

ELEVATE YOUR GOURMET EXPERIENCE AT HOME

THE MURRAY MENU OPTIONS ARE NOW AVAILABLE IN DELIVEROO

GARDEN LOUNGE BEVERAGE LIST

GLASS

WINE

BUBBLES

CUVÉE 4.5 BRUT, MUMM RSRV, CHAMPAGNE,
FRANCE 210

VALDOBBIADENE PROSECCO BRUT, FAGHER,
LE COLTURE, VENETO, ITALY 130

WHITE

2020 SAUVIGNON BLANC, YEALANDS,
MARLBOROUGH, NEW ZEALAND 140

2017 CHARDONNAY, LES MURELLES, ROUX,
BOURGOGNE, FRANCE 150

RED

2017 CABERNET SAUVIGNON, SONGBIRD,
CORIOLE, MCLAREN VALE, AUSTRALIA 140

2018 PINOT NOIR, CRAGGY RANGE,
MARTINBOROUGH, NEW ZEALAND 160

WATER

ANTIPODES STILL, SPARKLING 500ML 70

ANTIPODES STILL, SPARKLING 1000ML 95

SOFT DRINK

COKE, DIET COKE, SPRITE, GINGER ALE,
GINGER BEER 65

JUICE

ORANGE, CARROT, MANGO, GRAPEFRUIT, APPLE 75

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

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

GARDEN LOUNGE
SEAFOOD SEMI - BUFFET DINNER MENU

- BUFFET SELECTIONS -

SELECTION OF FRESH SEAFOOD

ASSORTMENT OF FRESH SALADS

CHEESE BOARD AND COLD CUTS

SASHIMI

- A CHOICE OF MAIN COURSE -

SURF AND TURF

Hanger Steak And Lobster Tail With Black Truffle Mashed Potato And Broccoli
(SUPPLEMENT 48)

AUSTRALIAN LAMB CHOPS

Spring Onion, Eggplant, Cumin
(SUPPLEMENT 48)

SEAFOOD PLATTER FOR TWO

Roasted Barramundi, Sautéed Japanese Squid,
ASC Selva Shrimp And Lobster Tail With Tomato Ninnika Dressing

PAN SEARED SALMON FILET WITH ORZO PASTA

Ama Ebi, Spring Onion, Sushi Ginger, Orzo Pasta

SPICY SEAFOOD LINGUINE

Shrimp, Sweet Crab, New Zealand Clams, Chilli Flakes And Cherry Tomato Sauce

MAITAKE MUSHROOM PASTA (V)

Cordyceps Flower, Sautéed Kale, Forest Mushroom, Parmesan

-SWEETS-

ASSORTED DESSERT SELECTION
FROM OUR PASTRY CHEF

\$698 per person

\$349 per Child ages 5 to 11 years old (Main course not included)

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

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

BEVERAGES

STANDARD SELECTION

- PROSECCO -

ATILIUS PROSECCO ROSÉ

- WINE -

2020 SAUVIGNON BLANC, YEALANDS, MARLBOROUGH, NEW ZEALAND

2017 CHABLIS, CHABLISIENNE, BOURGOGNE, FRANCE

2015 CABERNET-MERLOT BLEND, THE PARING RED, NAPA VALLEY, U.S.A.

2018 PINOT NOIR, CRAGGY RANGE, MARTINBOROUGH, NEW ZEALAND

- BEER -

O.V.T. PILSNER (BOTTLED)

- SELECTION OF SOFT DRINK AND JUICE -

\$238 per person with free flow of selected beverages above for 2 hours

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

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

BEVERAGES

PREMIUM SELECTION

- CHAMPAGNE SELECTION -

MUMM RSRV 4.5 BRUT

- COCKTAIL SELECTION -

GIN & TONIC

BLOODY MARY

APEROL SPRITZ

- WINE -

2019 SAUVIGNON BLANC, YEALANDS, MARLBOROUGH, NEW ZEALAND

2017 CHABLIS, CHABLISIENNE, BOURGOGNE, FRANCE

2015 CABERNET-MERLOT BLEND, THE PARING RED, NAPA VALLEY, U.S.A.

2018 PINOT NOIR, CRAGGY RANGE, MARTINBOROUGH, NEW ZEALAND

- BEER -

O.V.T. PILSNER (BOTTLED)

- SELECTION OF SOFT DRINK AND JUICE -

\$388 per person with free flow of selected beverages above for 2 hours

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

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