

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

\$388 per person

\$194 per child ages 5 to 11 years old

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

Monday to Friday available from 6:30 a.m. - 10:30 a.m.

Saturday to Sunday & Public holiday available from 6:30 a.m. - 11:00 a.m.

CHOICE OF HOT DISHES

熱菜精選

WESTERN SPECIALITIES

西式

(V) ORGANIC STEEL CUT OATMEAL

Served with Banana and Maple Syrup, Dried Fruits and Seeds

有機燕麥片

配香蕉、楓樹糖漿、乾果、種子

TOASTED HAM AND CHEESE SANDWICH

Ham, Emmental and Pommery Mustard Butter

火腿芝士三文治

火腿、芝士、芥末籽牛油

AVOCADO TOAST

Avocado, Fine Herbs Cream Cheese, Poached Egg

Poppy Seeds and Pomegrante, Served on Grilled Sour Dough

牛油果多士

牛油果、香草芝士、水煮蛋、罌粟籽、石榴、配烤酸種麵包

BRIOCHE FRENCH TOAST

Caramelized Banana, Toasted Pecans, Maple Syrup,

Whipped Cream and Fresh Berries

法式多士

焦糖香蕉、培根果仁、楓樹糖漿、鮮奶油、鮮莓

BUTTERMILK PANCAKE

Choice of Mixed Berries or Banana served with Maple Syrup

脫脂牛奶班戟

配雜莓或香蕉，楓樹糖漿

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

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

EGG SPECIALITIES

精選蛋類

At The Murray, Hong Kong breakfast, we exclusively utilise Taiyouran eggs. Produced in Kyushu, Japan, their characteristic deep orange yolk and rich flavour are as a result of a special feed provided to the hens, containing more than 30 different natural ingredients.

Our egg dishes are all served with potato hash browns, slow cooked tomatoes and sautéed mushrooms.
Choice of two side dishes included

我們使用產於日本九州的長崎太陽卵，由於提供給母雞的特殊飼料含有30多種不同的天然成分，蛋黃呈深橙黃色及其風味特別濃郁。

我們的雞蛋菜餚均配有蕃茄、蘑菇、薯餅和包括兩款配菜的選擇。

TWO ORGANIC EGGS COOKED YOUR WAY

Sunny Side Up, Over Easy, Poached, Scramble, or Boiled

有機雙蛋(自選烹調方法)

太陽蛋、煎雙蛋、水煮蛋、炒蛋 或 烩蛋

EGGS OMELETTE

奄列

With choice of ingredients:

Tomato, Cheddar Cheese, Sautéed Onions,

Baby Spinach, Cooked Ham, Mushrooms

(Egg white omelette available upon request)

選擇配料

蕃茄、車打芝士、炒洋蔥、菠菜、火腿、蘑菇

(可提供純蛋白奄列)

EGGS BENEDICT

Poached Eggs Served with English Muffins and Hollandaise Sauce with

Grilled Back Bacon or Smoked Salmon or Sautéed Baby Spinach

班尼迪蛋

水煮蛋 配英式鬆餅，荷蘭醬

選擇配料：烤煙肉 或 煙燻三文魚 或 炒菠菜

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

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

EGG SPECIALITIES

精選蛋類

SERVED WITH TWO SIDE DISHES

(\$35 additional for extra)

Chicken sausage, pork sausage, black pudding, back bacon,
streaky bacon, baked beans, sautéed mushroom,
slow cooked tomato, avocado

另選兩款配菜

(額外配菜另加港幣35元)

雞肉香腸、豬肉香腸、血腸、煙肉、里脊肉、焗豆
蘑菇、蕃茄、牛油果

FULL ENGLISH BREAKFAST

(\$78 additional)

Two eggs for any style

(Sunny Side Up, Over Easy, Scramble, Poached or Boiled)

Served with chicken sausage, pork sausage, black pudding,
back bacon, streaky bacon, and baked beans,
slow cooked tomato, sautéed mushroom, hash brown

英式早餐

(另加港幣78元)

自選烹調有機雙蛋

(太陽蛋、煎雙蛋、炒蛋、水煮蛋 或 焗蛋)

配雞肉香腸、豬肉香腸、血腸、煙肉、里脊肉、焗豆
蕃茄、蘑菇、薯餅

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

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

CHINESE SPECIALITIES

中式

CONGEE

粥品

PLAIN (V) or CHICKEN or BEEF

Served with Century Egg, Pickles, Peanuts and Chinese Dough Stick

白粥 或 雞粥 或 牛肉粥

配皮蛋、泡菜、花生、油條

DAILY DIM SUM SELECTION

(6 pieces)

是日精選點心 (6件)

(V) STEAMED RICE ROLL

Served with Soy Sauce, Sesame Sauce, Chinese Sweet Sauce

蒸腸粉

配豉油、芝麻醬、甜醬

PAN-FRIED TURNIP CAKE IN X.O. SAUCE

Spring Onion

X.O. 醬煎蘿蔔糕

蔥花

WONTON NOODLE SOUP

Egg Noodles or Rice Noodles, Seasonal Vegetables

雲吞湯麵

雞蛋麵 或 米粉、蔬菜

(V) STIR-FRIED EGG NOODLES

With Bean Sprouts in Soy Sauce

豉油皇炒麵

芽菜

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

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

BEVERAGE

飲品

COFFEE

意利咖啡

(Hot or Cold) (熱或冷)

Espresso 意大利特濃咖啡

Macchiato 瑪琪雅朵

Cappuccino 卡布奇諾

Latte 拿鐵

Flat White 白咖啡

Mocha 摩卡

Americano 美式咖啡

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

ICED TEA 冰茶

Classic Iced Tea 經典冰茶

GREEN BAR

- HEALTHY BLEND -

Offer your body a healthy source of fuel with refreshing juice blends
crafted by our mixologist

CARROTS AND CANARIES

Carrot, Apple, Tomato, Lemon

Carrots have a large quantity of antioxidants that are good
for your heart and eyes with its richness in potassium and lutein

GARDEN HERON

Ginger, Orange, Mango, Apple

Apple and ginger help to stimulate digestion and strengthen
the health of the heart. This blend carries natural anti-inflammatory
properties that reduces blood pressure

\$88 per glass

THE MURRAY
A LA CARTE BREAKFAST
美利單點早餐

A LA CARTE

單點美食

Available from 6:30 a.m. - 11:00 a.m.

PASTRY AND BAKERY

麵包

CROISSANT

牛角包

\$45

PAIN AU CHOCOLATE

朱古力麵包

\$45

BREAD BASKET

Choice of Bread

Served with jam, butter, chocolate and hazelnut spread

麵包籃

配果醬、牛油、朱古力、榛子醬

\$88

PASTRY BASKET

Croissant, selection of two danishes, choice of bread

Served with jam, butter, chocolate and hazelnut spread

精選麵包籃

牛角包、兩款丹麥麵包

配果醬、牛油、朱古力、榛子醬

\$138

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 SPECIALITIES

西式

SLICED SEASONAL FRUIT PLATE

Fresh Berries and Mint

時令水果拼盤

鮮莓、薄荷

\$160

SEASONAL BERRIES

時令鮮莓

\$160

HOMEMADE GRANOLA

GREEK YOGURT AND FRESH BERRIES

乾果、果仁燕麥片、乳酪、雜莓

\$160

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 或 乾果果仁燕麥片

配原味乳酪、牛奶、脫脂奶 或 豆奶

\$120

(V) ORGANIC STEEL CUT OATMEAL

Served with banana, maple syrup, dried fruits and seeds

有機燕麥片

配香蕉、楓樹糖漿、乾果、種子

\$160

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TOASTED HAM AND CHEESE SANDWICH

Ham, emmental cheese and pommery mustard butter

火腿芝士三文治

火腿、埃文達芝士、芥末籽牛油

\$140

AVOCADO TOAST

Avocado, pomegranate and feta cheese

avocado, fine herbs cream cheese,

poached egg, poppy seeds and pomegranate,

served on grilled sour dough

牛油果多士

牛油果、香草芝士、水煮蛋、罌粟籽、石榴、配烤酸種麵包

\$160

SCOTTISH SMOKED SALMON

Pickles, red onion, sour cream, served with rye bread

泡菜、紅洋蔥、奶油、配黑麥麵包

\$180

BRIOCHE FRENCH TOAST

Caramelized banana, toasted pecans, maple syrup,

whipped cream and fresh berries

法式多士

焦糖香蕉、培根果仁、楓樹糖漿、鮮奶油、鮮莓

\$160

BUTTERMILK PANCAKE

Choice of mixed berries or banana served with maple syrup

脫脂牛奶班戟

配雜莓 或 香蕉，楓樹糖漿

\$160

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EGG SPECIALITIES

精選蛋類

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Choice of two side dishes included

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我們的雞蛋菜餚均配有蕃茄、蘑菇、薯餅和包括兩款菜的選擇。

TWO ORGANIC EGGS COOKED YOUR WAY

Sunny Side Up, Over Easy, Poached, Scramble, or Boiled

有機雙蛋(自選烹調方法)

太陽蛋、煎雙蛋、水煮蛋、炒蛋 或 烩蛋

\$180

EGGS OMELETTE

奄列

With choice of ingredients:

Tomato, Cheddar Cheese, Sautéed Onions,

Baby Spinach, Cooked Ham, Mushrooms

(Egg white omelette available upon request)

選擇配料

蕃茄、車打芝士、炒洋蔥、菠菜、火腿、蘑菇

(可提供純蛋白奄列)

\$195

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

EGG SPECIALITIES

精選蛋類

EGGS BENEDICT

Poached eggs served with english muffins and hollandaise sauce
served with grilled back bacon or smoked salmon
or sautéed baby spinach

班尼迪蛋

水煮蛋配英式鬆餅，荷蘭醬

選擇配料：烤煙肉 或 煙燻三文魚 或 炒菠菜

\$195

SERVED WITH TWO SIDE DISHES

(\$35 additional for extra)

Chicken sausage, pork sausage, black pudding, back bacon,
streaky bacon, baked beans, sautéed mushroom,
slow cooked tomato, avocado

另選兩款配菜

(額外配菜另加港幣35元)

雞肉香腸、豬肉香腸、血腸、煙肉、里脊肉、焗豆
蘑菇、蕃茄、牛油果

FULL ENGLISH BREAKFAST

Two eggs for any style

(Sunny Side Up, Over Easy, Scramble, Poached or Boiled)

Served with chicken sausage, pork sausage, black pudding,
back bacon, streaky bacon, and baked beans,
slow cooked tomato, sautéed mushroom, hash brown

英式早餐

自選烹調有機雙蛋

(太陽蛋、煎雙蛋、炒蛋、水煮蛋 或 焗蛋)

配雞肉香腸、豬肉香腸、血腸、煙肉、里脊肉、焗豆
蕃茄、蘑菇、薯餅

\$265

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

CHINESE SPECIALITIES

中式

CONGEE

粥品

PLAIN (V) or CHICKEN or BEEF

Served with century egg, pickles, peanuts and chinese dough stick

白粥 或 雞粥 或 牛肉粥

配皮蛋、泡菜、花生、油條

\$165

DAILY DIM SUM SELECTION

(6 pieces)

是日精選點心 (6件)

\$148

(V) STEAMED RICE ROLL

Served with soy sauce, sesame sauce, chinese sweet sauce

蒸腸粉

配豉油、芝麻醬、甜醬

\$120

PAN-FRIED TURNIP CAKE IN X.O. SAUCE

Spring onion

X.O. 醬煎蘿蔔糕

蔥花

\$145

WONTON NOODLE SOUP

Egg noodles or rice noodles, seasonal vegetables

雲吞湯麵

雞蛋麵 或 米粉、蔬菜

\$160

(V) STIR-FRIED EGG NOODLES

With bean sprouts in soy sauce

豉油皇炒麵

芽菜

\$135

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

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

BREAKFAST SET

THE MURRAY BREAKFAST SET

美利套餐

FRESH FRUIT JUICE

鮮果汁

SEASONAL FRUIT

時令水果

GREEK YOGHURT

乳酪

PASTRY AND BREAD BASKET

麵包籃

CHOICE OF BREAD

CROISSANT, PAIN AU CHOCOLATE OR DANISH

選擇牛角包 或 朱古力麵包 或 丹麥麵包

SERVED WITH

Served with Jam, Butter, Chocolate and Hazelnut Spread

配果醬、牛油、朱古力、榛子醬

TWO EGGS (ANY STYLE)

Sunny side up, Over Easy, Scrambled, Poached or Boiled

有機雙蛋(自選烹調方法)

太陽蛋、煎雙蛋、炒蛋、水煮蛋 或 烩蛋

Served with Potato Hash Browns, Slow Cooked Tomatoes
and Sautéed Mushrooms

Choice of two side dishes

Chicken sausage, pork sausage, black pudding, back bacon,
streaky bacon, baked beans, sautéed mushroom,
slow cooked tomato, avocado

配薯餅、蕃茄、蘑菇

選擇兩款配料

雞肉香腸、豬肉香腸、血腸、煙肉、里脊肉、焗豆

蘑菇、蕃茄、牛油果

COFFEE OR TEA

咖啡或茶

\$348

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

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

CONTIENTAL BREAKFAST SET

歐陸早餐

FRESH FRUIT JUICE

鮮果汁

SEASONAL FRUIT

時令水果

GREEK YOGHURT

乳酪

CHEESE AND COLD CUTS SELECTION

芝士拼盤

PASTRY AND BREAD BASKET

麵包籃

Choice of bread

CROISSANT, PAIN AU CHOCOLATE OR DANISH

選擇牛角包 或 朱古力麵包 或 丹麥麵包

SERVED WITH

Served with Jam, Butter, Chocolate and Hazelnut Spread

配果醬、牛油、朱古力、榛子醬

COFFEE OR TEA

咖啡或茶

\$298

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

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

CHINESE BREAKFAST SET
中式套餐

SEASONAL FRUIT
時令水果

STIR-FRIED EGG NOODLES
With Bean Sprouts in Soy Sauce
豉油皇炒麵
芽菜

CONGEE
PLAIN or CHICKEN or BEEF
Served With Century Egg, Pickles, Peanuts And Chinese Donut
白粥 或 雞粥 或 牛肉粥
配皮蛋、泡菜、花生、油條

DAILY DIM SUM SELECTION
(3 pieces)
是日精選點心 (3件)

SOYA MILK
豆漿

CHINESE TEA
中國茶

\$348

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

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

HEALTHY BREAKFAST SET
健康套餐

FRESH FRUIT JUICE
鮮果汁

SEASONAL FRUIT
時令水果

GREEK YOGHURT
乳酪

VEGETABLES
Crudites Hummus, Pomegranate Seeds
蔬菜、鷹嘴豆、石榴籽

EGG WHITE OMELETTE
純蛋白奄列

Choice of ingredients
Tomato, Cheddar Cheese, Sautéed Onions,
Baby Spinach, Cooked Ham, Mushrooms
選擇配料
蕃茄、車打芝士、炒洋蔥、菠菜、火腿、蘑菇

COFFEE OR TEA
咖啡或茶

\$328

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

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

BEVERAGE 飲品

75

JING TEA 茗

茶
(Hot or Cold) (熱或冷)

BLACK 黑茶

English Breakfast

英式早餐

Earl Grey

伯爵茶

Darjeeling

大吉嶺

OOLONG 烏龍

Yellow Gold

黃茶

Traditional Iron Buddha

傳統鐵觀音

CHINESE 中國茶

Jasmine Silver Needle

茉莉大白毫

Vintage Imperial Pu'er

皇室熟普洱

HERBAL 草本茶

Lemongrass and Ginger

檸檬草薑茶

Chamomile

洋甘菊

JAPANESE 日本茶

Matcha 抹茶

ICED 冰茶

Classic Iced Tea 經典冰茶

BEVERAGE 飲品

NICCOLO SIGNATURES 尼依格羅酒店特色飲品

75

Grapefruit Espresso
Lemon Café Duo

COFFEE 意利咖啡 (Hot or Cold) (熱或冷)

70

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

GREEN BAR

- HEALTHY BLEND -

Offer your body a healthy source of fuel with refreshing juice blends
crafted by our mixologist

CARROTS AND CANARIES

CARROT, APPLE, TOMATO, LEMON

Carrots have a large quantity of antioxidants that are good for your heart
and eyes with its richness in potassium and lutein

GARDEN HERON

GINGER, ORANGE, MANGO, APPLE

Apple and ginger help to stimulate digestion and strengthen the health
of the heart. This blend carries natural anti-inflammatory properties that
reduces blood pressure

\$88 per glass

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

BEVERAGES

飲品

CARBONATES

碳酸

FEVER TREE 65
Indian Tonic, Ginger Beer, Soda
印度通寧水, 薑啤, 梳打水

Coke, Diet Coke, Red Bull 65
可樂、健怡可樂、紅牛

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

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