

# THE MURRAY

HONG KONG

For Immediate Release

## POPINJAYS LAUNCHES NEW LUNCH MENU AND WEEKEND BRUNCH

**Hong Kong, 26 June 2019** – For an uplifting start to the lunch experience, Chef Didier Quennouelle has devised a series of enticing appetisers highlighting refreshing and seasonal ingredients. The elegantly arranged **Burratina Cheese** presents a burst of summer flavours with Philibon sweet melon, tomato salsa and balsamic dressing. **Smoked Organic Salmon** over a fine layer of crispy potato cake accompanied with lemon sour cream is a palatable option to delight all. Light in texture and rich in flavour, **Miso Chilean Sea Bass** from the main course selection is marinated in white miso, mirin and sake for 48 hours and delicately baked to retain its succulence. Not to be missed is the Daily Market Special, a perfect showcase of the boundless creativities of Chef Didier and the season's best ingredients. A delicate range of desserts is available to wrap up the meal on a sweet note. **Exotic Fruit Choux**, a crunchy pastry puff filled with dulcely chocolate cream and passion fruit and mango sorbet in the pastry, offers an interesting contrast of taste and texture in every bite.

Available Tuesday to Friday from 12nn to 2:30pm, the delightful lunch menu is priced at HK\$490 for two courses or HK\$590 for three.

Launching this month, the Popinjays brunch is destined to be the go-to destination for gourmands. The bountiful brunch begins with **Seafood Platter** brimming with freshly shucked oysters, lobsters, king crabs and scallops. A brunch experience would not be complete without an egg dish; guests at Popinjays can opt for the signature **65-Degree Slow-Cooked Farm Egg** or **Creamy Scrambled Farm Egg**. Following the **Crab Bisque** is a selection of main courses ranging from **Wild Mushroom Risotto** and **Miso Chilean Sea Bass** to **Black Market Beef Tenderloin**. Finishing the brunch experience on a sugary high, the desserts include an assortment of fine French pastries and Chocolate Pralines or – for an additional HKD 100 – Classic Crêpes Suzette.

Available on weekends from 11:30am to 2:30pm, the five-course brunch menu is priced at HK\$988 per person and includes free-flow house champagne and wines.

For reservations and enquiries, please email [reservations.themurray@niccolohotels.com](mailto:reservations.themurray@niccolohotels.com) or contact +852 3141 8888 or visit [niccolohotels.com](http://niccolohotels.com).

### Notes to the Editor:

*\* Prices are subject to 10% service charge.*

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

Recently named as the top hotel in Hong Kong in Condé Nast Traveler's 2018 "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's Conserving Central initiative, was previously the stand-alone Murray Building, one of the city's most iconic landmarks. A

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member of Global Hotel Alliance's Ultratravel Collection, the US\$1 billion contemporary sanctuary features 336 oversized rooms and suites spanning 25 floors. Other facilities include a swimming pool and spa, a stunning rooftop bar with breath-taking views of the central business district and the green oasis omf Hong Kong Park, a series of signature restaurants and bars, as well as creative meeting and event spaces.

Further details on The Murray, Hong Kong are available at [niccolohotels.com](http://niccolohotels.com)

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