

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 –

PROSCIUTTO DI PARMA [D]

Burrata, Heirloom Tomato, Lemon Dressing

VITELLO TONNATO [D]

Slow-Cooked Veal, Tuna Sauce, Capers, Quail Egg

CAPESANTE MARINATE [SS][G][D] (+80)

Marinated Scallop, Ginger & Chives, Lemon Emulsion, Rice Puff

INSALATA [V]

Botanic Salad, Onsen Egg, Ricotta Salata, Truffle Dressing

– MIDDLE COURSE –

ZUPPA DI ASPARAGI [V][G]

Asparagus Soup, Truffle Dumpling, Sour Cream, Lemon Scent

MACCHERONCINI [SS][C]

Zucchini, Lobster, Bagna Cauda Sauce

ORECCHIETTE

Lamb Ragout, Fava Beans, Salted Ricotta

– MAIN COURSE –

BRANZINO [SS]

Pan-Fried Seabass, Cauliflower, Salicornia, Champagne & Dill Sauce

ROLLATA DI POLLO [G][D]

Corn-Fed Chicken Roulade, Lentils, Caramelised Baby Carrot

FILETTO DI MANZO [D][G] (+128)

Angus Beef Medallion, Foie Gras, Truffle Mash, Broccoli Fondue

PORTOBELLO GRATINATO [V]

Plant-Based Meat & Portebello Mille Feuille, Spinach, Parmigiano Fondue

– DESSERT –

POPINJAYS TIRAMISU [V][N]

Ristretto & Mascarpone Cream, Crunchy Hazelnut, Espresso Ice Cream

MILLEFOGLIE DI GIANDUJA [V][N]

Piedmont Hazelnut & Chocolate Cream, Feuilletine, Almond Sorbet

CHEESE CAKE AI LAMPONI [V]

Raspberry Cheesecake, Lime & Vanilla Mousse, Raspberry Compote, Raspberry Sorbet

2 COURSE HKD 328

3 COURSE HKD 398

4 COURSE HKD 448

PRICES ARE IN HKD AND SUBJECTED TO 10% SERVICE CHARGE

CRUDO

FRESH OYSTER [G][D]

Half Dozen 420

Dozen 780

CAVIALE 30gr

Amur Caviar 780

Perseus Caviar 980

GRAN CRUDO

*Assortment of Fresh Scampi, Oysters, Boston Lobster,
Marinated Scallop, Tuna Tartare, Amur Caviar
(to share)*

1080

CARPACCIO DI TONNO [SS][D]

Blue-Fin Tuna Carpaccio, Ginger, Chive, Grapefruit Sorbet

280

BATTUTA DI CHIANINA [G]

Hand-Cut Chianina Beef Tartare, Porcini, Parmigiano Texture

310

CAPESANTE MARINATE [SS]

Marinated Scallops, Ginger & Chives, Lemon Emulsion, Rice Puff

320

[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.

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

ANTIPASTI & ZUPPE

APPETISER & SOUP

VITELLO TONNATO [G][D]

*Slow-Cooked Veal Loin, Tuna Sauce,
Quail Egg, Capers*

290

BURRATA & CULATELLO [G]

*Burrata Cheese, Culatello Ham, Heirloom
Tomatoes, Figs, Pesto*

280

CAPELANTE [SS][G][D][N]

*Seared Scallops, Sweet Peas Purée,
Fava Beans, Guanciale, Pine Nuts*

310

UOVO [V][G][D]

*Slow Cooked Egg 65°C, Potato Fondue,
Asparagus Texture, Black Truffle*

220

PASTA & FAGIOLI [D]

*Quadrucchi, Borlotti Bean Stew,
Guanciale, Parmigiano*

190

ZUPPA DI PESCE [SS][C]

*Lobster Bisque, Sardinian Fregula,
Tiger Prawns, Clams*

260

PASTA

SPAGHETTI ALL' ARAGOSTA [C]

*Signature Chitarra Spaghetti with
Boston Lobster*

480

AGNOLOTTI DEL CHIANTI

*Slow-Cooked Wagyu Short Rib Stuffed Pasta,
Bourguignon, Cacio & Pepe*

280

LINGUINE AL NERO

*Stewed Cuttlefish, Clams Broth, Bottarga,
Fennel Fondue*

320

PAPPARDELLE ALL' ANATRA

Duck Ragout, Braised Leek, Orange, Marjoram

290

GNOCCHETTI [C]

*Marinated Scampi, Courgette,
Sea Asparagus, Burrata*

310

RISOTTO AL RADICCHIO [V][G]

*Aged Acquerello Rice, Stewed Radicchio,
Camembert Cheese & Black Truffle*

290

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SECONDI

MAIN

HALIBUT [C][D][SS]

*Herbs Crusted, Octopus and Baby Squid,
Guazzetto Turnips Tops & Taggiasca Olive*

380

MERLUZZO [G][D][SS]

*Smoked & Baked Chilean Tooth Fish,
Cauliflower, Salicornia, Amur Caviar*

440

VITELLO ALLA TORINESE

Milk Fed Veal Cutlet, Ham & Cheese, Sage, Truffle Tagliolini

580

AGNELLO [G][D]

*Roasted Lamb Loin, Lentils, Braised
Artichokes, Watercress Emulsion*

440

FILETTO ALLA ROSSINI [G][D]

*Grilled Wagyu Tenderloin, Foie Gras, Truffle
Mash, Morel Mushroom, Périgord Sauce*

680

CONTORNI

SIDES

ASPARAGI GRATINATI [V][G]

Gratin Asparagus, Grana Padano

90

FUNGHI TRIFOLATI [V][G][D]

Sautéed Wild Mushrooms, Black Truffle

90

SPINACI CREMOSI [V][G]

Creamy Spinach, Gruyère

80

PURÉ DI PATATE [V][G]

Belgian Potato Puree, Nutmeg

80

BROCCOLINI ALL'AGLIO [V][G][D]

Sautéed Broccoli, Garlic & Chili

78

PATATINE AL TARTUFO NERO [V][G]

French Fries, Black Truffle Parmesan Cheese

100

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DOLCI

DESSERT

POPINJAYS' TIRAMISU [V][N]

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

150

PROFITEROLES [V][N]

*Warm 64% Dark Chocolate Sauce,
Vanilla Ice cream*

140

MILLEFOGLIE DI GIANDUJA [V][N]

*Piedmont Hazelnut & Chocolate Cream,
Feuilletine, Almond Sorbet*

140

BABA AL RUM [V]

Baba in Rum Syrup, Chantilly

170

BAKED ALASKA [V]

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

150

SORBETTO AL LIMONE (SERVE 2) [V]

Lemon Sorbet, Vodka, Lemon Zest

240

ARTISANAL CHEESE SELECTION [V][N]

*daily selection of 5 curated cheese, condiments and bread
(Please check with our service team for daily selection details)*

330

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
Rive Della Chiesa, Prosecco, Veneto, Italy NV	118	590
Ca'del Bosco 'Cuvee Prestige', Franciacorta, Lombardy, Italy	200	1,080

WHITE

Chablis 'Sainte Claire', Jean-Marc Brocard, Burgundy, France 2022	220	1,080
Gewurz Traminer 'Bollenberg', Valentin Zusslin, Alsace, France 2020	200	990
Pinot Grigio, Friuli Fantinel Borgo Tesis Grave Doc, Italy 2022	118	590
Pouilly- Fume 'La Moynerie', Michel Redde & Fils, Loire Valley. France 2021	180	860
Riesling Trocken 'Von Kalksteinfels', Philipp Kuhn, Pfalz, Germany 2019	190	930
Tornatore Etna Bianco, Sicily Italy 2022	180	900

ROSÉ

'Whispering Angel', Chateau D 'Esclans, Cotes D E Provence, France 2022	140	650
Château Roubine - AOC Côtes De Provence, 2022	118	590

RED

Beaune 1er Cru ' Clos Du Roi ', Chanson, Burgundy, France 2017	230	1,120
Rosso Di Montalcino, Mastrojanni Tuscany, Italy 2021	190	930
Gran Reserva, Lan, Rioja, Spain 2016	140	700
Malbec, Achaval Ferrer, Mendoza, Argentina 2021	150	720
Shiraz, Hartenberg, Stellenbosch, South Africa 2019	180	860
Tornatore Etna Rosso, Sicily Italy 2019	200	990

SWEET

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

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