

POPINJAYS

HONG KONG RESTAURANT WEEK 2022

BURRATA AND PARMA HAM
smoked peach, rocket, balsamic glaze

OR

PAN SEARED HOKKAIDO SCALLOPS
burnt eggplant purée, hazelnuts, barley



STUFFED ZUCCHINI FLOWER
piquillos purée, edamame



PAN SEARED SEA BASS
caviar, flamed grapes, glazed celery, samphire, vermouth butter sauce

OR

GRILLED WAGYU BEEF STRIPLOIN (+\$68)
broccoli textures, shallot, red wine jus



COCONUT TAPIOCA
passion fruit sorbet

or

APRICOT ROCAMADOUR CHEESE FONDUE
walnut, crudités, baguette

4 course menu at \$598 plus 10% service charge per person
includes coffee or tea

prices are in HKD and subject to 10% service charge



TEA AND COFFEE SELECTION

TEA SELECTIONS

\$75

TIFFANY'S BREAKFAST
BLACK TEA

DUKE'S BLUES
EARL GREY

MOUNT FEATHER
CHINESE GREEN TEA

DRAGON JASMINE TEA
CHINESE GREEN TEA

BEEEEEE CALM
CHAMOMILE TEA

MERRY PEPPERMINT
PEPPERMINT TEA

ENERGINGER
HERBAL INFUSION TEA

LA VIE EN ROSE
BLACK TEA WITH ROSE

TOWERING KUNG FU
KEEMAN CONGU BLACK TEA

LYCHEE WHITE PEONY
LYCHEE FLAVOURED WHITE TEA

COFFEE SELECTIONS

(REGULAR MILK, SKIMMED MILK, ALMOND MILK, SOYA MILK AVAILABLE)

\$70

ESPRESSO

AMERICANO

MACCHIATO

CAPPUCCINO

LATTE

FLAT WHITE

MOCHA