



POPINJAYS

POPINJAYS

SET LUNCH
AND
A LA CARTE SIGNATURES

POPINJAYS, A TERM ONCE ASSIGNED TO PARROTS, TAKES ITS NAME FROM THE RESIDENT COCKATOOS ALONG NEIGHBOURING GARDEN ROAD, HONG KONG PARK AND HONG KONG ZOOLOGICAL AND BOTANICAL GARDENS. NATURALLY DRAWN TO BEING PART OF A FLOCK, AND RARELY FLYING SOLO, THE HABITS OF THESE BIRDS EMBODY POPINJAYS' SOCIABLE SPIRIT.

REFLECTING HONG KONG'S VIBRANT, COSMOPOLITAN STYLE, THE CONTEMPORARY LIFESTYLE DESTINATION IS DESIGNED TO ATTRACT THE CITY'S FLAMBOYANT, FASHIONABLE CROWD AND LEADERS IN STYLE.

POPINJAYS SET LUNCH

(SET LUNCH IS OFFERED FOR THE WHOLE TABLE)

– APPETISER –

BEEF CURED "CARNE SALADA" [G][N]
*Beef Cured "Carne Salada", Radicchio,
Walnut, 24 month Parmigiano Reggiano*

BURRATA [V][G]
*Burrata, Baby Gem Lettuce,
Yellow Tomato Salsa, Taggiasca Olive*

BLUEFIN TUNA TARTARE [+HKD90]
*Bluefin Tuna Tartare, Lemon Ricotta,
Murray Caviar, Puffed Fregola*

SEARED SCALLOP [C]
*Seared Scallop, Turnip Top, Lobster Sauce &
Focaccia Crumble*

– MIDDLE COURSE –

MEZZE MANICHE PASTA
*Mezze Maniche Pasta with
Braised Beef Cheek Ragù*

LINGUINE PASTA [C][+HKD128]
Linguine Pasta, Boston Lobster, Bagnacauda

PACCHERI PASTA [C]
*Paccheri Pasta with Seabass, Olive,
Caper, Basil and Lemon*

DITALINI & POTATO SOUP [V]
*Ditalini & Potato Soup, Provola and
Black Truffle*

– MAIN COURSE –

ANGUS STRIPLOIN [G][+HKD108]
*Angus Striploin, Mash Potato and
Puntarelle Salad*

CHICKEN LEG "TAGLIATA" [G]
*Chicken Leg "Tagliata" with
Bell Pepper "Peperonata" and Salsa Verde*

ROASTED MACKEREL [G] [D]
Roasted Mackerel, Busara Sauce, Romanesco

CORN POLENTA [G][N][V]
*Corn Polenta, Scamorza,
Braised Yellow Endive, Hazelnut*

– DESSERT –

POPINJAYS TIRAMISU [V][N]
*Ristretto & Mascarpone Cream,
Crunchy Hazelnut, Espresso Ice Cream*

MILLEFOGLIE DI FRAGOLE
*Millefoglie Di Fragole, Filo Pastry,
Strawberries Textures, Chantilly,
Raspberry Sorbet*

LIME CHEESE CAKE [V]
Lemon Textures, Limoncello Sorbet

ADD 78 PER GLASS FOR SELECTED WINES

2 COURSE HKD 398

3 COURSE HKD 468

4 COURSE HKD 528

PRICES ARE IN HKD AND SUBJECT TO 10% SERVICE CHARGE

[V] Vegetarian [G] Gluten Free [D] Dairy Free [SS] Sustainable [N] Contain Nuts [C] Crustaceans

Vegetarian and vegan options are available to cater to your dietary requirements.

Please check with our service team.

CRUDO

GILLARDEAU OYSTER N2 [G][D]

Half Dozen 498

Dozen 728

CAVIALE 30gr

N3 Amur Caviar 688

N7 Kaluga Caviar 888

TARTARE [D][SS]

Fassona Beef Tartare, Murray Caviar, Egg Yolk, Puffed Fregola[G][SS]

298

ANTIPASTI

STARTER

VITELLO TONNATO [G][D]

*Italian Roasted Veal, "Salsa Tonnata",
Beef Jus, Fried Caper*

278

CAPESANTE [C][D]

*Seared Hokkaido Scallop, "Busara" Sauce,
Crispy Shallot, Herbs Oil*

298

PUNTARELLE [V][G][N]

*Puntarelle Salad, Lemon Scented
Ricotta Cheese, Hazelnut*

228

SGOMBRO [D][G]

*Japanese Mackerel Crudo, Blood Orange,
Red Onion*

278

INSALATA VERDE [V]

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

168

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PRIMI

PASTA, RISOTTO AND SOUP

TAGLIOLINI [SS][C]

Egg Yolk Tagliolini Pasta, Sicilian Red Prawn Crudo, Murray Caviar, Tomato Coulis

398

LINGUINE ALL'ASTICE [C]

Signature Linguine Pasta, Boston Lobster, Bagna Cauda

498

PACCHERI ALLA RICCIOLA [C]

Paccheri Pasta, Japanese Amberjack, Tomato, Caper & Basil

328

RAVIOLO DEL PLIN

Beef Brisket Plin Ravioli, 24 month Parmigiano Reggiano Fondue, Beef Jus

358

TAGLIATELLE ALL'ANATRA

Tagliatelle Pasta, Braised Duck Ragù, Pecorino Toscano, Foie Gras

318

GNOCCHI AL CASTELMAGNO [V]

Potato Gnocchi, Porcini Mushroom, Castelmagno Cheese, Black Truffle

298

RISOTTO ALLA ZUCCA [V][G][N]

Aged "Acquerello" Rice, Pumpkin, Amaretti Crumble, Taleggio, 20y Balsamic

268

SECONDI

MAIN

DENTICE ROSSO [C][SS]

Sustainable Local Red Snapper, Mussel, Fregola, Taggiasca Olive

398

MERLUZZO NERO [G][D][N][SS]

Baked Black Cod, Tuna Bottarga Sauce, Romanesco, Pistachio

458

AGNELLO [G]

New Zealand Lamb Loin, Artichoke, Salsa Verde

468

FILETTO [G]

Ranger Valley Wagyu M5 Tenderloin, Foie Gras, Cardoncelli, Baby Gem, Black Truffle

698

GALLETTO ALLA DIAVOLA [D][G]

Spatchcocked Chicken, Caponata

418

FILETTO ALLA ROSSINI [G]

Grilled Wagyu Tenderloin, Foie Gras, Truffle Mash, Morel Mushroom

688

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CONTORNI

SIDES

INDIVIA [V][G][N]

*Yellow Endives, Extra Virgin Olive Oil,
Pine Nut, Raisin*

98

ROMANESCO [D][G]

*Mashed Romanesco, Garlic, Chilly,
Vinegar, Anchovie*

98

PATATINE CACIO E PEPE

French Fries, Pecorino Romano, Black Pepper

98

CARCIOFI FRITTI [V][G]

Fried Artichokes & Maldon Salt

128

DOLCI

DESSERT

POPINJAYS' TIRAMISU [V][N]

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

148

PANNACOTTA [G]

*Vanilla Panna Cotta, Pear Compote,
Chocolate Ganache*

138

TORTA AL LIMONE

Lemon & Lime Tart, Limocello Sorbetto

138

BABA AL RUM

*Baba' Sponge, Berries Compote,
Mascarpone Chantilly*

148

BAKED ALASKA (SERVE 2) [N]

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

248

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

WINE LIST

BUBBLES

	GLS	BTL
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	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	170	850
Etna Rosso, Tornatore, Sicily Italy 2022	160	800
Domaine des Tourelles, Bekaa Valley, Lebanon 2021	130	650
Barolo DOCG, Diego Conterno, Piedmont, Italy 2019	220	1,100

SWEET

Moscato D 'Asti, Saracco, Piedmont, Italy 2022	150	720
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Corkage fee: \$500 per bottle of wine and \$1,000 per bottle of spirit

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

午市套餐

(需整桌享用午市套餐)

- 前菜 -

薄切醃牛肉 [G][N]
配菊苣、核桃、24 個月巴馬臣芝士

水牛乳芝士 [V]
配迷你羅馬生菜、黃番茄莎莎醬、橄欖

藍鱈吞拿魚他他 [+HKD90]
配檸檬乳清乾酪、美利魚子醬、膨化中粒麵

香煎帶子 [C]
配芥藍、龍蝦醬、碎佛卡夏麵包

- 第二道菜 -

短管意大利麵
配牛臉頰肉醬

波士頓龍蝦意大利扁麵 [C][+HKD128]

長管意大利麵 [C]
配鱸魚、橄欖、酸豆、羅勒和檸檬

馬鈴薯湯 [V]
配普羅沃萊塔芝士、黑松露

- 主菜 -

安格斯西冷牛排 [G][+HKD108]
配馬鈴薯蓉、蓬塔雷勒沙拉

雞腿腿肉 [G]
配甜椒、青醬

烤鯖魚 [G][D]
配巴士拉醬、羅馬西蘭花

玉米粥 [G][N][V]
配斯卡莫札芝士、紅燒黃菊苣、榛子

- 甜品 -

POPINJAYS 提拉米蘇 [V][N]
濃縮咖啡、馬斯卡彭奶油、脆榛子、濃縮咖啡雪糕

草莓千層酥
配薄脆派、草莓果醬、尚蒂伊奶油、覆盆子雪葩

青檸芝士蛋糕 [V]
青檸芝士蛋糕、青檸果醬、檸檬酒冰沙

另加\$78享用精選紅酒或白酒一杯

2道菜菜單 每位\$398

3道菜菜單 每位\$468

4道菜菜單 每位\$528

價格以港元計算，並需加收 10% 服務費

[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

我們提供素食的選項以滿足您的飲食要求

請與我們的服務團隊聯繫

海鮮刺身及生料

吉拉多生蠔 N2 [G][D]

6隻 498

12隻 720

魚子醬 30克

俄羅斯鱈魚子醬 688

頂級鱈龍魚子醬 888

海鮮拼盤 (共享) [SS][D][C][G]

挪威海螯蝦, 吉拉多生蠔 N2, 西西里紅蝦, 藍鰭鮭魚,
日本油町, 北海道帶子, 美利魚子醬 10克 (共享)

1188

日本鯖魚刺身 [D][G]

血橙、紅洋蔥

278

法索納牛肉他他 [D][SS]

美利魚子醬、蛋黃、膨化中粒麵

298

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價格以港幣計算，另加10%服務費

前菜

意大利烤小牛肉 [G][D]
配鮭魚醬、牛肉汁、炸酸豆

278

香煎北海道帶子 [G]
配巴士拉醬、脆香蔥、香草油

298

蓬塔雷勒沙拉 [V][G][N]
配檸檬乳清乾酪、榛果

228

意大利麵, 意大利飯及湯

特制波士頓龍蝦扁意大利麵 [C]

498

西西里紅蝦刺身蛋黃義大利麵 [SS][C]

配美利魚子醬、番茄醬

398

日本鰻魚長筆管意大利麵 [C]

配番茄、酸豆和羅勒

328

自家製牛胸肉意大利雲吞 [SS][C]

配24個月帕瑪森、牛肉汁

358

紅燒鴨肉醬義大利麵
配托斯卡納羊乳酪、鵝肝

318

牛肝菌馬鈴薯湯團 [V]
配卡斯泰爾馬尼奧芝士、黑松露

298

南瓜意大利飯 [G][V]

陳年香米、南瓜、杏仁碎、塔萊吉奧芝士、20年香醋

268

[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

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主菜

本地紅鯛魚 [C][SS]
青口、中粒麵、橄欖
398

黑鱈魚 [D][G][N][SS]
烤黑鱈魚、鮭魚魚子醬、羅馬西蘭花、開心果
458

紐西蘭羊柳 [G]
朝鮮薊、莎莎青醬
468

M5 流浪山谷和牛牛柳 [G]
配杏鮑菇、迷你羅馬生菜、松露
698

主菜

共享

利沃內塞烤原條鱸魚 [D][C]
988

煙燻 600克 M5 流浪山谷和牛西冷牛排 [G]
雞油菌、牛油烤馬鈴薯
1288

配菜

黃菊苣 [G][V][N]
特級初榨橄欖油、松子、葡萄乾
98

炸朝鮮薊和馬爾登鹽 [G][V]
128

羅馬西蘭花蓉 [G][D]
大蒜、辣椒、醋、鯷魚
98

薯條、羅馬羊乳乾酪、黑胡椒 [G][V]
98

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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

148

香草奶凍 [G]
配蜜餞梨、朱古力醬

138

檸檬青檸撻
配檸檬雪芭

138

意式蘭姆酒「巴巴」蛋糕 [V]
巴巴海綿蛋糕、莓果蜜餞、馬斯卡彭奶油忌廉

148

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

248

[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

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