

The background of the image is a dark, almost black, field filled with intricate, wavy, and textured lines. These lines are composed of many fine, parallel strokes that create a sense of depth and movement, resembling a close-up of a feather or a complex, organic pattern. The overall effect is a rich, tactile texture that dominates the visual space.

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 –

CAPELANTE [C]

*Seared Scallop, Turnip Tops, Lobster Sauce
& Focaccia Crumble*

PROSCIUTTO E MELONE [N][G]

*24 Months Aged Parma Ham,
Hami Melon, Aged Balsamic Vinegar,
Toasted Almonds*

TARTARE DI MANZO [D][SS] [+HKD108]

*Fassona Beef Tartare, Egg Yolk Gel,
Murray Caviar, Crispy Fregola*

INSALATA [V]

*Mesclun Salad, Cherry Tomato, Taggiasca Olive,
Radish, Parmigiano Reggiano, Bread Croutons*

– MIDDLE COURSE –

GNOCCHI [N]

*Potato Gnocchi with Asparagus,
Tuscan Sausage & Walnut*

SPAGHETTONE [C][D][SS] [+HKD128]

*Datterino tomato, Sicilian Red Prawn
& Fresh Basil*

PASTA AL TONNO [C][SS]

*Mezze Maniche with Bluefin Tuna, Olive,
Capers, Basil & Lemon*

ZUPPA DI CARCIOFI [V]

Artichoke Soup, Barley & Mint

– MAIN COURSE –

HALIBUT [G]

*Baked Halibut, Light Garlic sauce,
Broccolini & Taggiasca Olive*

TAGLIATA DI POLLO [G]

*Chicken Leg "Tagliata", Bell Pepper
"Peperonata" & Salsa Verde*

FILETTO [G] [+HKD148]

*Angus Tenderloin, Herbs Mashed Potatoes,
Jumbo Asparagus, Beef Jus*

CARDONCELLI [V]

*Braised Cardoncelli Mushrooms,
Soft Potato, Vegetables Jus, Crispy Fregola*

– DESSERT –

POPINJAYS TIRAMISU [N]

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

PANNA COTTA

*Vanilla Panna Cotta, Pear Compote,
Chocolate Ganache*

LAMPONE

64% Dark Chocolate Mousse, Raspberry Compote, Crispy Layer Raspberry Sorbet

ADD 78 PER GLASS FOR SELECTED WINES

2 COURSE HKD 398

3 COURSE HKD 468

4 COURSE HKD 528

[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

MARKET FRESH OYSTER [G][D]

Half Dozen 498

Dozen 720

CAVIALE 30gr

N3 Amur Caviar 688

N7 Kaluga Caviar 888

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

*Norwegian Scampi, Market Fresh Oyster , Sicilian Red Prawn,
Bluefin Tuna, Japanese Hamachi, Hokkaido Scallop
Murray Caviar 10g
(to share)*

1,188

TARTARE [D][SS]

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

298

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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

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] [SS]

*Signature Linguine Pasta, Boston Lobster,
Bagna Cauda*

498

PACCHERI ALLA RICCIOLA [C]

*Paccheri Pasta, Japanese Amberjack,
Tomato, Capers & Basil*

328

RAVIOLO DEL PLIN [C] [SS]

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

358

TAGLIATELLE ALL'ANATRA

*Tagliatelle Pasta, Braised Duck Ragu,
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, 20-year Balsamic*

268

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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]

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

698

SECONDI DA CONDIVIDERE

MAIN TO SHARE

BRANZINO [D][C]

Baked Whole Seabass alla "Livornese"

988

TAGLIATA [G]

*Rangers Valley M5 Wagyu Beef Striploin,
Chanterelle, Beef Fat Roasted Potato*

1,288

CONTORNI

SIDES

INDIVIA [V][G][N]

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

98

ROMANESCO [D][G]

*Mashed Romanesco, Garlic, Chili,
Vinegar, Anchovie*

98

PATATINE CACIO E PEPE [V][G]

*French Fries, Pecorino Romano,
Black Pepper*

98

CARCIOFI FRITTI [V][G]

Fried Artichoke & Maldon Salt

128

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DOLCI DESSERT

POPINJAYS' TIRAMISU [V][N]

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

148

PANNA COTTA [G]

*Vanilla Panna Cotta, Pear Compote,
Chocolate Ganache*

138

TORTA AL LIMONE

Lemon & Lime Tart, Limocello Sorbetto

138

BABA AL RUM [V]

*Baba' Sponge, Berries Compote,
Mascarpone Chantilly*

148

BAKED ALASKA (SERVES 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

148

Castagner Leon Amarone

148

PORT

W & J Graham's 20 Years Old Tawny

148

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WINE LIST

BUBBLES

	GLS	BTL
Ruinart 'R De Ruinart', Champagne, France NV	220	1,190
Perla Del Garda Metodo Classico Dop Brut, Italy 2019	190	950
Santa Margherita Extra Dry 'P' DOCG, Prosecco, Italy NV	130	630

WHITE

Chablis Domaine Oudin, France 2022		190
Gewürztraminer, Alois Lageder, Trentino Alto Adige, Italy 2023	160	800
Pinot Grigio, Schiopetto, Friuli, Italy 2022	130	650
Etna Blanco, Tornatore, Sicily, Italy 2022	160	800
Chardonnay Di Torgiano Aurense, 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 2023	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 2020	150	750
Pinot Nero, Baracchi, Tuscany, Italy 2016	170	850
Etna Rosso, Tornatore, Sicily Italy 2021	160	800
Domaine des Tourelles, Bekaa Valley, Lebanon 2021	130	650
Barolo DOCG, Diego Conterno, Piedmont, Italy 2020	220	1,100

SWEET

Moscato D 'Asti, Saracco, Piedmont, Italy 2022	150	720
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午市套餐

(需整桌享用午市套餐)

– 前菜 –

香煎帶子 [C]

蘿蔔葉，龍蝦汁及碎佛卡夏麵包

帕爾馬火腿 [G][N]

24 個月帕爾馬火腿，哈密瓜，陳年香醋，烤杏仁

法索納牛肉他他 [D][SS] [+HKD108]

蛋黃啫喱，美利魚子醬，脆珍珠意大利粉

綜合生菜沙律 [V]

車厘茄，橄欖，蘿蔔，帕瑪森芝士，麵包粒

– 第二道菜 –

馬鈴薯丸子 [N]

配蘆筍，托斯卡納香腸和核桃

意大利粉 [C][D][SS] [+HKD128]

達特里諾蕃茄醬，西西里紅蝦和新鮮羅勒

短筆管意大利粉 [C][SS]

藍鰭吞拿魚，橄欖，酸豆，羅勒和檸檬

朝鮮薊湯 [V]

大麥和薄荷

– 主菜 –

烤比目魚 [G][D]

淡蒜醬，西蘭花苗和塔賈斯卡橄欖

雞腿腿肉 [G]

配甜椒、青醬

安格斯牛柳 [G] [+HKD148]

香草馬鈴薯蓉，珍寶蘆筍，牛肉汁

燴雞脾菇 [V]

馬鈴薯，蔬菜汁，脆珍珠意大利粉

– 甜品 –

POPINJAYS 提拉米蘇 [N]

濃縮咖啡、馬斯卡彭奶油、脆榛子、濃縮咖啡雪糕

意式奶凍

法式燉梨、朱古力漿

黑朱古力慕斯

法式燉覆盆子、酥脆覆盆子雪葩

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

新鮮生蠔 [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]

挪威海蜆蝦、新鮮生蠔、西西里紅蝦、藍鰭舌拿魚、

日本油甘魚、北海道帶子、美利魚子醬10克

1,188

生牛肉他他 [D][SS]

美利魚子醬、蛋黃、炸珍珠意粉

298

[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

所有菜式另設有素食選項，請與我們的服務團隊查詢。

價格以港幣計算，另加一服務費。

前菜

意大利烤小牛肉 [G][D]
配吞拿魚醬、牛肉汁、炸酸豆
278

香煎北海道帶子 [G]
配香蒜辣醬、脆香蔥、香草油
298

蓬塔雷勒沙律 [V][G][N]
配檸檬乳清乾酪、榛果
228

日本鯖魚刺身 [D][G]
配血橙粒、紅洋蔥
278

意大利麵、飯及湯

波士頓龍蝦扁意大利麵 [C]
大蒜鯉魚橄欖醬
498

西西里紅蝦刺身蛋黃意大利麵 [SS][C]
配美利魚子醬、番茄醬
398

日本鰻魚長通粉 [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個月帕瑪森芝士、牛肉汁
358

燉鴨肉醬意大利麵
配托斯卡納羊乳酪及鵝肝
318

牛肝菌馬鈴薯團 [V]
配卡斯泰爾馬尼奧芝士、黑松露
298

南瓜意大利飯 [G][V][N]
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

所有菜式另設有素食選項，請與我們的服務團隊查詢。
價格以港幣計算，另加一服務費。

主菜

本地紅鯛魚 [C][SS]
青口、珍珠意粉、橄欖
398

烤黑鱈魚 [D][G][N][SS]
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

澳洲RANGERS VALLEY M5 和牛牛柳 [G]
配杏鮑菇、迷你羅馬生菜、黑松露
698

共享主菜

意式烤原條鱸魚 [D][C]
橄欖、酸豆及香草番茄醬
988

煙燻澳洲RANGERS VALLEY
M5 和牛西冷牛排 600克 [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

羅馬西蘭花蓉 [G][D]
大蒜、辣椒、醋、鯷魚
98

炸薯條 [G][V]
羅馬綿羊乳酪、黑胡椒
98

炸朝鮮薊 [G][V]
配馬爾登鹽
128

[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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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

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

[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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