



POPINJAYS

POPINJAYS

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 POPINJAYS

(DEGUSTATION MENU IS OFFERED FOR THE WHOLE TABLE)



WELCOME

SCAMPI [C][G]

Scampi Tartare, Potato Vichyssoise, Seaweed, Amur Caviar

APPETISER

CAPELANTE MARINATE [C][G][D]

Atlantic Scallop Tartare, Grapefruit Gel, Dashi, Rice puff

MIDDLE COURSE

AGNOLOTTI DEL PLIN

Chicken & Foie Gras Agnolotti, Aged Parmesan Cheese, Black Truffle

FISH

BRANZINO [V][SS]

Roasted Atlantic Seabass, Topinambur, Porcini, Leek, Champagne Sauce

MEAT

MARE & MONTI [C][G]

Wagyu M5 Filet Mignon, Poached Boston Lobster, Morels, Burnt Shallot

DESSERT

PANETTONE TIRAMISU [V][N]

Ristretto & Mascarpone Cream, Crunchy Hazelnut, Espresso Ice Cream

6-Course at HKD 988

[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 428

Dozen 758

CAVIALE 30gr

N3 Amur Caviar 688

N5 Perseus Caviar 888

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

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

1088

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

Bluefin Tuna Carpaccio, Ginger, Chives

288

GAMBERI ROSSI [C][D][SS]

Sicilian Red-Prawn, Grapefruit, Amur Caviar

488

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

Norwegian Langoustine

328

CAPESANTE MARINATE [SS][D][G]

Marinated Scallops, Salicornia, Lemon Emulsion, Rice Puff

278

CARPACCIO DI MANZO [G]

Angus Beef Carpaccio, Grana Padano, Arugula, Black Truffle

278

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ANTIPASTI

STARTER

VITELLO TONNATO [G][D]

Slow-Cooked Veal Loin, Tuna Sauce, Capers

248

PATE DI FEGATINI

Tuscan Style Chicken Liver Pate, Sourdough

208

INSALATA DI POLPO

*Grilled Octopus, Smoked Potato,
Peperone Crusco*

298

BUFALA [V]

*Buffalo Mozzarella Cheese,
Baked Tomato, Oregano*

248

INSALATA VERDE [V]

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

168

PRIMI

PASTA, RISOTTO AND SOUP

ZUPPA DI PESCE [SS][C]

Sardinian Fregula, Seafood

298

LINGUINE ALL'ASTICE [C]

*Signature Linguine Pasta, Boston Lobster,
Bagna Cauda*

498

SPAGHETTONI ALLE VONGOLE & BOTTARGA [D]

Spaghetti Pasta, Clams & Cured Mullet Roe

328

RAVIOLO AL SALMONE [C][SS]

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

318

GNOCCHI ALLA CAMPIDANESE

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

308

PAPPARDELLE AL BRASATO

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

348

RISOTTO AGLI SCAMPI [C][G]

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

338

RISOTTO FUNGHI PORCINI [V][C]

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

298

CALAMARATA AI POMODORI [V]

Calamarata Pasta, Seasonal tomato, Eggplant, Stracciatella, Basil

298

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SECONDI

MAIN

MERLUZZO [G][D][SS]
*Chilean Seabass, Cannellini Beans,
Guanciale, Clams*
428

GAMBERONI [D][SS][C]
Grilled King Prawn Provençale style
448

AGNELLO SCOTTADITO [D][G]
Grilled Lamb Rack, Eggplant Caviar, Burnt Shallot
458

GALLETTO ALLA DIAVOLA [D][G]
Spatchcocked Chicken, Caponata
418

FILETTO ALLA ROSSINI [G]
*Grilled Wagyu Tenderloin, Foie Gras,
Truffle Mash, Morel Mushroom*
688

ROMBO [SS]
Roasted Whole Turbot, Sicilian Style
978

BRANZINO [SS]
*Atlantic Seabass Carpaccio with Lemon &
Extra Virgin Olive Oil*
OR
Grilled with Salmoriglio
958

BISTECCA ALLA FIORENTINA [G][D]
Rangers Valley Porterhouse 1200g
1688

COSTOLETTA ALLA MILANESE
*Butter-fried Milk-fed Italian Veal Rack,
Lemon, Arugula*
858

CONTORNI

SIDES

ASPARAGI GRATINATI [V][G]
*Grilled Asparagus, Burnt Butter
Grana Padano Cheese*
88

FUNGHI TRIFOLATI [V][G][D]
Sautéed Wild Mushrooms, Garlic, Fresh Parsley
88

SPINACI ALLA CREMA [V][G]
Creamy Spinach, Taleggio Cheese
78

PURÉ DI PATATE [V][G]
Belgian Potato Purée, Nutmeg, Butter
78

BROCCOLINI ALL'AGLIO [V][G][D]
Sautéed Broccoli, Garlic & Chili
78

PATATINE AL TARTUFO NERO [V][G]
French Fries, Black Truffle
88

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DOLCI

DESSERT

POPINJAYS' TIRAMISU [V][N]

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

148

PROFITEROLES [V][N]

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

138

MILLEFOGLIE DI FRAGOLA [V][N]

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

138

BABA AL RUM [V]

Yeast Cake Soaked in Rum Syrup, Chantilly

148

BAKED ALASKA (SERVE 2) [V]

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

248

SORBETTO AL LIMONE (SERVE 2) [V]

Lemon Sorbet, Vodka

238

ARTISANAL CHEESE SELECTION [V][N]

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

328

Cake cutting charge \$60 per person for self bring cake

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

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 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	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

SWĒET

Moscato D 'Asti, Saracco, Piedmont, Italy 2022	150	720
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嚐味菜單

(需整桌享用)



歡迎小食

挪威海螯蝦 [C][G]

海螯蝦他他、薯仔凍湯、海藻、阿穆爾魚子醬

前菜

帶子刺身薄片 [C][G][D]

大西洋帶子他他、葡萄柚果醬、日式高湯、脆米片

第二道菜

意大利餃子

雞肉鵝肝意大利餃子、陳年帕瑪森芝士、黑松露

副菜

海鱸魚 [V][SS]

烤大西洋鱸魚、菊芋、牛肝菌、大蒜、香檳醬

主菜

海陸雙重滋味 [C][G]

M5菲力和牛牛排、波士頓龍蝦、羊肚菌、炭燒香蔥

甜品

意式聖誕麵包提拉米蘇 [V][N]

濃縮咖啡雪糕、馬斯卡彭奶油、脆榛子

六道菜 988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 428

12隻 758

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]

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)

1088

薄切藍鯨吞拿魚 [SS][D][G]

藍鯨吞拿魚, 薑, 細香蔥

288

薄切西西里紅蝦刺身 [C][D][SS]

西柚, 俄羅斯鱈魚子醬

488

原隻挪威海螯蝦 [SS][C][D][G]

328

薄切醃製帶子 [SS][D][G]

薑, 細香蔥, 檸檬汁, 脆米片

278

薄切安格斯生牛肉片 [G]

火箭菜, 黑松露

278

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前菜

慢煮小牛肉配吞拿魚醬 [G][D]
248

托斯卡納風格雞肝醬 [G]
酸種麵包
208

意式烤章魚
煙燻馬鈴薯、黑胡椒
298

水牛城芝士 [V]
焗番茄、牛至
248

田園沙律 [V]
雜菜沙律、牛油果、巴馬芝士、麵包脆片、檸檬汁
168

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
298

特制波士頓龍蝦扁意大利麵 [C]
498

蜆肉意大利麵 [D]
配烏魚子
328

自家製三文魚意大利雲吞 [SS][C]
配檸檬牛油汁
318

雜肉香腸馬鈴薯丸子
茴香籽、水牛芝士
308

慢煮牛肋肉雞蛋手工寬帶麵
配巴馬芝士
348

海螯蝦意大利飯 [G][C]
百里香、魚子醬
338

鮮刨黑松露牛肝菌意大利飯 [V][C]
298

時令蕃茄寬管戒指麵 [V]
配茄子蓉, 羅勒
298

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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
428

普羅旺斯式燒原隻虎蝦 [C][D][SS]
448

意式炭火燒羊架 [G][D]
茄子蓉、乾蔥
458

意式烤雞 [G][D]
卡波納塔烤雞600G
418

烤和牛牛柳 [G]
煎鵝肝、松露薯蓉、羊肚菌
688

西西里式烤原條多寶魚 [SS]
978

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
958

T骨牛扒 [G][D]
薯仔及牛肝菌
1688

米蘭式酥炸牛仔扒
配火箭菜、檸檬
858

配菜

焦香烤蘆筍 [G][V]
巴馬臣芝士
88

香蒜炒野生蘑菇 [G][D][V]
炒野生蘑菇, 黑松露
88

奶油菠菜 [G][V]
奶油菠菜、陳年車打芝士
78

比利時薯蓉 [G][V]
肉豆蔻、牛油
78

意大利長條西蘭花 [G][D][V]
香蒜及辣椒
78

炸幼薯條 [G][V]
黑松露醬
88

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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

雲呢拿雪糕泡芙 [V][N]
配64%黑朱古力醬

138

草莓千層酥 [V][N]
配紅莓雪芭

138

意式蘭姆酒「巴巴」蛋糕 [V]
配鮮奶油忌廉

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

檸檬雪芭 (供2人享用) [V]
檸檬雪芭, 伏特加, 檸檬果皮

238

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)

328

切餅費: 自攜蛋糕每人\$60

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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