



POPINJAYS

POPINJAYS

DEGUSTATION MENU  
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.

# TASTE OF POPINJAYS

(DEGUSTATION MENU IS OFFERED FOR THE WHOLE TABLE)



## APPETISER

CAPELANTE MARINATE [SS][D][F]

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

## MIDDLE COURSE

AGNOLOTTI DEL CHIANTI

*Slow-Cooked Short Rib Ravioli, Bourguignon, Cacio & Pepe*

## FISH

MERLUZZO [SS][G]

*Smoked & Baked Toothfish, Cauliflower, Salicornia, Amur Caviar*

## MEAT

WAGYU TENDERLOIN ROSSINI [G]

*Foie Gras, Truffle Mash, Morels Mushroom, Perigord Sauce*

## DESSERT

POPINJAYS' TIRAMISU [V][N]

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

5-Course at 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 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

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# 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]

*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 [V][D]

*Quadrucci, 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, Majoram*

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 ALL 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, Perigord Sauce*

680

### FILETTO CON OSSO [G][D]

*800g Rangers Valley Bone-In Tenderloin,  
Porcini & Potatoes Cassoulet, Red Wine Sauce*

1080

### BRANZINO IN CROSTA [SS]

*Salt-Crust Seabass, Spinach, Asparagus,  
Baked Shallot, Pernot Sauce*

980

### COSTATA [G][D]

*1200g Rangers Valley Bone-In Rib Eye,  
Porcini & Potatoes Cassoulet, Red Wine Sauce*

1680

### OSSOBUCO [G]

*Braised Milk Fed Veal Shank, Acquerello  
Saffron Risotto, Gremolata*

680

# CONTORNI

## SIDES

### ASPARAGI GRATINATI [V][G]

*Gratin Asparagus, Grana Padano*

90

### FUNGHI TRIFOLATI [V][G][D]

*Sautéed Wild Mushroom, Black Truffle*

90

### SPINACI CREMOSI [V][G]

*Creamy Spinach, Gruyere*

80

### PURÉE DI PATATE [V][G]

*Belgian Potato Puree, Nutmeg*

80

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

*Sautéed Broccolini, 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

### PROFITTEROLES [V][N]

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

140

### MILLEFOGLIE DI GIANDUJA [V][N]

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

140

### BABA AL RUM [V]

*Baba soak 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, condiment and breads  
(Please check with our service team for daily selection details)*

330

## APERITIF / DIGESTIF

Amaro Montenegro

108

Liquori Bureau Amaronauta

108

Limoncello

108

Sambuca

108

## GRAPPA

Capovilla Saturno Peach 500ml

148

Castagner Leon Amarone

148

## PORT

W & J Graham's 20 Years Old Tawny

148

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# WINE LIST

	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 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 2019	200	990

## RED

Moscato D 'Asti, Saracco, Piedmont, Italy	150	720
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