



POPINJAY'S

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DOLCE FAR NIENTE AFTERNOON TEA

(Includes Coffee or Tea)

\$428 per person

–SAVORY–

Balik Salmon, Sour Cream, Caviar Bun [G][S][D]

Cantabrico Anchovie & Ricotta Crostini [G][S][D]

Focaccia Crudo & Mozzarella [G][D]

Tuna Tramezzino [G][S][D]

Fassona Beef Tartare [D]

Zucchini, Mint & Ricotta Tart [V][G][D]

–MIDDLE–

Prawn & Artichoke Fritto [G][S][D]

–SWEETS–

Sfogliatelle [G][D]

Fruit Tart [G][D]

Cannoncini Vanilla Chantilly [G][D][N]

Montagnette [G][D][N]

Baba al Limone [G][D]

[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.

Menu offerings are subject to change due to seasonality and product availability.

POPINJAYS

DOLCE FAR NIENTE 意式閒逸下午茶

包括一杯咖啡或茶

每位 \$428

-鹹點-

煙燻三文魚、酸忌廉、魚子醬飽 [G][S][D]

坎塔布里科鯷魚配意大利乳清芝士脆多士 [G][S][D]

意大利香草麵包 配意大利火腿、水牛芝士 [G][D]

吞拿魚三文治 [G][S][D]

生牛肉他他 [D]

意大利青瓜 薄荷 乳清芝士撻 [V][G][D]

-熱盤-

炸蝦 雅枝竹 [G][S][D]

-甜品-

意大利千層酥 [G][D]

生果撻 [G][D]

意大利雲呢拿忌廉酥皮奶油捲 [G][D][N]

蒙塔涅芝士 [G][D][N]

檸檬巴巴蛋糕 [G][D]

[M] 主廚推介 [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。

菜單內容可能會因季節性和產品供應情況而有所改變

TEA AND COFFEE SELECTION

茶或咖啡

TEA 茶 SELECTION BY T9 (SUSTAINABLY CERTIFIED 可持續認證)

CHAMOMILE TEA 洋甘菊茶

DONGDING OOLONG TEA 凍頂烏龍

ENGLISH BREAKFAST TEA 英式早餐茶

EARL GREY BLACK TEA 伯爵紅茶

DARJEELING BLACK TEA 大吉岭春摘紅茶

AGED TANGERINE PUERH 陳皮普洱茶

JASMINE TEA 茉莉花茶

PEPPERMINT TEA 薄荷茶

COFFEE SELECTION 咖啡

ITALIAN COFFEE 意式咖啡 BY CAFFÈ VERGNANO 1882
(SUSTAINABLY CERTIFIED 可持續認證)

ESPRESSO 意式特濃咖啡

AMERICANO 美式咖啡

MACCHIATO 瑪琪雅朵

CAPPUCCINO 卡布奇諾

LATTE 意式牛奶咖啡

FLAT WHITE 白咖啡