



THE MURRAY CHRISTMAS BRUNCH MENU

EXPERIENCE THE ART OF THE PLATES.
TO LIVE A TRUE MOMENT AT THE TABLE,
BEGINS WITH A DREAM AND CONTINUES
ON TO SIMPLICITY.

ELEVATE YOUR GOURMET EXPERIENCE AT HOME.
THE MURRAY MENU OPTIONS ARE NOW AVAILABLE IN DELIVEROO

THE MURRAY BRUNCH MENU

– BUFFET SELECTIONS –

VARIETY OF SALADS AND COLD APPETISERS

SMOKED SEAFOOD SELECTIONS

IMPORTED CHEESES AND CHARCUTERIE

HOMEMADE CROISSANTS AND ARTISAN BREADS

– CARVING STATION –

ROASTED PEKING DUCK WITH TRADITIONAL CONDIMENTS

SLOW ROASTED ORGANIC FREE-RANGE TURKEY

CHESTNUT SAGE STUFFING, CRANBERRY

– GARDEN BARBEQUE –

MARKET SELECTION GRILLED A LA MINUTE

– SOUP STATION –

CHESTNUT AND FOIE GRAS SOUP

WARMING SPICES, FRESH THYME

– KIDS SELECTION –

FUN FOODS FOR OUR YOUNGER GUESTS

SERVED IN THE CHILDREN'S SECTION

-SWEETS-

VARIETY OF HOMEMADE CAKES, PASTRIES

CHOCOLATES AND SEASONAL FRUITS

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

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

THE MURRAY BRUNCH MENU

– SERVED AT THE TABLE –

FRESHLY-SHUCKED IMPORTED SEASONAL OYSTER PLATTER
Served au natural with various sauces and accompaniments

– A CHOICE OF MAIN COURSE –

BUTTERNUT SQUASH RISOTTO (V)
Carnaroli rice, roasted chestnut, brown butter, parmesan

POMEGRANATE GLAZED WAGYU BEEF SHORT RIB
Shaved brussels sprout, pumpkin seed, peppercorn, pistachio crust

CRISPY IBERICO PORK BELLY
Honey mustard glazed, sweet potato, kale, apple

WHITE MISO GLAZED COD FISH
Asian greens, braised daikon, Shimeji mushroom, miso espuma
(supplement \$88)

PAN-SEARED SALMON
Carrot and orange

GRILLED KING PRAWN PASTA
Cherry tomato, arrabbiata sauce, olive oil

– CARVED TABLESIDE –

MAYURA WAGYU RIBEYE M6
Served with sautéed green asparagus, truffle whipped potatoes,
green peppercorn sauce, tarragon béarnaise
(supplement \$688 for two persons)
(please allow 45 mins)

Specially priced for a limited period only, the Wagyu Ribeye M6 promises a heavenly indulgence from the celebrated "Mayura Farms" a small artisanal ranch in Australia where cattle are fed with chocolates and sweets for a unique and luxurious flavour.

\$1,088 per person
\$588 per child (5 years to 11 years)

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THE MURRAY BRUNCH BEVERAGES
2 HRS FREE FLOW

– CHAMPAGNE SELECTION –

MUMM RSRV 4.5 BRUT

LANSON "ROSE LABEL" ROSE NV

– COCKTAIL SELECTION –

GIN & TONIC

BLOODY MARY

MULLED WINE

– WINE –

2020 SAUVIGNON BLANC, YEALANDS, MARLBOROUGH, NEW ZEALAND

2017 CHARDONNAY, LES MURELLES, ROUX, BOURGOGNE, FRANCE

2017 CABERNET SAUVIGNON, SONGBIRD, CORIOLE, MCLAREN VALE, AUSTRALIA

2018 PINOT NOIR, CRAGGY RANGE, MARTINBOROUGH, NEW ZEALAND

– BEER –

GWEILO DRAUGHT

O.V.T. PILSNER (BOTTLED)

- SELECTION OF SOFT DRINK AND JUICE -

– COFFEE & TEA –

\$388 per person with free flow of selected beverages above

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