

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 a rich, tactile texture that dominates the visual space.

POPINJAYS

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POPINJAYS SET LUNCH

(SET LUNCH IS OFFERED FOR THE WHOLE TABLE)

– APPETISER –

GAMBERI [C]

Seared Blue Prawn, Tomato Emulsion & String Bean

PROSCIUTTO D'OCA [N][G]

Smoked Duck Prosciutto, Stracciatella Cheese, Fig & Walnut

TONNO [G][D] [+HKD108]

Mediterranean Bluefin Tuna Tartare, Salmon Roe, Finger Lime, Borage Flowers

INSALATA [V]

Mesclun Salad, Cherry Tomato, Taggiasca Olive, Radish, Parmigiano Reggiano, Focaccia Crouton

– MIDDLE COURSE –

CASERECCE

Caserecce Pasta, Green Pea, Artichoke, Pancetta & Stracchino Cheese

RISOTTO AI RICCI [C][N] [+HKD128]

Acquerello Risotto Rice, Japanese Sea Urchin, Lemon & Tomato Powder

POLIPO

Tubetti Pasta, Spanish Octopus Ragu, Pistachio Tubetti

POPINJAYS MINISTRONE [V]

Seasonal Vegetables Soup, Tomato Broth, Black Garlic, Grana Padano

– MAIN COURSE –

CERNIA

Black Grouper, Fava Beans, Lettuce, Lemon & Prosecco Sauce

TAGLIATA DI POLLO

Chicken Leg "Tagliata", Foie Gras Sauce, Kale & Radicchio

FILETTO [G] [+HKD148]

Angus Tenderloin, Herbs Mashed Potato, Jumbo Asparagus, Beef Jus

ZUCCHINE [V][D]

Roasted Baby Zucchini, Zucchini Flower, Truffle Polenta, Crispy Shallots

– DESSERT –

POPINJAYS TIRAMISU [N]

Ristretto & Mascarpone Cream, Crunchy Hazelnuts, Espresso Ice Cream

PANNA COTTA [G]

Panna Cotta, Peach Compote, Mandarin & White Chocolate Ganache

MERINGA

Korean Strawberry Salad, Berry Sorbet, Basil, Meringue

ADD 78 PER GLASS FOR SELECTED WINES

2 COURSE HKD 398

3 COURSE HKD 468

4 COURSE HKD 528

[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.

午市套餐

(需整桌享用同一菜單)

– 前菜 –

香煎藍天使蝦 [C]

乳化番茄醬及四季豆

煙燻鴨火腿 [N][G]

絲綢芝士、無花果及核桃

地中海藍鰭吞拿魚他他 [G][D][+HKD108]

三文魚籽、手指檸檬、琉璃苣花

綜合生菜沙律 [V]

車厘茄、橄欖、蘿蔔、帕瑪森芝士、脆麵包粒

– 第二道菜 –

麻花捲意大利麵

青豌豆、雅枝竹、意式煙肉、絲綢芝士

日本海膽意大利飯 [C][N][+HKD128]

陳年香米、日本海膽、檸檬、番茄粉

TUBETTI 小管麵

西班牙八爪魚醬、開心果

時令蔬菜湯 [V]

番茄湯底、黑蒜、意大利格拉娜帕達諾芝士

– 主菜 –

黑石斑魚

蠶豆、生菜、檸檬和普羅塞克醬

雞腿肉

鵝肝醬、羽衣甘藍、紅菊苣

安格斯牛柳 [G][+HKD148]

香草馬鈴薯蓉、珍寶蘆筍、牛肉汁

烤小櫛瓜 [V][D]

櫛瓜花、松露玉米粥、脆紅蔥

– 甜品 –

POPINJAYS 提拉米蘇 [N]

濃縮咖啡、馬斯卡彭奶油、脆榛子、濃縮咖啡雪糕

意式奶凍 [G]

法式燉桃、柑香白朱古力奶油

草莓蛋白霜 [G]

韓國草莓沙律、莓果雪葩、羅勒、蛋白霜

另加\$78享用精選紅酒或白酒一杯

兩道菜 每位\$398

三道菜 每位\$468

四道菜 每位\$528

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