

THE MURRAY

HONG KONG

A NICCOLO HOTEL

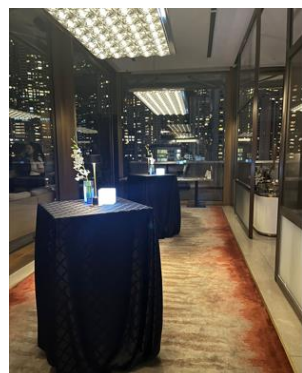


POPINJAYS



AVIARY PRIVATE DINING

Lunch (Monday to Friday)



SET MENU A

STARTER

ROASTED VEAL

Tuna Sauce, Beef Jus, Fried Capers
OR

DITALINI & POTATOES SOUP

Provola and Black Truffle (V)

MAIN

LAMB LOIN

Bell Pepper Peperonata, Salsa Verde
OR

SUSTAINABLE LOCAL RED SNAPPER

Mussels, Fregola, Taggiasca Olives
OR

“ACQUERELLO” RISOTTO RICE

Pumpkin, Amaretti Crumble, Taleggio,
20y Balsamic (V)

DESSERT

POPINJAYS' TIRAMISU

Ristretto & Mascarpone Cream, Crunchy Hazelnut, Espresso Ice Cream (N)

HKD 658 +10% / person

For enquiries or reservations, please contact our team of Events Specialists at (852) 3141 8668 or via events.themurray@niccolohotels.com.

All price is subject to 10% services charges

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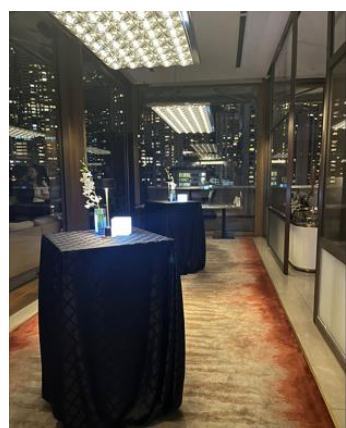


POPINJAYS



AVIARY PRIVATE DINING

Dinner (Monday – Sunday)



SET DINNER ROMA

STARTER

CAPEANTE

Seared Hokkaido Scallop, "Busara" Sauce,
Crispy Shallots, Herbs Oil

OR

BURRATA

Apulian Burrata Cheese, Cherry Tomatoes,
Taggiasca Olives, Basil (V)

MIDDLE

PACCHERI

Paccheri Pasta with Short-rib Ragù and Parmigiano Reggiano

OR

RISOTTO

Acquerello Risotto Rice with Porcini Mushrooms
and Black Truffle (V)

MAIN

CONTROFILETTO

Ranger Valley Wagyu Striploin, Mashed Potatoes, Roasted Asparagus
Or

SGOMBRO

Baked Mackerel, Light Garlic Sauce, Taggiasca Olives and Broccolini
Or

POLENTA

Creamy Corn Polenta, Cardoncelli Mushrooms, Turnip Tops (V)

DESSERT

PANNACOTTA

Vanilla Pannacotta, Pear Compote, Chocolate Ganache

HKD 1,158 +10% / person

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