

# THE MURRAY

HONG KONG

## SAVOUR A FRESH BREEZE: BOTANICAL AFTERNOON TEA AT GARDEN LOUNGE

**20 August 2020, Hong Kong SAR, China** – Garden Lounge at The Murray, Hong Kong, a Niccolo Hotel, presents a refreshing variety of summer flavours full of energetic vibes, blossoming flowers and vivid colours, to beat the sizzling heat. Themed around botanical greens, edible flowers, herbs, spices and everything refreshing, the Botanical Afternoon Tea is an uplifting and equally enticing option to satisfy any sugar cravings.

The afternoon tea comes with a tempting selection of sweet and savoury treats. Glazed with a delicate layer of elderflower jelly, **Botanical Gin-Cured Salmon** on a slice of tomato bread is a feast for the eyes as well as the palate. **Shaved Prosciutto** is elegantly arranged on a fine piece of puff pastry, where the flavourful cured ham is cleverly balanced with a generous spread of rocket leaves-infused cream cheese. **The Lobster Salad** carries the appetising and exotic flavours of mango, turmeric and a fresh curry leaf on top of a soft and buttery baked brioche. Juicy and mouth-watering, the **Hibiscus-Scented Watermelon** features alternate layers of watermelon and feta cheese and is sprinkled with tomato powder to make every bite an irresistible pleasure.

The **Cassis Tarragon Devil's Food Cake** is a definite gem for any dessert aficionados. The indulgent and luscious chocolate cake is infused with Grand Marnier, enhanced with a layer of blueberry and black currant agar and topped with smooth tarragon cream for its distinctive bitter-sweet character.

A creative twist to the classic confectionery, the **Lavender Raspberry Cream Cheese Cake** features rich and velvety cream cheese cake adorned with lavender cream. Raspberry agar cubes are enclosed in the cake to enrich its texture.

Pineapple compotes with lemongrass juice and ginger syrup, ginger cream, ginger crumbles and lemongrass agar are beautifully layered, presenting a mixed profile of sweetness and tanginess in the **Lemongrass Pineapple Verrine**.

Apart from our popular moist and warm plain scones, the afternoon tea is served with a ginger-flavoured scone with golden raisins as a special summer treat, which is best paired with sips of handpicked JING Tea.

The scones and pastry items also adopt shapes from modernism in architecture that are distinctly The Murray. The square scones mimic the hotel's iconic windows and the round cocoa cookies are inspired by Korean artist Bahk Seon Ghi's 'Aggregation', the monumental art-piece in charcoal by the elevator lobby on the ground floor.

### Botanical Afternoon Tea

Price: HKD 678 for two persons  
Date: Now until 30 September 2020  
Time: First session: 2:30 p.m. to 4:30 p.m. / Second session: 4:30 p.m. to 6:30 p.m.  
Venue: Garden Lounge, UG/F, The Murray, Hong Kong

For reservations or enquiries, please call +852 3141 8888 or email [themurray@niccolohotels.com](mailto:themurray@niccolohotels.com)

A NICCOLO HOTEL

# THE MURRAY

HONG KONG

## **The Murray, Hong Kong, a Niccolo Hotel**

Named as the top hotel in Hong Kong in Condé Nast Traveler's 2019 Readers' Choice Awards and one of Time Magazine's 100 Great Places in 2018, The Murray, Hong Kong is a high-profile preservation project by British international studio for architecture and integrated design, Foster + Partners. The hotel, part of Hong Kong SAR's Conserving Central initiative, was previously the stand-alone Murray Building, one of the city's most iconic landmarks. The US\$1 billion contemporary sanctuary features 336 oversized rooms and suites spanning 25 floors, a swimming pool and spa, a stunning rooftop bar with breath-taking views of the central business district and the green oasis of Hong Kong Park, a series of signature restaurants and bars, and creative meeting and event spaces, making it the epicentre of luxury events in the city. Further details on The Murray, Hong Kong are available at [niccolohotels.com](http://niccolohotels.com).

## **Ultratravel Collection**

Ultratravel Collection brings together hotels of distinction for the discerning traveller. Its membership is reserved for the very best hotels and resorts in the world – genuinely luxurious and iconic properties that deliver the finest service and personalised guest experiences. Member hotels share an integrated global platform for guest recognition and loyalty rewards, the DISCOVERY programme from partner Global Hotel Alliance, as well as beneficial relationship with the multi-media brand Ultratravel, the other founding partner of Ultratravel Collection. For more information, visit [ultratravelcollection.com](http://ultratravelcollection.com).

## **The Leading Hotels of the World, Ltd. (Leading Hotels of the World)**

Comprised of more than 400 hotels in over 80 countries, Leading Hotels is a collection of uncommon luxury hotels. Rooted in the locations in which they are found, members embody the very essence of their destination. Through varied styles of architecture and design and distinct cultural experiences enhanced by passionate people, the collection is for the curious traveler looking for their next discovery. Established in 1928 by several influential and forward-thinking European hoteliers, Leading Hotels has a nine-decade-long commitment to providing remarkable, authentic travel experiences. The company selects only hotels that meet its high standards for quality and distinctiveness, resulting in a curated portfolio of hotels united not by what makes them the same, but the details that make them different. Leaders Club is the company's exclusive tiered guest loyalty program, consisting of like-minded travelers seeking uncommon travel experiences. The program provides its members with personalized service and exclusive travel benefits to enhance their stays at any Leading Hotel around the world. For more information visit: [www.lhw.com](http://www.lhw.com), Facebook at [www.Facebook.com/LeadingHotels](http://www.Facebook.com/LeadingHotels), Twitter @LeadingHotels and Instagram @leadinghotelsoftheworld

For press enquiries, please contact:

Kimberley Lo  
Director of Communications  
The Murray, Hong Kong, a Niccolo Hotel  
+852 5662 1630  
[kimberley.lo@niccolohotels.com](mailto:kimberley.lo@niccolohotels.com)

Sylvia Lee  
Senior Communications Manager  
The Murray, Hong Kong, a Niccolo Hotel  
+852 9321 8568  
[sylvia.lee@niccolohotels.com](mailto:sylvia.lee@niccolohotels.com)

A NICCOLO HOTEL