

POPINJAYS

CADORET OYSTER MENU

OCTOBER 13TH, 2026



CHAMPAGNE & OYSTER

CADORET OYSTERS [S]

"Set against the breathtaking panoramic backdrop of Popinjays, guests will indulge in Champagne, alongside a selection of Cadoret oysters, expertly shucked to order by World Champion Oyster Shucker, Marcel Lesoille."

APPETIZER

SCALLOP CARPACCIO [S]

Hokkaido Scallop, Smoked Oyster Dressing, Sea Herbs

MIDDLE COURSE

OYSTER RISOTTO [S][D]

Carnaroli Rice, Oysters, Prosecco, Lemon Mascarpone, Chives

MAIN COURSE

STEAMED SEABASS [S][D]

Steamed Mediterranean Seabass, Zucchini Flowers Stuffed with Crab & Oyster Mousse, Basil Dashi

DESSERT

PANNA COTTA [D]

Vanilla Panna Cotta, Fresh Figs, Thyme-infused Honey

price at \$1188 per person

[M] Signature [V] Vegetarian [G] Gluten

[S] Seafood [D] Dairy [N] Nuts [SS] Sustainable

Please let us know if you have any food allergies or special dietary requirements.

Prices are in HKD and subject to 10% service charge.

CADORET生蠔晚宴

2026年10月13日



香檳與生蠔

CADORET 生蠔 [S]

「坐擁 Popinjays 壯麗天際景致、
品味香檳、配搭 Cadoret 精選生蠔、
由世界冠軍開蠔大師 Marcel Lesoille 即席開蠔呈獻。」

前菜

薄切生帶子片 [S]

北海道帶子、煙燻生蠔醬、海藻

中段

生蠔意大利飯 [S][D]

Carnaroli 米、生蠔、意大利氣泡酒、檸檬馬斯卡彭芝士、細香蔥

主菜

地中海鱸魚 [S][D]

蒸鱸魚、蟹肉生蠔慕絲釀意大利櫛瓜花、羅勒高湯

甜品

意式奶凍 [D]

雲呢拿奶凍、新鮮無花果、百里香蜜糖

每位港幣 \$1,188 元

[M] 招牌 [V] 素食 [G] 含麩質

[S] 含海鮮 [D] 含乳製品 [N] 含堅果類 [SS] 可持續

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。