

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



jean may

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 Pumkin, Pickled Walnut, Sage & Parmesan Gnocchi
or
BEEF RIBEYE [D]
Persilade 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, Peidmont 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.

季節品嚐菜單



開胃小食

魔鬼鵝鶉蛋、煙燻鰻魚 [S][G]

雞肝醬、慢煮洋蔥 [D][G]

法國生蠔 “Fine de Claire”、醃青瓜、蒔蘿 [S]

餐前小食

日本鯖魚他他 [S][G][D]

紅蝦配魚子醬、新鮮辣根

Ruinart ‘R de Ruinart’, Champagne, France NV

前菜

鵝肝冷卷 [G]

叉燒汁、話梅、布里歐麵包

Lungarotti, Chardonnay Di Torgiano Aurenate, Umbria, Italy 2022

中段菜式

白蟹沙律 [S][G]

時令蔬菜、柑橘汁、麵包蟹及海膽鬆餅

Argiolas, Costamolino Vermentino, Sardegna, Italy 2023

主菜

羊鞍卷 [N][G][D]

烤南瓜、醃核桃、鼠尾草及巴馬臣芝士意式麵糰子

或

牛肉眼 [D]

香草田螺、薯蓉、紅酒砵酒汁

或

清蒸鱸魚 [S][D]

白法邊豆、意大利櫛瓜花釀帶子慕絲

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

甜品

雲呢拿芝士蛋糕 [D][G]

新鮮無花果、蜂巢蜜、陳年黑醋、橄欖油

Comelli, Picolit, Italy, 2021

六道菜季節嚐味餐單 1488元

葡萄酒配搭 600 元

[V]素食 [G]含麩質

[S]含海鮮 [D]含乳製品 [N]含堅果類 [SS]可持續

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。