARWANG THE WALL, AUSTRALIA

2021 SHIRAZ, BARWANG 'THE WALL', AUSTRALIA

#### BEER

SELECTION OF BEER, SOFTS DRINK AND JUICES

\$398 per person with free-flow of selected beverages above for 18:30-22:00