



POPINJAYS

# FESTIVE TASTE OF POPINJAYS

(DEGUSTATION MENU IS OFFERED FOR THE WHOLE TABLE)



## WELCOME

### SCAMPI [C][G]

*Scampi Tartare, Potato Vichyssoise, Seaweed, Amur Caviar*

## APPETISER

### CAPELANTE MARINATE [C][G][D]

*Atlantic Scallop Tartare, Grapefruit Gel, Dashi, Rice puff*

## MIDDLE COURSE

### AGNOLOTTI DEL PLIN

*Chicken & Foie Gras Agnolotti, Aged Parmesan Cheese, Black Truffle*

## FISH

### BRANZINO [V][SS]

*Roasted Atlantic Seabass, Topinambur, Porcini, Leek, Champagne Sauce*

## MEAT

### MARE & MONTI [C][G]

*Wagyu M5 Filet Mignon, Poached Boston Lobster, Morels, Burnt Shallot*

## DESSERT

### PANETTONE TIRAMISU [V][N]

*Ristretto & Mascarpone Cream, Crunchy Hazelnut, Espresso Ice Cream*

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

# 節日嚐味菜單

(需整桌享用)



## 歡迎小食

挪威海螯蝦 [C][G]

海螯蝦他他、薯仔凍湯、海藻、阿穆爾魚子醬

## 前菜

帶子刺身薄片 [C][G][D]

大西洋帶子他他、葡萄柚果醬、日式高湯、脆米片

## 第二道菜

意大利餃子

雞肉鵝肝意大利餃子、陳年帕瑪森芝士、黑松露

## 副菜

海鱸魚 [V][SS]

烤大西洋鱸魚、菊芋、牛肝菌、大蒜、香檳醬

## 主菜

海陸雙重滋味 [C][G]

M5菲力和牛牛排、波士頓龍蝦、羊肚菌、炭燒香蔥

## 甜品

意式聖誕麵包提拉米蘇 [V][N]

濃縮咖啡雪糕、馬斯卡彭奶油、脆榛子

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，請通知我們  
價格以港幣計算，另加10%服務費