



POPINJAYS

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POPINJAYS FESTIVE SET LUNCH

(SET LUNCH IS OFFERED FOR THE WHOLE TABLE)

– APPETISER –

TARTARE DI VITELLO [G]

*Italian Veal Tartare,
Parmigiano Reggiano Emulsion, Black Truffle*

RICCIOLA [D][G] [+HKD88]

*Japanese Hamachi Crudo, Mandarin Gel,
Taggiasca Olive, Sea Herb, Amur Caviar*

CAPELANTE [C]

*Hokkaido Scallop, Pumpkin Coulis,
Cime di Rapa, Taralli*

RADICCHIO [V][N][G]

*Red Endive Salad, Red Radish,
Orange Carpaccio, Hazelnut, Robiola Dressing*

– MIDDLE COURSE –

GNOCCHI

*Potato Gnocchi, Duck Ragu &
Chantarelle Mushroom*

LINGUINE [C]

Linguine Pasta, Blue Prawn and Salicornia

ZUPPA DI ZUCCA [V]

Pumpkin Soup, Barley, Roasted Seed, Herb Oil

TAGLIOLINI [V] [+HKD128]

*Homemade Tagliolini, Free Range Egg Yolk,
Castelmagno Cheese & Black Truffle*

– MAIN COURSE –

BRANZINO [G][N]

*Atlantic Seabass, Potato & Lemon Sauce,
Wilted Kale & Almond*

AGNELLO [G]

*Lamb Loin, Lentil Stew, Burnt Shallot,
Guanciale, Salsa Verde*

ROSSINI [G] [+HKD148]

*Angus Tenderloin, Seared Foie Gras,
Celeriac Puree, Porcini Mushroom,
Amarone Sauce*

POLENTA [G][V]

*Corn Polenta, Wild Mushroom Ragu,
Savoy Cabbage, Pecorino di Fossa*

– DESSERT –

PANETTONE TIRAMISU [N]

*Ristretto & Mascarpone Cream, Hazelnut,
Espresso Ice Cream*

PISTACCHIO [N]

*Roasted Pistachio Mousse, Feuilletine &
Caramel Ice Cream*

LIMONCELLO CHEESECAKE

Winter Citrus Ricotta Cake, Candied Fruit & Limoncello Sorbet

ADDITIONAL HKD 78 PER GLASS FOR SELECTED WINES

2 COURSE HKD 448

3 COURSE HKD 498

4 COURSE HKD 568

[V] Vegetarian [G] Gluten Free [D] Dairy Free [SS] Sustainable [N] Contain Nuts [C] Crustaceans

Vegetarian and vegan options are available to cater to your dietary requirements.

Please check with our service team.

節日午市套餐

(需整桌享用同一菜單)

– 前菜 –

意式小牛肉他他 [G]

帕瑪森芝士汁、黑松露

日本油甘魚刺身 [D][G] [+HKD88]

柑橘醬、橄欖、海草、魚子醬

北海道帶子 [C]

南瓜醬、蕪菁葉、意式經典小鹹餅

紅菊苣沙律 [V][N][G]

櫻桃蘿蔔、柳橙薄片、榛子、羅比奧拉軟芝士醬

– 第二道菜 –

馬鈴薯丸子

鴨肉醬及雞油菌

藍蝦扁意粉 [C]

海蘆筍

南瓜湯 [V]

大麥、烤籽、香草油

自家製意大利幼麵 [V] [+HKD128]

蛋黃、卡斯特爾馬格諾芝士、黑松露

– 主菜 –

海鱸魚 [G][N]

薯仔檸檬汁、羽衣甘藍、杏仁

羊柳 [G]

燉扁豆、炭燒香蔥、風乾豬面頰肉、莎莎青醬

安格斯牛柳 [G] [+HKD148]

香煎鵝肝、西芹頭蓉、牛肝菌、風乾葡萄酒汁

玉米粥 [G][V]

野生蘑菇肉醬、皺葉椰菜、羊奶芝士

– 甜品 –

提拉米蘇 [N]

濃縮咖啡、馬斯卡彭奶油、脆榛子、濃縮咖啡雪糕

烤開心果慕斯 [N]

法式薄脆、焦糖雪糕

柑橘乳清芝士蛋糕

冬季蜜餞水果、檸檬利口酒雪糕

另加\$78享用精選紅酒或白酒一杯

兩道菜 每位\$448

三道菜 每位\$498

四道菜 每位\$568

價格以港元計算，並需加收 10% 服務費

[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

我們提供素食的選項以滿足您的飲食要求

請與我們的服務團隊聯繫