



POPINJAYS

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SET LUNCH
AND
A LA CARTE SIGNATURES

EXPERIENCE A CONTEMPORARY ITALIAN ROOFTOP RESTAURANT AND BAR WITH A WRAPAROUND TERRACE OFFERING STUNNING VIEWS, THIS IS THE ULTIMATE DESTINATION TO SOCIALISE WITH A STYLISH CROWD.

POPINJAYS OFFERS A DELIGHTFUL MENU OF AUTHENTIC ITALIAN CUISINE, CLASSIC COCKTAILS, SPECIALTY SPIRITS, AND DELECTABLE BAR SNACKS.

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,
Caper, 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]

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

1,188

TONNO ROSSO [D][SS]

Mediterranean Bluefin Tuna Tartare, Salmon Roe, Finger Lime, Borage Flowers

338

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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

INSALATA [V][G]

*Ice Lettuce, Baby Cucumber, Radish,
Cantaloupe Melon, Buffalo Ricotta*

228

TARTARE [SS][D]

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

278

PRIMI

PASTA, RISOTTO AND SOUP

TAGLIOLINI AI RICCI [C]

*Egg Yolk Tagliolini, Japanese Sea Urchin,
Lemon Sauce, Chives, Amur Caviar*

428

SPAGHETTONI ALL'ASTICE [C][SS]

Boston Lobster, Bagna Cauda

498

PASTA MISTA AI GAMBERI ROSSI [C][SS]

*Pasta Mista, Datterino Tomato,
Crustaceans Bisque, Sicilian Red prawn*

398

TORTELLI

*Eggplant and Buffalo Ricotta Tortelli,
Tomato Salad, Smoked Anchovies,
Focaccia Crumble*

328

TAGLIATELLE ALL'ANATRA

*Tagliatelle Pasta, Braised Duck Ragu,
Pecorino Toscano, Foie Gras Sauce*

318

GNOCCHI

*Potato Gnocchi, Zucchini Flower,
Black Pork Sausage, Artisanal Stracchino*

298

RISOTTO AI CARCIOFI [V][G]

*Aged "Acquerello" Rice with Artichoke, Pecorino Romano,
Mint and Black Truffle*

268

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SECONDI

MAIN

THREADFIN [D]

*Baked Local Threadfin
Heirloom Baby Tomato, Basil and
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][SS]

*Wagyu M5 Rangers Valley Tenderloin,
Asparagus, Herbs Mashed Potato, Morels,
Black Truffle*

698

SECONDI DA CONDIVIDERE

MAIN TO SHARE

KINMEDAI [G]

*Baked Whole Japanese Kinmedai,
Green Beans "Vignarola",
Franciacorta Sauce*

988

TAGLIATA [G][SS]

*Rangers Valley M5 Wagyu Beef Striploin,
Porcini Mushrooms, Beef Fat Roasted Potato*

1,288

CONTORNI

SIDES

ASPARAGI [V][G][N]

*Grilled Asparagus, Olive Oil, Lemon and
Maldon Salt*

98

VIGNAROLA [D][G]

*Green Peas, Fava Beans,
Roasted Pork Guanciale and Egg Yolk*

88

PATATE E PROVOLA [V][G]

Mashed Potato and Smoked Provola Cheese

88

CARCIOFI FRITTI [V][G]

Fried Artichoke & Maldon Salt

98

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DOLCI DESSERT

POPINJAYS' TIRAMISU [N]

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

148

PANNA COTTA [G]

*Vanilla Panna Cotta, Pear Compote,
Chocolate Ganache*

138

MERINGA [G]

*Korean Strawberries Salad, Berries Sorbet,
Basil, Meringue*

138

BABA' AL RUM [V][N]

*Baba' Sponge, Amarena Cherry,
Pistachio 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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SOMMELIER RECOMMENDATION

BUBBLES

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

WHITE

Chardonnay Di Torgiano Aurenco, Lungarotti, Umbria, Italy 2020	220	1,100
Chablis Domaine Oudin, Burgandy, France 2022	190	950
Sauvignon Del Collio, Primosic, Friuli, Italy 2021	160	800
Vermentino, Tenuta Guado Al Tasso, Bolgheri, Tuscany, Italy 2022	140	700
Pinot Grigio, Schiopetto, Friuli, Italy 2022	130	650

ROSÉ

'Whispering Angel', Chateau D 'Esclans, Cotes D E Provence, France 2023	140	650
Primitivo Rosato Manduria, Puglia, Italy 2023	130	650

RED

Rosso Di Montalcino Le Ragnaie DOC, Tuscany, Italy 2021	210	980
Pinot Nero, Baracchi, Tuscany, Italy 2016	170	850
Chianti Classico, Stomennano, Tuscany, Italy 2020	150	750
Montepulciano d'Abruzzo Valle Reale, Italy 2021	140	700
Domaine des Tourelles, Bekaa Valley, Lebanon 2021	130	650

SWEET

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

(需整桌享用同一菜單)

– 前菜 –

香煎帶子 [C]

蘿蔔葉、龍蝦汁及佛卡夏麵包碎

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、脆麵包粒

– 第二道菜 –

馬鈴薯丸子 [N]

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、西西里紅蝦及新鮮羅勒

短筆管意大利粉 [C][SS]

藍鰭吞拿魚、橄欖、酸豆、羅勒及檸檬

朝鮮薊湯 [V]

大麥、薄荷

– 主菜 –

烤比目魚 [G][D]

淡蒜醬、西蘭花苗及塔賈斯卡橄欖

烤雞腿肉 [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、濃朱古力奶油

黑朱古力慕斯

法式覆盆子糖漿、酥脆覆盆子雪葩

另加\$78享用精選紅酒或白酒一杯

兩道菜 每位\$398

三道菜 每位\$468

四道菜 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

地中海藍鰭吞拿魚他他 [D][SS]

三文魚籽、手指檸檬、琉璃苣花

338

[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

哈密瓜沙律 [V][G]
冰生菜、小黃瓜、蘿蔔、哈密瓜、水牛城乳清芝士

228

生牛肉他他 [SS][D]
配美利魚子醬、蛋黃、炸珍珠意粉

298

意大利麵、飯及湯

海膽意大利幼麵 [C]
日本海膽、檸檬醬、細香蔥、鱈魚子醬

428

波士頓龍蝦意大利麵 [SS][C]
大蒜鯉魚橄欖醬

498

西西里紅蝦意大利粉 [C][SS]
達特里諾番茄、法式濃湯

398

茄子芝士意大利雲吞 [SS][C]
水牛城乳清芝士、番茄沙律、煙燻鳳尾魚、碎佛卡夏麵包

328

燴鴨肉醬寬扁意大利粉
配托斯卡納羊奶芝士、鵝肝汁

318

黑豬肉腸馬鈴薯丸子
配櫛瓜花、新鮮意大利芝士

298

朝鮮薊意大利飯 [G][V]
陳年香米、羅馬佩克里諾羊奶芝士、薄荷、黑松露

268

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主菜

烤本地馬友魚 [D]
配小番茄、羅勒、橄欖
378

烤黑鱈魚 [D][G][N][SS]
吞拿魚烏魚子醬、羅馬西蘭花、開心果
458

紐西蘭羊柳 [G]
朝鮮薊、莎莎青醬
468

M5 和牛牛柳 [G][SS]
配蘆筍、香草馬鈴薯蓉、羊肚菌、黑松露
698

共享主菜

烤原條日本金目鯛 [G]
配青豆、蠶豆、法式番茄醬
988

RANGERS VALLEY M5 和牛西冷牛排 [G][SS]
牛肝菌、牛油焗薯
1,288

配菜

烤蘆筍 [G][V][D]
橄欖油、檸檬、馬爾頓海鹽
98

羅馬式燴雜菜 [G]
青豆、蠶豆、意式煙肉、蛋黃
88

芝士薯蓉 [G][V]
薯蓉、煙燻拉絲芝士
88

炸朝鮮薊 [G][V]
馬爾頓海鹽
98

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甜品

意式咖啡提拉米蘇[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

士多啤利蛋白酥 [G]
韓國士多啤利沙律、莓果雪葩、羅勒、蛋白霜
138

意式冧酒「巴巴」蛋糕 [V][N]
巴巴海綿蛋糕、酒漬車厘子、開心果鮮奶油
148

火焰雪山 (供2人享用) [N]
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

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