



POPINJAYS

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DEGUSTATION MENU
AND
A LA CARTE SIGNATURES

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 PUGLIA

(DEGUSTATION MENU IS OFFERED FOR THE WHOLE TABLE)



WELCOME

CRUDO DI TONNO [SS][G][D]

Marinated Tuna, Capers, Lemon, Caviar

Saicho Sparkling Tea - Hojicha

APPETISER

CALAMARETTI [SS][D]

Sauté Calamari, Squid, Fava Bean, Turnip Greens & Taralli

Vermentino, Tenuta Guado Al Tasso, Bolgheri, Tuscany, Italy 2022

MIDDLE COURSE

ORECCHIETTE ALLA BARESE

Orecchiette Pasta with Braised Meatloaf in Tomato Sauce and Pecorino

Etna Rosso, Tornatore, Sicily, Italy 2022

FISH

PESCE SPADA [SS][D]

Bread Crumbed Swordfish Filet, Cuttlefish, Tomato, Capers, Olive and Lemon

Chardonnay Di Torgiano Aurenate, Lungarotti, Umbria, Italy 2019

MEAT

CARRÉ D'AGNELLO [G][D]

Smoked Rack of Lamb, Apulian Baked Eggplant and Peas

Barolo DOCG, Diego Conterno, Piedmont, Italy 2019

DESSERT

MILLEFOGLIE ALL'ARANCIA [V][N]

Millefeuille, Ricotta Mousse, Orange Sorbet

W & J Graham's 20 Years Old Tawny

6-Course at 988

Add Wine pairing at 488

[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

CRUDO

FRESH OYSTER [G][D]

Half Dozen 420

Dozen 720

CAVIALE 30gr

N3 Amur Caviar 680

N5 Perseus Caviar 880

GRAN CRUDO [SS][D][C][G]

*Scampi, Oysters, Red Prawn, Marinated Scallop, Tuna,
Murray Caviar 10g
(to share)*

1080

CARPACCIO DI TONNO [SS][D][G]

Bluefin Tuna Carpaccio, Ginger, Chives

280

GAMBERI ROSSI [C][D][SS]

Sicilian Red-Prawn, Grapefruit, Amur Caviar

480

SCAMPI [C][D][SS][G]

Norwegian Langoustine

320

CAPESANTE MARINATE [SS][D][G]

Marinated Scallops, Salicornia, Lemon Emulsion, Rice Puff

290

CARPACCIO DI MANZO [G]

Angus Beef Carpaccio, Grana Padano, Arugula, Black Truffle

280

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ANTIPASTI

STARTER

VITELLO TONNATO [G][D]

Slow-Cooked Veal Loin, Tuna Sauce, Capers

290

PATE DI FEGATINI

Tuscan Style Chicken Liver Pate, Sourdough

240

INSALATA DI POLPO

*Grilled Octopus, Smoked Potato,
Peperone Crusco*

320

BUFALA [V]

*Buffalo Mozzarella Cheese,
Baked Tomato, Oregano*

280

INSALATA VERDE [V]

*Mix Baby Green, Avocado, Parmesan Cheese,
Bread Crisp, Lemon Dressing*

190

PRIMI

PASTA, RISOTTO AND SOUP

ZUPPA DI PESCE [SS][C]

Sardinian Fregula, Seafood

260

LINGUINE ALL'ASTICE [C]

*Signature Linguine Pasta, Boston Lobster,
Bagna Cauda*

480

SPAGHETTONI ALLE VONGOLE & BOTTARGA [D]

Spaghetti Pasta, Clams & Cured Mullet Roe

280

RAVIOLO AL SALMONE [C][SS]

*Home-Made Ravioli, Crab,
Lemon & Butter Sauce*

320

GNOCCHI ALLA CAMPIDANESE

*Potato Gnocchi, Sausage, Fennel
Seeds & Ricotta Salata*

280

PAPPARDELLE AL BRASATO

*Egg Pappardelle, Slow cooked Short-Rib
Guancialetta, Parmesan Emulsion*

320

RISOTTO AGLI SCAMPI [C][G]

*Aged Acquerello Risotto, Marinated Scampi,
Champagne & Thyme, Amur Caviar*

310

RISOTTO FUNGHI PORCINI [V][C]

*Aged Acquerello Risotto, Mascarpone
Braised Porcini, Freshly Shaved Black Truffle*

280

CALAMARATA AI POMODORI [V]

Calamarata Pasta, Seasonal tomato, Eggplant, Stracciatella, Basil

260

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SECONDI

MAIN

MERLUZZO [G][D][SS]
*Chilean Seabass, Cannellini Beans,
Guanciale, Clams*
410

GAMBERONI [D][SS][C]
Grilled King Prawn Provençale style
420

AGNELLO SCOTTADITO [D][G]
Grilled Lamb Rack, Eggplant Caviar, Burnt Shallot
440

GALLETTO ALLA DIAVOLA [D][G]
Spatchcocked Chicken, Caponata
480

FILETTO ALLA ROSSINI [G]
*Grilled Wagyu Tenderloin, Foie Gras,
Truffle Mash, Morel Mushroom*
680

ROMBO [SS]
Roasted Whole Turbot, Sicilian Style
980

BRANZINO [SS]
*Atlantic Seabass Carpaccio with Lemon &
Extra Virgin Olive Oil*
OR
Grilled with Salmoriglio
880

BISTECCA ALLA FIORENTINA [G][D]
Rangers Valley Porterhouse 1200g
1880

COSTOLETTA ALLA MILANESE
*Butter-fried Milk-fed Italian Veal Rack,
Lemon, Arugula*
980

CONTORNI

SIDES

ASPARAGI GRATINATI [V][G]
*Grilled Asparagus, Burnt Butter
Grana Padano Cheese*
90

FUNGHI TRIFOLATI [V][G][D]
Sautéed Wild Mushrooms, Garlic, Fresh Parsley
90

SPINACI ALLA CREMA [V][G]
Creamy Spinach, Taleggio Cheese
80

PURÉ DI PATATE [V][G]
Belgian Potato Purée, Nutmeg, Butter
80

BROCCOLINI ALL'AGLIO [V][G][D]
Sautéed Broccoli, Garlic & Chili
80

PATATINE AL TARTUFO NERO [V][G]
French Fries, Black Truffle
100

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DOLCI DESSERT

POPINJAYS' TIRAMISU [V][N]

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

150

PROFITEROLES [V][N]

*Vanilla Choux, Hazelnut Praline,
64% Dark Chocolate Sauce*

140

MILLEFOGLIE DI FRAGOLA [V][N]

*Filo Pastry, Strawberries Textures,
Chantilly, Raspberry Sorbet*

140

BABA AL RUM [V]

Yeast Cake Soaked in Rum Syrup, Chantilly

150

BAKED ALASKA (SERVE 2) [V]

*Berries, Panna Cotta Ice Cream, Meringue,
Grand Marnier*

250

SORBETTO AL LIMONE (SERVE 2) [V]

Lemon Sorbet, Vodka

240

ARTISANAL CHEESE SELECTION [V][N]

*Daily Selection of 5 Curated Cheeses, Condiments & Breads
(Please check with our service team for daily selection details)*

330

APERITIF / DIGESTIF

Amaro Montenegro

108

Amaronauta

108

Limoncello

108

Sambuca

108

GRAPPA

Capovilla Saturno Peach

398

Castagner Leon Amarone

198

PORT

W & J Graham's 20 Years Old Tawny

148

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WINE LIST

	GLS	BTL
BUBBLES		
Ruinart 'R De Ruinart', Champagne, France NV	220	1,190
Ruinart Brut Rosé, Champagne, France	240	1,200
Perla Del Garda Metodo Classico Dop Brut, Italy 2019	190	950
Rive Della Chiesa, Prosecco, Veneto, Italy NV	130	630
WHITE		
Chablis Domaine Oudin, France 2022	190	950
Gewürztraminer, Alois Lageder, Trentino Alto Adige, Italy 2021	160	800
Pinot Grigio, Schiopetto, Friuli, Italy 2022	130	650
Etna Blanco, Tornatore, Sicily, Italy 2022	160	800
Chardonnay Di Torgiano Aurenate, Lungarotti, Umbria, Italy 2019	220	1,100
Vermentino, Tenuta Guado Al Tasso, Bolgheri, Tuscany, Italy 2022	140	700
ROSÉ		
'Whispering Angel', Chateau D 'Esclans, Cotes D E Provence, France 2022	140	650
Primitivo Rosato Manduria, Puglia, Italy 2023	130	650
RED		
Montepulciano d'Abruzzo Valle Reale, Italy 2021	140	700
Chianti Classico, Stomennano, Tuscany, Italy	150	750
Pinot Nero, Baracchi, Tuscany, Italy 2019	220	990
Etna Rosso, Tornatore, Sicily Italy 2022	160	800
Domaine des Tourelles, Bekaa Valley, Lebanon 2021	130	650
Barolo DOCG, Diego Conterno, Piedmont, Italy 2019	200	1,100
SWĒET		
Moscato D 'Asti, Saracco, Piedmont, Italy 2022	150	720

Corkage fee: \$500 per bottle of wine and \$1,000 per bottle of spirit
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嚐味意大利 - 普利亞

(需整桌享用)



歡迎小食

生醃吞拿魚配魚子醬, 酸豆, 檸檬 [SS][G][D]

Saicho Sparkling Tea - Hojicha

前菜

魷魚配蠶豆, 青蘿蔔, 意式麵包圈 [SS][D]

Vermentino, Tenuta Guado Al Tasso, Bolgheri, Tuscany, Italy 2022

意大利麵

貓耳朵意大利麵, 番茄燉肉, 羊奶芝士

Etna Rosso, Tornatore, Sicily, Italy 2022

副菜

酥炸劍魚柳, 番茄, 酸豆, 橄欖, 檸檬 [G][D]

Chardonnay Di Torgiano Aurenate, Lungarotti, Umbria, Italy 2019

主菜

煙燻羊排, 茄子, 青豆 [SS][D]

Barolo DOCG, Diego Conterno, Piedmont, Italy 2019

甜品

奶酪慕絲千層酥配香橙雪芭 [V][N]

W & J Graham's 20 Years Old Tawny

六道菜 988 元

加配餐酒 488 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

海鮮刺身及生料

新鮮生蠔 [G][D]

6隻 420

12隻 780

魚子醬 30克

俄羅斯鱈魚子醬 680

頂級鱈龍魚子醬 880

海鮮拼盤 (共享) [SS][D][C][G]

新鮮海螯蝦, 生蠔, 西西里紅蝦, 醃製帶子,

吞拿魚他他, 俄羅斯魚子醬 (共享)

1080

薄切藍鯨吞拿魚 [SS][D][G]

藍鯨吞拿魚, 薑, 細香蔥

280

薄切西西里紅蝦刺身 [C][D][SS]

西柚, 俄羅斯鱈魚子醬

480

原隻挪威海螯蝦 [SS][C][D][G]

320

薄切醃製帶子 [SS][D][G]

薑, 細香蔥, 檸檬汁, 脆米片

290

薄切安格斯生牛肉片 [G]

火箭菜, 黑松露

280

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前菜

慢煮小牛肉配吞拿魚醬 [G][D]
290

托斯卡納風格雞肝醬 [G]
酸種麵包
240

意式烤章魚
煙燻馬鈴薯、黑胡椒
320

水牛城芝士 [V]
焗番茄、牛至
280

田園沙律 [V]
雜菜沙律、牛油果、巴馬芝士、麵包脆片、檸檬汁
190

意大利麵, 意大利飯及湯

龍蝦濃湯 [SS][C]
龍蝦湯、珍珠意粉、虎蝦、蜆
260

特制波士頓龍蝦扁意大利麵 [C]
480

蜆肉意大利麵 [D]
配烏魚子
280

自家製三文魚意大利雲吞 [SS][C]
配檸檬牛油汁
320

雜肉香腸馬鈴薯丸子
茴香籽、水牛芝士
280

慢煮牛肋肉雞蛋手工寬帶麵
配巴馬芝士
320

海螯蝦意大利飯 [G][C]
百里香、魚子醬
310

鮮刨黑松露牛肝菌意大利飯 [V][C]
280

時令蕃茄寬管戒指麵 [V]
配茄子蓉, 羅勒
260

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主菜

香烤智利海鱸魚 [G][D][SS]
蜆、義大利卷豆、風乾豬面頰肉
410

普羅旺斯式燒原隻虎蝦 [C][D][SS]
420

意式炭火燒羊架 [G][D]
茄子蓉、乾蔥
440

意式烤雞 [G][D]
卡波納塔烤雞600G
480

烤和牛牛柳 [G]
煎鵝肝、松露薯蓉、羊肚菌
680

西西里式烤原條多寶魚 [SS]
980

原條海鱸魚 [SS]
薄切原條海鱸魚刺身配檸檬及初榨橄欖油
或
特色南意大利醬汁燒海鱸魚
880

T骨牛扒 [G][D]
薯仔及牛肝菌
1880

米蘭式酥炸牛仔扒
配火箭菜、檸檬
980

配菜

焦香烤蘆筍 [G][V]
巴馬臣芝士
90

香蒜炒野生蘑菇 [G][D][V]
炒野生蘑菇, 黑松露
90

奶油菠菜 [G][V]
奶油菠菜、陳年車打芝士
80

比利時薯蓉 [G][V]
肉豆蔻、牛油
80

意大利長條西蘭花 [G][D][V]
香蒜及辣椒
80

炸幼薯條 [G][V]
黑松露醬
100

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甜品

意式咖啡提拉米蘇 [V][N]
特濃咖啡、馬斯卡彭忌廉
脆榛子、咖啡雪糕

150

雲呢拿雪糕泡芙 [V][N]
配64%黑朱古力醬

140

草莓千層酥 [V][N]
配紅莓雪芭

140

意式蘭姆酒「巴巴」蛋糕 [V]
配鮮奶油忌廉

140

火焰雪山 (供2人享用) [V]
火焰雪山、雜莓、意式奶凍雪糕、香橙甜酒

250

檸檬雪芭 (供2人享用) [V]
檸檬雪芭, 伏特加, 檸檬果皮

240

精選手工芝士拼盤 [V][N]
精選5款芝士, 配調料及麵包
(請向職員查詢是日精選詳情)

330

開胃酒

Amaro Montenegro

108

Liquori Bureau Amaronauta

108

Limoncello

108

Sambuca

108

烈酒

Capovilla Saturno Peach

398

Castagner Leon Amarone

198

波特酒

W & J Graham's 20 Years Old Tawny

148

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