GARDEN LOUNGE

THE MURRAY, HONG KONG

FLAVOURS OF CANTON

Chef Kenny Chan brings a refined Cantonese sensibility to every dish at Garden Lounge. Rooted in classic flavours, elevated with thoughtful technique, and balanced with modern methods, his menu celebrates the region's most beloved traditions through authentic ingredients, seasonal inspiration, and a distinctly personal culinary signatures. This approach shines in the meticulously prepared barbecued meats, where open-flame roasting honours tradition while reflecting his refined touch, each dish offered in limited quantities to preserve exceptional texture and flavour.

Flavours of Canton Menu By Chef Kenny Chan

Set dinner available daily from 6:00 p.m. to 9:30 p.m.

FLAVOURS OF CANTON SET DINNER MENU

Including tea for two

TWO PERSONS · INCLUDING TEA FOR TWO

998

APPETISER

Chilled Poached Passion Fruit

MIDDLE

Chef's Signature Barbecued Meats Platter

MAIN — SHARING

Stir-fried M5 Marbled Beef with Fresh Sichuan Peppercorns

Sautéed Sweet & Sour Shrimp with Seasonal Fruits

Fried Rice with Sakura Shrimp and Preserved Meat

DESSERT — CHOOSE ONE

Mango Sago Soup and Pomelo

Almond Tofu Xiao Long Bao, Ginger Chocolate Dip

Available Daily from 6:00 p.m. to 9:30 p.m.

If you have a food allergy or a special dietary requirement, please inform a member of staff.
Cake cutting fee: $60 per person for your own cake.
Corkage fee: $500 per bottle for wine and $1,000 per bottle for spirits.
Prices are in HKD and subject to 10% service charge.

FLAVOURS OF CANTON DELICACIES

APPETISER

Chilled Sichuan Style Mouth-watering Chicken	228
Brasied Abalone with Crispy Scallion (4pcs)	298
Sweet & Sour Cherry Tomatoes with Pickled Plum Jus	158
Poached Sea Bass, Yellow Bean Paste, Amur Caviar	228
Crystal Crab Meat Jelly in Hua Diao Wine	248
Chilled Poached Passion Fruit	168

SOUP

Double-boiled Chicken Soup with Sea Conch in Whole Coconut	298
Double Boiled Soup with Morels, Bamboo Fungus & Pak Choy	228

MEAT

Slow Cooked Crispy Beef Cheek in Sweet and Sour Sichuan Chili Sauce	588
Stir-fried M5 Marbled Beef with Fresh Sichuan Peppercorns	528
Braised Pork Rib in Sweet and Black Vinegar Sauce with Osmanthus	328

BARBECUED MEATS

LIMITED QUANTITY AVAILABLE DAILY

Iberico Pork Char Siu, Lime & Macadamia Nut	398
Smoked Crispy Pigeon (2 pcs)	368
Poached Chicken, Ginger & Scallion (half)	388
Crispy Cantonese Chicken with Golden Garlic (half)	488

If you have a food allergy or a special dietary requirement, please inform a member of staff.
Cake cutting fee: $60 per person for your own cake.
Corkage fee: $500 per bottle for wine and $1,000 per bottle for spirits.
Prices are in HKD and subject to 10% service charge.

FLAVOURS OF CANTON DELICACIES

BARBECUED MEATS · CONTINUED

Roasted Crispy Pork Belly	408
Roast Goose with 10-year Tangerine Peel (Regular/Half/Whole)	288 / 588 / 988
Chef's Signature Barbecued Meats Platter	588

SEAFOOD

Typhoon Shelter Style Wok-fried Alaskan King Crab Leg	588
Steamed Cod Fish with Clam Sauce and Hua Diao Wine	428
Sautéed Sweet & Sour Shrimp with Seasonal Fruits	368
Wok-seared Scallops & Asparagus in Supreme Soy Sauce	368
Sautéed Crispy Sea Cucumber with White Pepper in Casserole	588
Lobster Mapo Tofu with Fried Gua Bao	588

VEGETABLES

Sautéed Baby Cabbage with Minced Pork and Dried Shrimp Paste	188
Green Beans with Preserved Olives and Pork Floss	178
Seasonal Vegetables in Superior Broth with Wolfberries	168

RICE & NOODLE

Stir-fried Flat Rice Noodles with Angus Beef	288
Fried Rice with Sakura Shrimp and Preserved Meat	288
Egg Noodles with Shrimp in Superior Broth	268

If you have a food allergy or a special dietary requirement, please inform a member of staff.
Cake cutting fee: $60 per person for your own cake.
Corkage fee: $500 per bottle for wine and $1,000 per bottle for spirits.
Prices are in HKD and subject to 10% service charge.

FLAVOURS OF CANTON DELICACIES

RICE & NOODLE · CONTINUED

Crispy Fried Rice with Basil & Beef	288

DESSERT

Mango Sago Soup & Pomelo	148
Hong Kong Style Egg Tart (3 pcs)	158
Almond Tofu Xiao Long Bao, Ginger Chocolate Dip	168
Steamed Longevity Buns with Lotus Seed Paste & Salted Egg Yolk (6pcs)	388

If you have a food allergy or a special dietary requirement, please inform a member of staff.
Cake cutting fee: $60 per person for your own cake.
Corkage fee: $500 per bottle for wine and $1,000 per bottle for spirits.
Prices are in HKD and subject to 10% service charge.

FLAVOURS OF CANTON VEGETARIAN DELICACIES

APPETISER

Crispy Chinese Shiitake Mushroom with Passion Fruit	178
Chilled Poached Passion Fruit	168
Sweet & Sour Cherry Tomatoes with Pickled Plum Jus	158

SOUP

Double Boiled Soup with Morels, Bamboo Fungus & Pak Choy	228

MAIN DISH

Glazed Eggplant with Balsamic Vinegar	188
Braised Tofu in Clay Pot	188

RICE & NOODLES

Seasonal Vegetables Wok-fried Flat Noodles	208
Fried Rice with Truffle & Egg White	228
Egg Noodles with Superior Broth and Vegetables	208

If you have a food allergy or a special dietary requirement, please inform a member of staff.
Cake cutting fee: $60 per person for your own cake.
Corkage fee: $500 per bottle for wine and $1,000 per bottle for spirits.
Prices are in HKD and subject to 10% service charge.

PREMIUM TEA

Sustainably Certified

HOUSE TEA — PER PERSON 40

Jasmine

Shou Mei (White Peony)

Aged Pu'er

PREMIUM CHINESE TEA — PER PERSON 75

Supreme Tie Guanyin

Silver Needle

Osmanthus Ginseng Oolong Tea

DELUXE CHINESE TEA — PER PERSON 120

Phoenix Oolong Guanyin

Wuyi Da Hong Pao

If you have a food allergy or a special dietary requirement, please inform a member of staff.
Cake cutting fee: $60 per person for your own cake.
Corkage fee: $500 per bottle for wine and $1,000 per bottle for spirits.
Prices are in HKD and subject to 10% service charge.