



POPINJAYS

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## DEGUSTATION MENU

POPINJAYS IS A CONTEMPORARY ROOFTOP RESTAURANT AND STYLISH BAR WITH A 520-SQUARE-METRE WRAPAROUND TERRACE, PERFECT FOR APPRECIATING THE INSTAGRAM-WORTHY VIEWS AND MINGLING WITH THE FASHIONABLE CROWD.

TO COMPLEMENT THE EXPERIENCE ARE DISHES OF EUROPEAN FARE, A WORLD-CLASS SELECTION OF CLASSIC COCKTAILS, SPECIALTY SPIRITS, AND BAR SNACKS.

# TASTE OF POPINJAYS VALENTINE'S DAY EDITION

(DEGUSTATION MENU IS OFFERED FOR THE WHOLE TABLE)



## WELCOME

OSTRICA [D][G]

*Fresh Oyster, Murray Caviar, Finger Lime*

## APPETISER

CAPELANTE [C][D]

*Seared Hokkaido Scallop, Blood Orange Gazpacho, Crispy Leek, Samphire*

## MIDDLE COURSE

RISOTTO [G]

*Acquerello Rice, Smoked Duck Breast, Grapefruit, Chamomile*

## FISH

MERLUZZO NERO

*Baked Black Cod, White Asparagus puree', Salmon Roe*

## MEAT

FILETTO M5

*Ranger Valley Wagyu M5, Prickly Pear Coulis, Braised Baby Gem, Fennel Pollen Beef Jus*

## DESSERT

ROSA DI LOTUS [D][N]

*Vanilla & White Chocolate Crème, Feuilletine, Berries Compote*

6-Course at HKD 988

[V] Vegetarian [G] Gluten Free [D] Dairy Free [SS] Sustainable [N] Contain Nuts [C] Crustaceans  
Please let us know if you have any food allergies or special dietary requirements  
Prices are in HKD and subject to 10% service charge

# 情人節 嚙味菜單

(需整桌享用)



## 歡迎小食

生蠔 [D][G]

新鮮生蠔、美利魚子醬、柑橘魚子醬

## 前菜

香煎北海道帶子 [C][D]

配西班牙血橙凍湯、脆大蒜、海蘆筍

## 第二道菜

煙燻鴨胸意大利飯 [G]

西柚、洋甘菊

## 副菜

烤黑鱈魚

白蘆筍蓉、三文魚子

## 主菜

M5 和牛牛柳

配仙人掌果醬、迷你羅馬生菜、茴香花粉牛肉汁

## 甜品

蓮花玫瑰 [D][N]

雲呢拿白朱古力忌廉、蛋白薄脆片、莓果蜜餞

六道菜 988元

[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  
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。