

The background of the image is a dark, almost black, field filled with intricate, wavy, and textured lines. These lines are composed of many fine, parallel strokes that create a sense of depth and movement, resembling a close-up of a feather or a complex, organic pattern. The overall effect is one of a rich, tactile surface.

POPINJAYS

FESTIVE TASTE OF POPINJAYS

(DEGUSTATION MENU IS OFFERED FOR THE WHOLE TABLE)



WELCOME

TONNO [SS][G]

Bluefin Tuna Crudo, Whipped Ricotta, Lardo

APPETISER

SCAMPI [G][N][C]

Torched Scampi, Chestnut & Orange Emulsion, Charred Leek, Amur Caviar

MIDDLE COURSE

RISOTTO [G][V]

Acquerello Risotto, Castelmagno Cheese & Black Truffle

FISH

AMADAI [G]

Roasted "Amadai", Liquid Roasted Potato, Braised Lettuce, Sea Urchin

MEAT

FILETTO [G]

M5 Wagyu Tenderloin, Porcini Mushroom, Celeriac Puree, Amarone Sauce

DESSERT

PANETTONE TIRAMISU [N]

Ristretto & Mascarpone Cream, Hazelnut, Espresso Ice Cream

HKD 988 per person

[V] Vegetarian [G] Gluten Free [D] Dairy Free [SS] Sustainable [N] Contain Nuts [C] Crustaceans
Please let us know if you have any food allergies or special dietary requirements
Prices are in HKD and subject to 10% service charge

節日嚙味菜單

(需整桌享用)



歡迎小食

藍鰭吞拿魚刺身 [SS][G]

乳清芝士泡沫、醃製意式豬背脂

前菜

燒海螯蝦 [G][N][C]

乳化栗子橙醬、炭燒大蒜、魚子醬

第二道菜

卡斯特爾馬格諾芝士意大利飯 [G][V]

陳年香米、黑松露

副菜

烤甘鯛 [G]

烤薯仔汁、燴生菜、海膽

主菜

M5 和牛牛柳 [G]

牛肝菌、西芹頭蓉、風乾葡萄酒汁

甜品

意式咖啡提拉米蘇 [N]

特濃咖啡、馬斯卡彭忌廉、脆榛子、咖啡雪糕

六道菜 每位988元

[V]素食 [G]不含麩質 [D]不含乳製品 [SS]可持續 [N]含堅果類 [C]甲殼類動物
如有任何食物過敏或特殊飲食要求，請通知餐廳團隊。
價格以港幣計算，另加一服務費。