



POPINJAYS

POPINJAYS FESTA BRUNCH

BRUNCH WITH FREE FLOW
(2-hours free flow)

"SOBERED UP"

Soft drinks

728

"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

ANTIPODES STILL OR SPARKLING 1L

\$95

Brunch : 12:00 p.m. - 7:00 p.m.

Last Seating : 4:30 p.m.

#Popinjayshk

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 FESTA BRUNCH

– WELCOME –

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

Oysters, Marinated Salmon, Scallop Carpaccio, Tuna Tartare,
Branzino Tartare, Octopus, Murray Caviar

– SMALL DISHES –

VITELLO TONNATO [D][SS][G]

Slow-cooked veal loin, Tuna Sauce, Capers

BUFFALO MOZZARELLA [V][G]

Baked Heirloom Tomato, Oregano

PATE DI FEGATINI [D]

Tuscan Style Chicken Liver Pâté, Sourdough

– PASTA –

CAVATELLI ALLA CAMPIDANESE

Fresh Sausage, Dried Tomatoes, Pecorino, Fennel Seeds

CALAMARATA [SS][C]

Lobster Ragout, Bagna Cauda, Taralli

FREGOLA ALLE VONGOLE [D]

Clams, Baby Squid, Bottarga

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

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POPINJAYS FESTA BRUNCH

– MAIN COURSE –

RANGERS VALLEY TAGLIATA [SS]
Porcini Casserole, Rocket, Parmesan Cheese

PAN-FRIED SEABASS [SS]
Cannellini Bean, Guanciale, Clams

POLLO ALLA DIAVOLA [G]
Grilled Spring Chicken, Caponata

– SWEETS –

POPINJAYS' DESSERTS DELIGHT [V][N]
Assortment of Signature Sweets

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

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POPINJAYS

假日早午餐

BRUNCH WITH FREE FLOW
(2-hours free flow)

兩小時任飲

"SOBERED UP"

早午餐配無酒精飲品

728

"GIVE IN A LITTLE"

早午餐配特選餐酒及無酒精飲品

1,088

"POPIN-WAYS STYLE"

早午餐配Ruinart 'R de Ruinart'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

天然礦泉水(純水/有氣)1公升

95

Brunch : 12:00 p.m. - 7:00 p.m.

Last Seating : 4:30 p.m.

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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

假日早午餐

– 頭盤 –

海鮮拼盤 [D][SS][G][C]

生蠔, 煙三文魚, 薄切帶子, 吞拿魚他他, 海鱸魚他他, 章魚及魚子醬

– 小食 –

意式小牛肉 [D][SS][G]

慢煮小牛肉配吞拿魚醬, 酸豆

水牛芝士 [V][G]

有機蕃茄, 牛至

意大利雞肝醬 [D]

酸種麵包

– 意大利麵 –

香腸乾蕃茄意大利麵

羊奶芝士, 茴香籽

龍蝦意大利麵 [SS][C]

大水管麵, 意大利鯷魚蒜汁

海鮮珍珠意大利麵 [D]

蜆, 魷魚, 烏魚子

[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

假日早午餐

- 主菜 -

燒牛柳配牛肝菌 [SS]
火箭菜, 巴馬臣芝士

煎海鱸魚配豬面額肉及蜆 [SS]
意大利捲豆

燒春雞配西西里烤雜菜 [G]

- 甜品 -

POPINJAYS 甜品巡禮 [V][N]
精選款式招牌甜品

[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