## THE MURRAY BREAKFAST 美利半自助早餐

Wake up to the refreshing flavours of our seasonal continental selection as well as some popular local specialities. Complete your breakfast with a choice of hot dishes from the menu, prepared a la minute, just for you 美好的一天始於早餐,我們為您精心準備了口味清爽的時令歐式美食及本地流行的特色餐點。為您開啟充滿活力的一天。

# THE MURRAY SEMI-BUFFET BREAKFAST 美利半自助早餐

\$325 Per person

Includes continental buffet selection, choice of hot dishes, coffee, tea, hot chocolate or milk

Monday to Friday available from 6:30 am - 10:30 am Saturday to Sunday & Public holiday available from 6:30 am - 11:00 am

> CHOICE OF HOT DISHES 熱菜精撰

WESTERN SPECIALTIES 西式

(V) ORGANIC STEEL CUT OATMEAL WITH MILK OR WATER
Served with Pear and Maple Compote, Dried Fruits
有機燕麥片配牛奶或水
配梨子,蜜餞乾果

AVOCADO TOAST

Avocado, Pomegranate And Feta Cheese With Muffins

牛油果多士

牛油果,石榴,菲達芝士,英式鬆餅

HONG KONG STYLE CORNED BEEF SCRAMBLE EGG
Scrambled Eggs on Toasted English Muffins
with Spring Onion
咸牛肉炒蛋
炒蛋,英式鬆餅,咸牛肉,蔥花

### WESTERN SPECIALTIES 西式

TWO ORGANIC EGGS COOKED YOUR WAY
Scrambled, Poached, Boiled, Omelet or Fried (any style)

With choice of Two side dish
Bacon, Spinach, Baked Beans, Ham,
Mushrooms, Pork Sausage,
Chicken Sausage, Smoked Salmon

有機雙蛋(自選烹調方法) 煎,炒,水煮,烚,奋列

選擇兩款

煙肉,菠菜,焗豆,火腿,蘑菇,豬肉腸,雞肉腸,煙熏三文魚

EGGS BENEDICT

Poached Eggs on Toasted English Muffins
with Hollandaise Sauce
Choice of Smoked Ham or Smoked Salmon
班尼迪克蛋
水煮蛋,英式鬆餅,荷蘭醬

配火腿或煙熏三文魚 EGGS FLORENTINE

Poached Eggs on Toasted English Muffins
with Sautéed Spinach and Hollandaise Sauce
菠菜班尼迪克蛋

水煮蛋,英式鬆餅,炒菠菜,荷蘭醬

**BRIOCHE FRENCH TOAST** 

Caramelized Banana, Toasted Pecans, Maple Syrup, Soft Cream 法式多士

焦糖,香蕉,培根果仁,楓樹糖漿,奶油

**BUTTERMILK PANCAKE** 

Choice of Mixed Berries or Banana served with Maple Syrup 白脫牛奶班戟

配雜莓或香蕉, 楓樹糖漿

## CHINESE SPECIALTIES 中式

STEAMED RICE ROLL vegetarian

Served with Soy Sauce, Sesame Sauce, Chinese Sweet Sauce

蒸腸粉配豉油,麻醬,甜醬

PAN FRIED RICE ROLL IN X.O. SAUCE X.O.醬炒腸粉

BOILED SHRIMP DUMPLING & YELLOW NOODLE SOUP 鮮蝦水餃配油麵

FISHBALL & YELLOW NOODLE SOUP
Fishballs, Spring Onion
魚蛋油麵
魚蛋,蔥花

SPICY VEGAN NOODLE SOUP 

Braised Plant Based Meat, Peanuts,
Fragrant Mushroom broth

香辣素湯麵
紅燒素肉,花生,香菇湯

ABALONE CHICKEN CONGEE served with Green Onions, Preserved Turnip, Peanuts,
Preserved Olive Vegetables and Crisps 鮑魚雞粥

配蔥花,菜甫,花生,欖菜,薄脆(PLAIN CONGEE AVAILABLE FOR SELECTION FROM BUFFET)

ILLY COFFEE 意利咖啡 (Hot or Cold) (熱或冷)

Espresso 意大利特濃咖啡 Americano 美式咖啡 Macchiato 瑪琪雅朵 Cappuccino 卡布奇諾 Latte 拿鐵 Flat White 白咖啡 Mocha 摩卡

JING TEA JING 茶 (Hot or Cold) (熱或冷)

BLACK 黑茶 English Breakfast, Earl Grey, Darjeeling 英式早餐、伯爵茶、大吉嶺

OOLONG 烏龍 Yellow Gold, Traditional Iron Buddha 黃茶、傳統鐵觀音

CHINESE 中國茶
Jasmine Silver Needle, Vintage Imperial Pu'er
茉莉大白毫、皇室熟普洱

HERBAL 草本茶 Lemongrass and Ginger, Chamomile 檸檬草薑茶、洋甘菊

# THE MURRAY A LA CARTE B R E A K F A S T 美利單點早餐

## A LA CARTE 單點美食

Available from 6:30 am - 11:00 am

SLICED SEASONAL FRUIT PLATE Fresh Berries and Mint 時令水果拼盤 雜莓、薄荷

\$160

SEASONAL BERRIES 時令雜莓

\$160

HOMEMADE GRANOLA
Greek Yogurt and Fresh Berries
乾果、果仁燕麥片
希臘乳酪、雜莓

\$180

Cornflakes, All Bran, Special K, Homemade Granola or Dried Muesli served with Plain Yogurt, Milk, Skimmed or Soya Milk 粟米片、全麥麥片、家樂氏粟米片、乾麥片和乾果果仁燕麥片配原味乳酪、牛奶、脫脂奶或豆奶

\$120

ORGANIC STEEL CUT OATMEAL MADE WITH MILK OR WATER served with Pear and Maple Compote, Dried Fruit 有機燕麥片配牛奶或水
梨子蜜餞、乾果

\$160

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

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

## WESTERN SPECIALTIES 西式

TWO ORGANIC EGGS COOKED YOUR WAY
Scrambled, Poached, Boiled, Fried(any style)
OR

Omelet with choice of ingredients:
Onion, Bell pepper, Mushroom, Cheese, Tomato, Ham

With choice two side dish:
Bacon, Spinach, Baked Beans, Ham
Mushrooms, Pork Sausage
Chicken Sausage

有機雙蛋 炒、水煮、烚、煎 或

奄列 - 選擇配料 洋蔥、燈籠椒、蘑菇、芝士、番茄、火腿

> 選擇兩款 脆煙肉、菠菜、茄汁豆、火腿 蘑菇、豬肉香腸、雞肉香腸

> > \$180

EGGS BENEDICT
Poached Eggs on Toasted English Muffins
with Smoked Ham and Hollandaise Sauce

班尼迪克蛋 水煮蛋、英式鬆餅、火腿、荷蘭醬

\$190

EGGS FLORENTINE
Poached Eggs on Toasted English Muffins
with Sautéed Spinach and Hollandaise Sauce

菠菜班尼迪克蛋 水煮蛋、英式鬆餅、炒菠菜、荷蘭醬

# BRIOCHE FRENCH TOAST Caramelized Banana, Toasted Pecans, Maple Syrup, Soft Cream

法式吐司 焦糖、 香蕉、培根果仁、楓樹糖漿、奶油

\$170

BUTTERMILK PANCAKE

Choice of Mixed Berries or Banana served with Maple Syrup

白脱牛奶班戟 可選雜莓或者香蕉、楓樹糖漿

\$180

TOASTED HAM AND CHEESE SANDWICH Ham, Emmental and Pommery Mustard Butter

火腿芝士三文治 火腿、埃文達芝士、芥末籽牛油

\$125

AVOCADO TOAST

Avocado, Pomegranate And Feta Cheese With Muffins

牛油果多士 牛油果,石榴,菲達芝士,英式鬆餅

\$125

HONG KONG STYLE CORNED BEEF SCRAMBLE EGG
Scrambled Eggs on Toasted English Muffins
咸牛肉炒蛋
炒蛋,英式鬆餅,咸牛肉,蔥花

## CHINESE SPECIALTIES 中式

CONGEE 粥品

Choice of one 選擇一款

CHICKEN, BEEF
Served with Green Onions, Pickled Turnip, Peanuts,
Preserved Olive Vegetables and Crisps
雞肉. 牛肉,
配蔥花、菜甫、花生、欖菜、薄脆

\$145

PLAIN CONGEE
Served with Green Onions, Pickled Turnip, Peanuts,
Preserved Olive Vegetables and Crisps
白粥
配蔥花、菜甫、花生、欖菜、薄脆

\$108

ABALONE CHICKEN CONGEE
Served with Green Onions, Pickled Turnip, Peanuts,
Preserved Olive Vegetables and Crisps
鮑魚雞粥

配蔥花、菜甫、花生、欖菜、薄脆

#### DIM SUM 點心

Choice of one item (three pieces per portion) 選擇一款

Pork Siu Mai 豬肉燒賣
Beef Ball 牛肉球
Vegetarian Dumpling 素菜餃
served with Soy and Chili Sauce 配豉油、辣椒酱

\$125/3 pieces 件

Choice of one item (two pieces per portion) 選擇一款

Creamy Custard Egg Bun 流沙奶黄包 BBQ Pork Bun (Char Siu Bun) 叉燒包 Lotus Seed Paste Bun 蓮蓉包 Steamed Sponge Cake 馬拉糕

\$125/2 pieces 件

STEAMED RICE ROLL VEGETARIAN

Served with Soy Sauce, Sesame Sauce, Chinese Sweet Sauce

蒸腸粉配豉油,麻醬,甜醬

\$120

PAN FRIED RICE ROLL IN X.O. SAUCE X.O.醬炒腸粉

## NOODLES 麵類

## BOILED SHRIMP DUMPLING & YELLOW NOODLE SOUP 鮮蝦水餃配油麵

\$160

STIR FRIED EGG NOODLES
With Bean Sprouts In Soy Sauce
豉油阜炒麵

\$135

FISHBALL & YELLOW NOODLE SOUP
Fishballs, Spring Onion
魚蛋油麵

\$160

Spicy Vegan Noodle Soup 

Wegetarian

Braised Plant Based Meat, Peanuts,

Fragrant Mushroom broth

香辣素湯麵

紅燒素肉,花生,香菇湯

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尼依格器	羅:洒 庄	特色	飮品	

75

Cold Brew Concentration 濃縮冷泡咖啡

ILLY COFFEE 意利咖啡 (Hot or Cold) (熱或冷)

70

Espresso 意大利特濃咖啡 Americano 美式咖啡 Macchiato 瑪琪雅朵 Cappuccino 卡布奇諾 Latte 拿鐵 Flat White 白咖啡 Mocha 塵卡

PRANAYAMA AYURVEDIC TEA

75

藥草茶 (Hot or Cold) (熱或冷)

"Bliss" Tulsi Breath

"Presence" Organic Green

"Nirvana" Sencha Peach

JING TEA JING

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(Hot or Cold) (熱或冷)

BLACK 黑茶

English Breakfast, Earl Grey, Darjeeling 英式早餐、伯爵茶、大吉嶺

OOLONG 烏龍

Yellow Gold, Traditional Iron Buddha

黃茶、傳統鐵觀音

CHINESE 中國茶

Jasmine Silver Needle, Vintage Imperial Pu'er

茉莉大白毫、皇室熟普洱

HERBAL 草本茶

Lemongrass and Ginger, Chamomile

檸檬草薑茶、洋甘菊

DECAFFEINATED 脱咖啡因茶

JAPANESE 日本茶

Matcha 抹茶

ICED 冰茶

Classic Iced Tea 經典冰茶

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

75

## CARBONATES

## 碳酸

FEVER TREE	65
Indian Tonic, Elderflower Tonic, Mediterranean Tonic,	
印度通寧水、接骨木花通寧水、地中海風味通寧水	
Ginger Beer, Sicilian Lemonade, Soda	
<b>薑啤、西西里檸檬水、梳打水</b>	
Coke, Diet Coke, Red Bull	65
可樂、健怡可樂、红牛	
JUICES 果汁	
Orange, Apple, Grapefruit, Pineapple,	60
橙汁、蘋果汁、西柚汁、菠蘿汁	
Cranberry, Tomato, Carrot	
蔓越莓汁、番茄汁、甘筍 汁	
COCONUT WATER 椰子水	
CoAqua Roasted Coconut Water	65
可清椰子水	
ANTIPODES MINERAL WATER 新西蘭礦泉水	
Still or Sparkling 500ml 無汽水或有汽水	60
Still or Sparkling 1000ml 無汽水或有汽水	95

Corkage and cake cutting fees apply. Please ask our colleagues for details

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