

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

POPINJAYS SET LUNCH

(SET LUNCH IS OFFERED FOR THE WHOLE TABLE)

– APPETISER –

GAMBERI [C]

*Seared Blue Prawn, Pumpkin Fondue,
Charred Baby Shallot & Sea Fennel*

BRESAOLA [N][G]

*Cured Beef Bresaola, Castelmagno Cheese,
Hazelnut, Lamb Lettuce, Lemon Dressing*

TONNO [G][D] [+HKD108]

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

INSALATA DI FINOCCHI [V][G]

*Sliced Fennel Salad, Orange Segment,
Taggiasca Olive, Ricotta Salata*

– MIDDLE COURSE –

RIGATONI

*Rigatoni Pasta, Tuscan Pork Ragu',
Pecorino Toscano*

TAGLIATELLE [C][D] [+HKD128]

*Tagliatelle Pasta, Norwegian Langoustine,
Datterino Tomato Sauce, Fresh Basil*

POLPO [N]

*Tubetti Pasta, Spanish Octopus Ragu',
Pistacchio*

ZUPPA DI FUNGHI [V]

Wild Mushroom Soup, Spelt and Green Oil

– MAIN COURSE –

BRANZINO [G][D]

*Baked Atlantic Seabass, Tomato Emulsion,
Olive, Broccolini*

TAGLIATA DI POLLO [G]

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

FILETTO [G] [+HKD148]

*Angus Tenderloin, Celeriac Puree',
Porcini Mushroom, Black Truffle*

ROMANESCO [V]

*Roasted Romanesco, Liquid Lemon Potato,
Roasted Leek, Semi Dried Tomato*

– 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 / 0 ABV 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.

午市套餐

(需整桌享用同一菜單)

– 前菜 –

香煎藍天使蝦 [C]

南瓜醬、炭燒香蔥苗、海茴香

意式風乾牛肉 [N][G]

卡斯特爾馬格諾芝士、榛子、萵苣菜、檸檬醬

地中海藍鰭吞拿魚他他 [G][D][+HKD108]

三文魚籽、手指檸檬、紫花

茴香片沙律 [V][G]

橙柳、橄欖、熟成乳清芝士

– 第二道菜 –

波紋管狀通心粉

意式豬肉醬、托斯卡納芝士

挪威海螯蝦寬扁麵 [C][D][+HKD128]

番茄醬、新鮮羅勒

TUBETTI 小管麵

西班牙八爪魚醬、開心果

野生蘑菇湯 [V]

斯佩耳特小麥、青油

– 主菜 –

烤海鱸魚 [G][D]

車厘茄汁、橄欖、西蘭花苗

雞腿肉 [G]

鵝肝汁、羽衣甘藍、紅菊苣

安格斯牛柳 [G][+HKD148]

西芹頭蓉、牛肝菌、黑松露

烤羅馬西蘭花 [V]

檸檬馬鈴薯汁、烤大蒜、番茄乾

– 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\$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