



GARDEN LOUNGE

TEA MENU

Available from 2:30 pm to 6:30 pm

STRAWBERRY AFTERNOON TEA

FLAVOURS OF ASIA AFTERNOON TEA

CREAM TEA

SWEETS

We invite you to indulge in the time honoured tradition of
taking afternoon tea ritual within our iconic building.

Originally housing government offices,

The Murray was preserved as part of city's Conserving Central initiative.

The tower block was transformed by world renowned design and architecture
studio, Foster + Partners into a luxury 336-room hotel.

Quintessential afternoon tea flavours receive a stylish makeover adopting shapes
from modernism in architecture that are distinctly The Murray.

Relish square scones mimicking the hotel's iconic windows or round cocoa cookies
inspired by Bahk Seon Ghi's aggregation, the monumental art-piece in charcoal by
the elevator lobby on the ground floor.

A collaboration with New York-based food stylist and tastemaker Mariana
Velasquez, this edible canvas is an exploration of the intersection between food,
fashion, art and architecture.

STRAWBERRY AFTERNOON TEA

SAVOURIES

GOAT CHEESE TARTELETTE

Strawberry-basil tartare, balsamic pearls

FOIE GRAS AND PECAN NUT TERRINE

Strawberry chutney on toasted brioche

MURRAY LOBSTER ROLL

Tarragon lobster salad, crisp celery, fresh strawberries

SHAVED IBERIAN HAM

Comte' cheese, pommery mustard, dried strawberry chutney on toasted baguette

STRAWBERRY GAZPACHO

Extra virgin olive oil

SCONES & COOKIES

FRESH BAKED PLAIN SCONES AND SUN-DRIED STRAWBERRY SCONES

Served with strawberry-rose jam, marmalade and clotted cream

STRAWBERRY TOMATO WINDOW

CHOCOLATE CHARCOAL SHORTBREAD RING

OSMANTHUS ALMOND ARCH

SWEETS

STRAWBERRY - WATERMELON VERRINE

GREEN TEA - STRAWBERRY CAKE

WHITE PEACH AND STRAWBERRY MOUSSE CAKE

RUBY CHOCOLATE, PEPPER AND STRAWBERRY TARTELETTE

STRAWBERRY BONBON

640 for two persons including Illy coffee or jing tea

Add 148 for a glass of house champagne

Add 748 for a bottle of house champagne

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

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

FLAVOURS OF ASIA AFTERNOON TEA

SAVOURIES

KIMCHI BEEF ROLL
POMELO SHRIMP SALAD
VIETNAMESE RICE PAPER ROLL WITH FRESH GREEN MANGO
BBQ PORK PUFF
CHICKEN CURRY TART

SCONES & COOKIES

PLAIN AND TOASTED SESAME
Served with coconut kaya, mango-papaya jam and clotted cream
STRAWBERRY TOMATO WINDOW
CHOCOLATE CHARCOAL SHORTBREAD RING
OSMANTHUS ALMOND ARCH

SWEETS

MINI BAKED PORTUGUESE TART
MATCHA AND RED BEAN CAKE
OSMANTHUS JELLY
MINI SESAME BALL
CRISPY GOLDEN CUSTARD BUN

640 for two persons including Illy coffee or jing tea

Add 148 for a glass of house champagne

Add 748 for a bottle of house champagne

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

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

CREAM TEA

SCONES, JAM, CLOTTED CREAM

PLAIN

TOASTED SESAME

SUN-DRIED STRAWBERRY

ROASTED HAZELNUT

Served with artisan jam, marmalade and clotted cream

190 per person including Illy coffee or jing tea

Add 148 for a glass of House champagne

SWEETS & COOKIES

RASPBERRY-LAVENDER SAINT HONORE

PARISIAN SEASONAL FRUIT TARTELETTE

BLACK FOREST CHOCOLATE CAKE

TROPICAL FRUIT TRIFLE

140

Per piece

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

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

COFFEE AND TEA

NICCOLO SIGNATURES

75

Cold Brew Concentration
Yuan Yang
Golden Garden Iced Tea

GARDEN LOUNGE SIGNATURES

85

Pink Spritz
Grapefruit, pomegranate, peppermint tea and ginger beer
Rosy G & Tea
Rose petals, tanquerary gin, green apple and Indian tonic water
Yuzu Plum Soda
Yuzu honey, preserved sour plum, lime and soda water

ILLY COFFEE (HOT OR COLD)

70

Espresso
Americano
Macchiato
Cappuccino
Latte
Flat White
Mocha

PRANAYUM AYUVERDIC TEA (HOT OR COLD)

75

"Bliss"	Tulsi Breath
"Love"	Rose Beauty
"Presence"	Organic Green
"Nirvana"	Sencha Peach

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

COFFEE AND TEA

JING TEA (HOT OR COLD)

75

Black

English breakfast, earl grey, darjeeling, lychee red

Chinese

Jasmine silver needle, dragon well, yellow gold, traditional iron buddha
1900's royal cooked pu'er

Herbal

Lemongrass and ginger, chamomile, lemon verbena

Flower

Osmanthus

Decaffeinated

Ceylon

Japanese

Matcha

Iced

Classic iced tea

BEVERAGES

CARBONATES

Fever Tree 65
Indian tonic, elderflower tonic, Mediterranean tonic,
ginger beer, sicilian lemonade, soda

Coke, Diet Coke, Red Bull 65

JUICES

Orange, apple, grapefruit, pineapple, cranberry, tomato, carrot 60

COCONUT WATER

CoAqua roasted coconut water 65

ANTIPODES MINERAL WATER

Still or Sparkling 500ml 60

Still or Sparkling 1000ml 95

BEVERAGES

TEA COCKTAIL 85

EARL GREY MARTINI

Earl grey Infused tanqueray gin, fresh lemon juice, Murray earl grey syrup, egg white

PERSIAN TEA

Pisco liquer, Murray jasmine syrup, bergamot puree, vanilla syrup

TEA MOCKTAIL 75

ROSEMARY ICED TEA

English tea infused with fresh rosemary, cinnamon syrup, lemon juice

RASPBERRY ICED TEA

Camomile cold Tea, lemon Juice, raspberry shrub

LEMONGRASS ICED TEA

Lemongrass cold tea, lemon juice, orange juice, honey syrup

CHEESE TEA

Cream cheese, milk, coffee cream, jasmine cold tea or fresh fruits, cinnamon syrup