



POPINJAYS

CHRISTMAS TASTE OF POPINJAYS

(DEGUSTATION MENU IS OFFERED FOR THE WHOLE TABLE)



WELCOME

RICCIO DI MARE [C][D][G]

Sea Urchin, Blue Fin Tuna, Olive Sauce

APPETISER

GAMBERO ROSSO [C][D][G]

Red Prawn Tartare, Orange, Plankton Emulsion, Amur Caviar

MIDDLE COURSE

AGNOLOTTI IN BRODO

Chicken & Foie Gras Agnolotti, Beef Consommé, Aged Parmesan Cheese, Black Truffle

FISH

DENTICE [G]

Smoked Toothfish, Topinambur, Champagne & Alba Truffle

MEAT

MARE & MONTI [C][G]

Wagyu M5 Filet Mignon, Poached Blue Lobster, Porcini Fondue & Morel

DESSERT

TRONCHETTO DI NATALE [V][N]

Chestnut, Crunchy Meringue, Chocolate Ice Cream

5-Course at HKD 1,388

6-Course at HKD 1,688

[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

聖誕節嚙味菜單

(需整桌享用)



歡迎小食

海膽

配藍鰭吞拿魚、橄欖醬 [C][D][G]

前菜

紅蝦他他

香橙、海藻乳化醬、阿穆爾魚子醬 [C][D][G]

第二道菜

雞肉鵝肝意大利雲吞

配牛肉清湯、陳年巴馬臣芝士、黑松露

副菜

牙魚 [G]

煙燻牙魚、菊芋、香檳與阿爾巴松露

主菜

海陸雙重滋味 [C][G]

M5和牛菲力牛排及藍龍蝦配羊肚菌、炭燒香蔥

甜品

傳統聖誕木頭蛋糕 [V][N]

栗子、脆蛋白霜、巧克力雪糕

五道菜 1388元

六道菜 1688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，請通知我們
價格以港幣計算，另加10%服務費