

POPINJAYS

Afternoon Tea Menu 下午茶菜單

Popinjays Afternoon session exudes the playful nature of the afternoon ritual. Bursting with colour and complemented with refined ingredients, it promises to be a gastronomical experience that will most certainly tantalise the palate and keep one entertained throughout the journey.

The Aviary is the ideal venue for a modern day tea party, accommodating up to 20 persons with a private terrace.

**Prices are in HKD and subject to 10% service charge
All unconsumed items are not allowed to be taken away**

價格以港元計算並加收10%服務費
未享用的食物不允許帶走

FESTIVE AFTERNOON TEA
節日下午茶

INDULGENCE 昇華體驗

JET FRESH OYSTER

新鮮生蠔

MURRAY CAVIAR, BLINIS AND SOUR CREAM

美利魚子醬、小圓餅、酸忌廉

ONE GLASS OF "R" DE RUINART BRUT

"R" DE RUINART BRUT 香檳一杯

additional HK\$160 per person
每位另加\$160



SANDWICH SELECTION 三文治精選

SMOKED SALMON, CREAM CHEESE, CAPERS

煙三文魚、奶油芝士、酸豆

BUFFALO MOZZARELLA, HEIRLOOM TOMATO, BASIL PESTO (V)

水牛芝士、原種番茄、羅勒青醬 (V)

ROASTED BEEF, DIJION MUSTARD, BLACK TRUFFLE

烤牛肉、法式芥末、黑松露

JAPANESE EGG, SPICY MAYO, CHIVES

日本雞蛋、辣味蛋黃醬、香蔥

FESTIVE AFTERNOON TEA 節日下午茶

SMALL BITES SELECTION 小食精選

DAILY VEGETABLE SHOOTER

是日蔬菜杯

FOIE GRAS TERRINE, PISTACHIO, CHERRY JAM

鵝肝醬、開心果、車厘子果醬

CRAB SALAD, SOFT BUN

蟹肉沙律, 軟麵包

MASCARPONE & LEMON TART, PUMPKIN SEED

馬斯卡彭芝士檸檬撻, 南瓜籽

BAKERY SELECTION 烘培精選

QUICHE LORRAINE

DAILY SPECIAL

每日精選

法式咸批

SWEETS SELECTION 甜點

MADELEINE

瑪德蓮蛋糕

MACAROONS

馬卡龍

ASSORTED COOKIES AND CHOCOLATE

雜錦曲奇及朱古力

PREMIUM PASTRY

高級糕點

DAILY SELECTION CAKES

是日精選蛋糕

FRESH FRUIT

新鮮水果

FESTIVE AFTERNOON TEA

節日下午茶

JAMS & CONDIMENTS 果醬及調味品

STRAWBERRY SCONE AND GINGER BREAD SCONE

草莓鬆餅及薑餅鬆餅

CLOTTED CREAM, LEMON CURD, STRAWBERRY JAM

濃縮奶油、檸檬吉士撻、草莓果醬

PASS AROUND 餐桌呈上

PLANT BASED SIU MAI, PARMESAN FONDUE, BLACK TRUFFLE

素燒賣、芝士醬、黑松露