



POPINJAYS

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POPINJAYS FESTIVE BRUNCH

BRUNCH WITH FREE FLOW BEVERAGE & FOOD
(2-hours free flow)

"SOBERED UP"

Soft Drinks

988

"GIVE IN A LITTLE"

Selected Wine and Soft Drink

1,088

"POPIN-WAYS STYLE"

Ruinart 'R de Ruinart' Champagne and House Spirits

1,288

"TAKE ME HIGHER"

Ruinart, Blanc de Blancs Champagne and House Spirits

1,688

"FESTIVE LUXURY"

Dom Perignon Brut Champagne and House Spirits

2,888

Acqua Panna Still or San Pellegrino Sparkling Water 750ml

78

Brunch : 12:00 p.m. - 6:30 p.m.

Last Seating : 4:30 p.m.

#Popinjayshk

All the food is not allowed to take away

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 FESTIVE BRUNCH

– WELCOME –

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

Oysters, Smoked Mackerel, Poached Lobster, Scallop Carpaccio, Tuna Tartare, Branzino Tartare, Octopus, Murray Caviar

– SMALL DISHES –

WAGYU BEEF TARTARE, Tuna Sauce, Cantabricco Anchovies [G][D]

SALMONE BALIK, Dill Cured Salmon, Sour Cream, Capers, Lemon Gel [G]

FENNEL & ORANGE SALAD, Feta Cheese, Pomegranate [V][G]

– PASTA –

CONCHIGLIE PASTA, White Veal Ragout, Chanterelle

PASTA MISTA, Potatoes, Mussel, Smoked Provola [C]

PORCINI RISONI, Risotto, Porcini Mushroom, Truffle [V][G]

– MAIN COURSE –

COSTOLETTE D'AGNELLO, Lamb Rack, Romanesco, Burnt Shallot, Gremolata [G]

CONTROFILETTO DI MANZO, Beef Rib Eye, Mushroom Cassoulet, Arugula, Black Truffle [G]

BRANZINO, Atlantic Seabass, Braised Leek & Courgette, Olive Sauce [G] [SS]

– SWEETS –

FESTIVE POPINJAYS DESSERTS DELIGHT [V][N]

Assortment of Festive Signature Sweets

All the food is not allowed to take away

[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.

POPINJAYS

節日早午餐

暢享兩小時任飲及無限供應食物

"SOBERED UP"

早午餐配無酒精飲品

988

"GIVE IN A LITTLE"

早午餐配特選紅白餐酒及無酒精飲品

1,088

"POPIN-WAYS STYLE"

早午餐配Ruinart 'R de Ruinart' Champagne香檳及特選烈酒

1,288

"TAKE ME HIGHER"

早午餐配Ruinart, Blanc de Blancs香檳及特選烈酒

1,688

"FESTIVE LUXURY"

早午餐配Dom Perignon Brut香檳及特選烈酒

2,888

天然礦泉水(純水/有氣)750毫升

78

早午餐服務時間：12:00 p.m. - 6:30 p.m.

最後入座時間：4:30 p.m.

#Popinjayshk

所有食物只限堂食 不設外帶服務

如您對任何食物有過敏反應或需要其他膳食安排，請向我們的服務員聯絡

價格以港元計算，並需加收 10% 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

POPINJAYS

節日早午餐

— 頭盤 —

海鮮拼盤 [D][SS][G][C]

生蠔、煙燻鯖魚、龍蝦、帶子刺身薄片、吞拿魚他他、海鱸魚他他、章魚、美利魚子醬

— 小食 —

和牛他他 [G][D]

吞拿魚醬、鯷魚

蒔蘿醃製三文魚 [G]

酸奶油、酸豆、檸檬果醬

香橙茴香沙律 [V][G]

羊奶芝士與石榴

— 意大利麵 —

貝殼意大利麵

配小牛肉醬、雞油菌

混合意大利麵 [C]

薯仔、青口、煙燻普羅沃萊塔芝士

牛肝菌意大利飯 [V][G]

松露

— 主菜 —

烤羊排 [G]

羅馬西蘭花、炭燒香蔥、香蒜醬

肉眼牛排 [G]

燉野生蘑菇、火箭菜、黑松露

海鱸魚 [G][SS]

燉大蔥、意大利青瓜、橄欖醬

— 甜品 —

POPINJAYS 甜品巡禮 [V][N]

精選款式招牌甜品

所有食物只限堂食 不設外帶服務

[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
如您對任何食物有過敏反應或需要其他膳食安排，請向我們的服務員聯絡