



POPINJAYS

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TASTE OF POPINJAYS

(DEGUSTATION MENU IS OFFERED FOR THE WHOLE TABLE)



WELCOME

TARTARE [SS][D]

Fassona Beef Tartare, Murray Caviar, Egg Yolk, Puffed Fregola

APPETISER

CAPELANTE [C][D]

Seared Hokkaido Scallop, Celeriac Puree, Chiodini Mushroom, Smoked Duck Prosciutto

MIDDLE COURSE

RISOTTO AI RICCI [C]

Acquerello Risotto, Japanese Sea Urchin, Chive, Tomato Powder

FISH

MERLUZZO NERO [D][G][N][SS]

Baked Black Cod, Tuna Bottarga Sauce, Romanesco, Pistacchio

MEAT

FILETTO [G]

M5 Wagyu Tenderloin, Foie Gras, Morel Mushroom, Black Truffle

DESSERT

POPINJAY'S TIRAMISU [N]

Espresso & Mascarpone Cream, Crunchy Hazelnut, Ristretto Ice Cream

6-Course at HKD 988

[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

嚙味菜單

(需整桌享用)



歡迎小食

生牛肉他他 [SS][D]

配美利魚子醬、蛋黃、炸珍珠意粉

前菜

香煎北海道帶子 [C][D]

西芹頭蓉、金針菇、煙燻鴨火腿

第二道菜

日本海膽意大利飯 [C]

陳年香米、日本海膽、法蔥、番茄粉

副菜

烤黑鱈魚 [D][G][N][SS]

吞拿魚烏魚子醬、羅馬西蘭花、開心果

主菜

M5 和牛牛柳[G]

配鵝肝、羊肚菌、黑松露

甜品

意式咖啡提拉米蘇 [V][N]

特濃咖啡、馬斯卡彭忌廉、脆榛子、咖啡雪糕

六道菜 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。