

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

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CHEF TIFF LO X CHEF NATE GREEN
SEASONAL DEGUSTATION MENU



CANAPÉ

Quail Egg Mimosa, Smoked Eel [S][G]
Chicken Liver Parfait, Onion Jam [D][G]
Fine de Claire Oyster, Pickled Cucumber, Dill [S]

AMUSE BOUCHE

JAPANESE SABA MACKEREL TARTARE [S][G][D]
Red Prawns, Caviar, Fresh Horseradish
Ruinart 'R de Ruinart', Champagne, France NV

APPETISER

FOIE GRAS TORCHON [G]
Char Siu Marinade, Salted Plum, Brioche Toast
Lungarotti, Chardonnay Di Torgiano Aurense, Umbria, Italy 2022

MIDDLE COURSE

WHITE CRAB SALAD [S][G]
Late Summer Leaves, Citrus Dressing, Brown Crab & Uni Crumpet
Argiolas, Costamolino Vermentino, Sardegna, Italy 2023

MAIN COURSE

LAMB SADDLE [N][G][D]
Roast Pumpkin, Pickled Walnut, Sage & Parmesan Gnocchi
or
BEEF RIBEYE [D]
Persillade of Snails, Pomme Puree, Red Wine & Port Jus
or
STEAMED SEABASS [S][D]
Ragu of Fresh Haricot Blanc, Zucchini Flower Stuffed with Scallop Mousse
Marchesi Di Barolo, Barbera Del Monferrato Maraia DOC, Piedmont Italy 2021

DESSERT

VANILLA CHEESE CAKE [D][G]
Fresh Fig, Honeycomb, Aged Balsamic, Olive Oil
Comelli, Picolit, Italy, 2021

6 course at 1488 per person
Wine pairing at 600 per person

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

CHEF TIFF LO X CHEF NATE GREEN

季节品尝菜单



开胃小食

魔鬼鹌鹑蛋、烟熏鳗鱼 [S][G]

鸡肝酱、慢煮洋葱 [D][G]

法国生蚝 “Fine de Claire”、腌青瓜、苜蓿 [S]

餐前小食

日本鲭鱼他他 [S][G][D]

红虾配鱼子酱、新鲜辣根

Ruinart ‘R de Ruinart’, Champagne, France NV

前菜

鹅肝冷卷 [G]

叉烧汁、话梅、布里欧面包

Lungarotti, Chardonnay Di Torgiano Aurente, Umbria, Italy 2022

中段菜式

白蟹沙律 [S][G]

时令蔬菜、柑橘汁、面包蟹及海胆松饼

Argiolas, Costamolino Vermentino, Sardegna, Italy 2023

主菜

羊腩卷 [N][G][D]

烤南瓜、腌核桃、鼠尾草及巴马臣芝士意式面团子

或

牛肉眼 [D]

香草田螺、薯蓉、红酒碎酒汁

或

清蒸鲈鱼 [S][D]

白法边豆、意大利栉瓜花酿带子慕丝

Marchesi Di Barolo, Barbera Del Monferrato Maraia DOC, Piedmont Italy 2021

甜品

云呢拿芝士蛋糕 [D][G]

新鲜无花果、蜂巢蜜、陈年黑醋、橄榄油

Comelli, Picolit, Italy, 2021

六道菜季节尝味餐单 1488元

葡萄酒配搭 600 元

[V]素食 [G]含麸质

[S]含海鲜 [D]含乳制品 [N]含坚果类 [SS]可持续

如有任何食物过敏或特殊饮食要求，请通知餐厅团队。

价格以港币计算，另加一服务费。