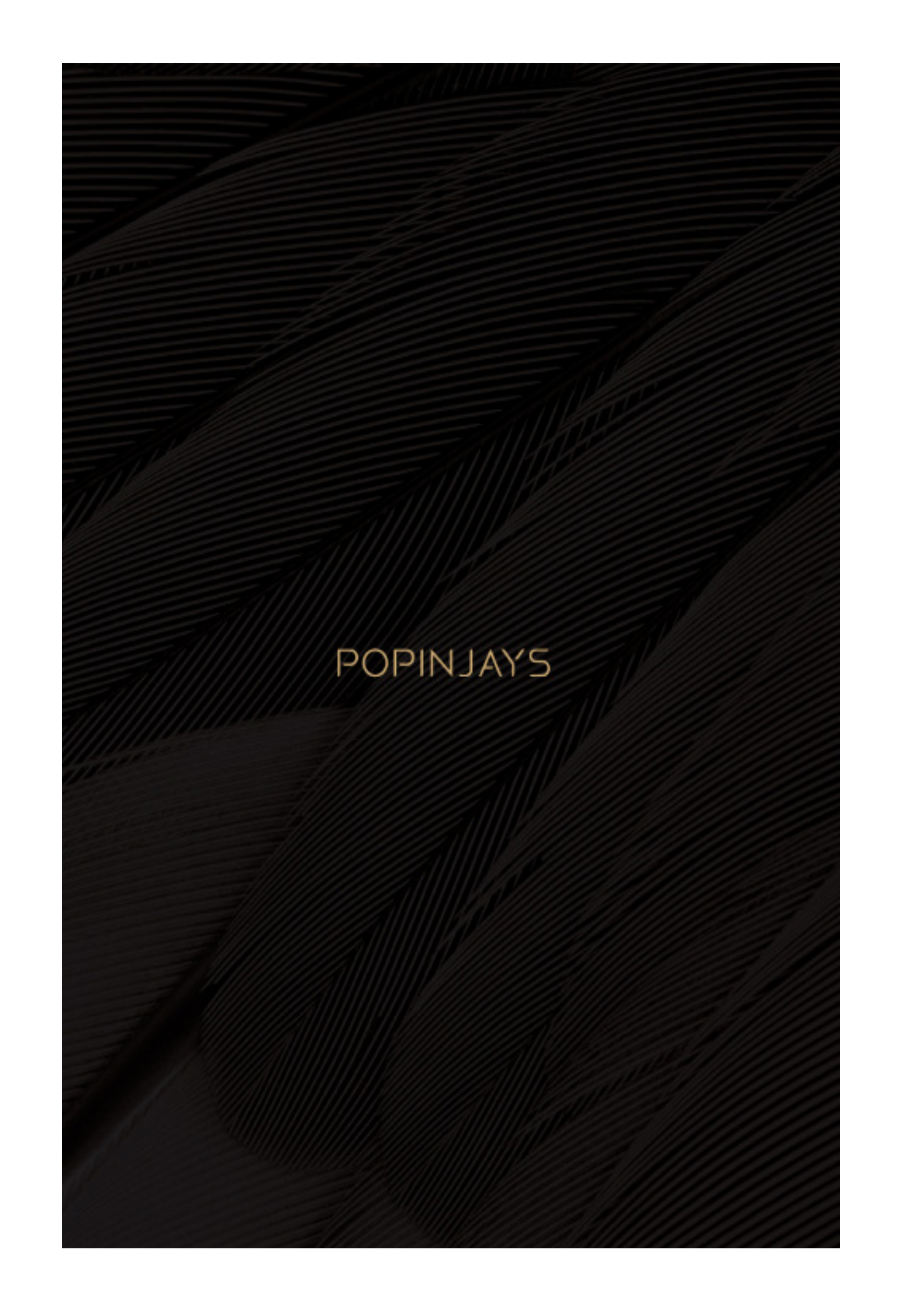




POPINJAYS

POPINJAYS

SET LUNCH

AND

À LA CARTE

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, SPECIALITY SPIRITS, AND DELECTABLE BAR SNACKS.

# POPINJAYS SET LUNCH

## – ANTIPASTI –

### MOZZARELLA [V][D][N]

*DOP Mozzarella, Figs, Aged Balsamic, Olive Oil, Walnut*

### BUFFALO BURRATA [V][D][G][M]

*Buffalo Burrata, Salsa Rossa, Basil*

### ZUCCHINI SALAD [V][D]

*Shaved Zucchini, Marinated Ricotta, Mint, Green Olive, Citrus Dressing*

### TAGLIERE DI SALUMI [G]

*Artisanal Cold Cut Selection, 24-Month Parma Ham, Finocchiona Salami, Strolghino, Coppa Stagionata, Mortadella 'Favola in Cotenna'*

### FASSONA BEEF TARTARE [D][G] [+HKD50]

*Hand-cut Fassona Beef, Amalfi Lemon, 36-month aged Parmesan, Extra Virgin Olive Oil*

### BLUEFIN TUNA CRUDO [S] [+HKD100]

*Italian Bluefin Tuna, Smoked Eggplant, Harissa, Preserved Lemon*

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## – PRIMI PIATTI –

### FUSILLO AL POMODORINO

FRESCO E BASILICO [V][D][G][M]

*Fusilloro, Datterino Tomatoes, Garlic, Basil, Parmesan*

### TAGLIATELLE BOLOGNESE [D][G]

*Handmade Tagliatelle, Slow Cooked Ox Tail Ragout, Beef Cheek & Brisket, Parmesan, Basil*

### NDUJA GNOCCHI [D][G]

*Handmade Parmesan Gnocchi, Italian Sausage, Oregano, Lemon, Nduja Sauce*

### SPAGHETTI ALLE VONGOLE [S][G]

*Cloudy Bay Clams, Garlic, White Wine, Parsley, Chili*

### OYSTER RISOTTO [S][D][M]

*Carnaroli Rice, Oyster, Prosecco, Lemon Mascarpone, Chive*

### SPICY LOBSTER FUSILLI LUNGHI [S][D][G][M] [+HKD150]

*Fusilli Lunghi, Lobster, Datterino Tomatoes, Chilli, Garlic, Basil*

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## – SECONDI –

### ROAST LAMB SADDLE [N][D][M]

*Eggplant, Basil Pesto, Lemon, Oregano*

### POACHED SEABASS [S]

*Borlotti Bean, Baby Globe Artichoke, Summer Spinach*

### ZUCCHINI FLOWERS [V][D]

*Zucchini Flowers Stuffed with Mediterranean Vegetables, Tomato Sauce, Marinated Ricotta*

### PORCHETTA [N]

*Green Apple, Green Olive, Almond, Broccolini*

### FILLET STEAK [M] [+HKD250]

*Australian Black Angus Fillet Steak, Girolle Mushroom, Wilted Rocket Leaf*

### GRILLED TUNA STEAK [S][SS][M] [+HKD150]

*Italian Bluefin Tuna, Light Tomato Sauce, Caper, Olive, Green Bean*

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## 2 COURSE HKD 428

– ANTIPASTI –  
– PRIMI PIATTI –

## 2 COURSE HKD 458

– ANTIPASTI –  
– SECONDI –

## 3 COURSE HKD 518

– ANTIPASTI –  
– PRIMI PIATTI –  
– SECONDI –

DESSERT OF THE DAY +HKD58

GLASS FOR SELECTED WINES +HKD78

[M] Signature [V] Vegetarian [G] Gluten

[S] Seafood [D] Dairy [N] Nuts [SS] Sustainable

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

CAVIALE 30g [D][S][G][SS]

Kaluga Caviar 698

OSTRICHE [S]

*Fine de Claire Oysters, Vermouth, Lemon*

6 pcs 398

12 pcs 698

BLUEFIN TUNA CRUDO [S][SS]

*Italian Bluefin Tuna, Smoked Eggplant,*

*Harissa, Preserved Lemon*

298

FASSONA BEEF TARTARE [D][G]

*Hand-cut Fassona Beef, 36-month aged Parmesan,*

*Amalfi Lemon, Extra Virgin Olive Oil*

328

SCALLOP CARPACCIO [S]

*Hokkaido Scallop, Smoked Oyster Dressing, Sea Herbs*

298

[M] Signature [V] Vegetarian [G] Gluten  
[S] Seafood [D] Dairy [N] Nuts [SS] Sustainable

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# ANTIPASTI

## STARTER

### OCTOPUS [S]

*Slow Cooked Fremantle Octopus, Fennel & Anchovy Dressing*

268

### COPPA DI TESTA [D][G][M]

*Pig's Head Terrine, Whipped Tonnato Sauce, Deep-fried Capers, Caper Leaf*

248

### GRILLED SQUID [S]

*Chargrilled Squid, Anchovy & Basil Dressing*

258

### BUFFALO BURRATA [V][D][G][M]

*Buffalo Burrata, Salsa Rossa, Basil*

228

### RADICCHIO SALAD [V][N][D][G]

*Treviso Radicchio, Gorgonzola, Walnut Pesto Crouton, Lemon Dressing*

208

### POLPETTE [D][G][M]

*Beef & Pork Meatballs, Pomodoro Sauce*

238

### MOZZARELLA [V][D][N]

*DOP Mozzarella, Figs, Aged Balsamic, Olive Oil, Walnut*

228

### ZUCCHINI SALAD [V][D]

*Shaved Zucchini, Marinated Ricotta, Mint, Green Olive, Citrus*

208

### TAGLIERE DI SALUMI [G]

*Artisanal Cold Cut Selection, Parma Ham 24-Month, Culatello Di Zibello DOP, Finocchiona Salami, Strolghino, Coppa Stagionata, Mortadella 'Favola in Cotenna'*

348

[M] Signature [V] Vegetarian [G] Gluten

[S] Seafood [D] Dairy [N] Nuts [SS] Sustainable

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# PRIMI

## PASTA AND RISOTTO

### SPICY LOBSTER FUSILLI LUNGI [S][D][G][M]

*Fusilli Lunghi, Lobster, Datterino Tomatoes,  
Chilli, Garlic, Basil*

498

### FUSILLORO AL POMODORINO FRESCO E BASILICO [V][D][G][M]

*Fusilloro, Datterino Tomatoes,  
Garlic, Basil, Parmesan*

268

### PACCHERI BUFFALO [V][D][G][N]

*Paccheri Rigati, Buffalo Mozzarella,  
Buffalo Burrata, Buffalo Ricotta,  
Lemon Zest and Pine Nuts*

268

### TAGLIATELLE BOLOGNESE [D][G]

*Handmade Tagliatelle, Slow Cooked Ox Tail  
Ragu, Beef Cheek & Brisket, Parmesan, Basil*

318

### NDUJA GNOCCHI [D][G]

*Handmade Parmesan Gnocchi, Italian Sausage,  
Oregano, Lemon, Nduja Sauce*

298

### OYSTER RISOTTO [S][D][M]

*Carnaroli Rice, Oyster, Prosecco,  
Lemon Mascarpone, Chive*

348

### SPAGHETTI ALLE VONGOLE [S][G]

*Cloudy Bay Clams, Garlic, White Wine, Parsley Chili*

298

# SECONDI

## MAIN

### FILLET STEAK [M]

*Australian Black Angus Fillet Steak,  
Girolle Mushroom, Wilted Rocket*

648

### POACHED SEABASS [S]

*Borlotti Bean, Baby Globe Artichoke,  
Summer Spinach*

458

### GRILLED TUNA STEAK [S][SS][M]

*Italian Bluefin Tuna, Light Tomato Sauce,  
Caper, Olive, Green Bean*

528

### ROAST LAMB SADDLE [N][D][M]

*Eggplant, Basil Pesto,  
Lemon, Oregano*

488

### PORCHETTA [N]

*Green Apple, Green Olive, Almond,  
Broccolini*

398

### ZUCCHINI FLOWERS [V][D]

*Zucchini Flowers Stuffed with Mediterranean  
Vegetables, Tomato Sauce, Marinated Ricotta*

298

[M] Signature [V] Vegetarian [G] Gluten

[S] Seafood [D] Dairy [N] Nuts [SS] Sustainable

Please let us know if you have any food allergies or special dietary requirements.

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# SECONDI DA CONDIVIDERE

MAIN TO SHARE

## FIorentina Steak [D][M]

*1.8kg Australian Black Angus T-Bone,  
Confit Datterino Tomatoes,  
Rocket & Parmesan Salad*

*(60-minute preparation time)*

2488

## Veal Milanese [D][G]

*Breaded Veal Chop, Lemon,  
Confit Cherry Tomatoes, Rocket,  
Caper, Red Onion &  
Parsley Salad*

688

## ZUPPA DI PESCE [S]

*Seafood Stew, Seabass, Mussels,  
Clams, Prawns, Squid, Fennel,  
Tomato, Garlic*

888

# CONTORNI

SIDES

## ROAST POTATOES

*Roast Agria Potatoes, Rosemary,  
Black Garlic Aioli*

98

## NEW POTATOES

*New Potatoes, Sautéed Zucchini,  
Datterino Tomatoes, Oregano, Lemon, Olive*

88

## TOMATO & ONION SALAD

*Italian San Marzano Tomatoes,  
Tropea Onion, Basil*

98

## BROCCOLINI

*Steamed Broccolini,  
Lemon, Parsley*

88

## ROCKET & PARMESAN SALAD [D]

*Rocket, 36-Month Old Parmesan, Extra Virgin Olive Oil, Aged Balsamic*

98

[M] Signature [V] Vegetarian [G] Gluten

[S] Seafood [D] Dairy [N] Nuts [SS] Sustainable

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



# SOMMELIER RECOMMENDATION

## BUBBLES

|                                                        | GLS | CARAFE<br>250ml | BTL   |
|--------------------------------------------------------|-----|-----------------|-------|
| Ruinart 'R De Ruinart', Champagne, France NV           | 220 | -               | 1,190 |
| Santa Margherita Extra Dry 'P' DOC, Prosecco, Italy NV | 130 | -               | 630   |

## WHITE

|                                                                |     |     |       |
|----------------------------------------------------------------|-----|-----|-------|
| Chardonnay Di Torgiano Aurenco, Lungarotti, Umbria, Italy 2021 | 220 | 380 | 1,100 |
| Chablis Domaine Oudin, Burgundy, France 2022                   | 190 | 320 | 950   |
| Sauvignon Del Collio, Primosic, Friuli, Italy 2022             | 160 | 230 | 800   |
| Argiolas Costamolino Vermentino, Sardegna, Italy 2023          | 140 | 200 | 700   |
| Pinot Grigio, Schiopetto, Friuli, Italy 2024                   | 130 | 190 | 650   |

## ROSÉ

|                                                                      |     |     |     |
|----------------------------------------------------------------------|-----|-----|-----|
| 'Whispering Angel', Château d'Esclans Côtes De Provence, France 2024 | 140 | 200 | 650 |
| Moon Rose, St. Jean Villecrozes, Provence France, 2024               | 160 | 230 | 650 |

## RED

|                                                                             |     |     |     |
|-----------------------------------------------------------------------------|-----|-----|-----|
| Marchesi Di Barolo Barbera Del Monferrato Maraia, DOC, Piedmont Italy, 2021 | 160 | 230 | 780 |
| Yarra Valley, Pinot Noir, Australia 2023                                    | 150 | 220 | 750 |
| Chianti Classico, Sotomennano, Tuscany, Italy 2021                          | 150 | 220 | 750 |
| Montepulciano d'Abruzzo Valle Reale, Italy 2021                             | 140 | 200 | 700 |
| Smeriglio Baracchi Syrah Cortona 2018                                       | 130 | 190 | 650 |

## SWEET

|                                                |     |     |     |
|------------------------------------------------|-----|-----|-----|
| Moscato D 'Asti, Saracco, Piedmont, Italy 2023 | 150 | 220 | 720 |
|------------------------------------------------|-----|-----|-----|

Corkage fee: \$500 per bottle of wine and \$1,000 per bottle of spirit  
Prices are in HKD and subject to 10% service charge.

# 午市套餐

## – 前菜 –

### 水牛芝士 [V][D][N]

DOP认证水牛芝士、无花果、陈年意大利黑醋、橄榄油、核桃

### 意大利栉瓜沙律 [V][D]

意大利栉瓜薄片、腌渍乳清芝士、薄荷、橄榄、柑橘酱

### 牛肉他他 [D][G] [+\$50]

手切法索娜牛肉、36个月熟成巴马臣芝士、阿马尔菲柠檬、特级初榨橄榄油

### 水牛芝士球 [V][D][G][M]

水牛芝士球、红椒番茄酱、罗勒

### 意式冷肉拼盘 [G]

精选手工冷肉、24个月巴马火腿、茴香意式萨拉米香肠、经典小萨拉米肠、熟成风干猪颈肉、顶级意式大肉肠

### 蓝鳍吞拿鱼薄片 [S] [+\$100]

意大利蓝鳍吞拿鱼、烟熏茄子、哈里萨辣酱、腌柠檬

## – 第二道菜 –

### 新鲜番茄罗勒螺丝粉 [V][D][G][M]

螺丝粉、意式小番茄、香蒜、罗勒、巴马臣芝士

### 辣肉肠薯仔团子 [D][G]

手工巴马臣薯仔团子、意大利香肠、牛至、柠檬、辣肉肠酱

### 生蚝意大利饭 [S][D][M]

Carnaroli 米、生蚝、意大利气泡酒、柠檬马斯卡彭芝士、细香葱

### 肉酱宽条面 [D][G]

手工宽条面、慢煮牛尾肉酱、牛面颊及牛腩、巴马臣芝士、罗勒

### 白酒蚬肉意大利面 [S][G]

纽西兰Cloudy Bay蚬、蒜蓉、白酒、番茜、辣椒

### 辣龙虾长螺丝粉 [S][D][G][M] [+\$150]

长螺丝粉、龙虾、意式小番茄、辣椒、香蒜、罗勒

## – 主菜 –

### 烧羊鞍 [N][D][M]

茄子、罗勒香蒜酱、柠檬、牛至

### 酿意大利栉瓜花 [V][D]

地中海蔬菜、番茄酱、腌渍乳清芝士

### 牛柳 [M] [+\$250]

澳洲黑安格斯牛柳、鸡油菇、火箭菜

### 慢煮鲈鱼 [S]

白豆、迷你洋葱、夏季菠菜

### 脆皮猪腩卷 [N]

青苹果、青橄榄、杏仁、西兰花苗

### 烧吞拿鱼扒 [S][SS] [+\$150]

意大利蓝鳍吞拿鱼、淡番茄汁、酸豆、橄榄、四季豆

两道菜 每位\$428

– 前菜 –  
– 第二道菜 –

两道菜 每位\$458

– 前菜 –  
– 主菜 –

三道菜 每位\$518

– 前菜 –  
– 第二道菜 –  
– 主菜 –

每日精选甜品 +\$58

精选红酒或白酒一杯 +\$78

[M] 主厨推介 [V]素食 [G]含麸质  
[S]含海鲜 [D]含乳制品 [N]含坚果类 [SS]可持续  
如有任何食物过敏或特殊饮食要求，请通知餐厅团队。  
价格以港币计算，另加一服务费。

# 海鲜刺身

鱼子酱 30克 [G][S][D][SS]

卡露伽鱼子酱 698

生蚝 [S]

法国*Fine de Claire*生蚝、苦艾酒、柠檬

6件 398

12件 698

蓝鳍吞拿鱼生片 [S][SS]

意大利蓝鳍吞拿鱼、烟熏茄子、

哈里萨辣酱、腌柠檬

298

法索娜牛肉他他 [D][G]

手切法索娜牛肉、36个月熟成巴马臣芝士、

阿马尔菲柠檬、特级初榨橄榄油

328

薄切生带子片 [S]

北海道带子、烟熏生蚝酱、海藻

298

[M] 主厨推介 [V] 素食 [G] 含麸质  
[S] 含海鲜 [D] 含乳制品 [N] 含坚果类 [SS] 可持续  
如有任何食物过敏或特殊饮食要求，请通知餐厅团队。  
价格以港币计算，另加一服务费。

前菜

八爪鱼 [S]

慢煮Fremantle八爪鱼、茴香、鲱鱼汁  
268

猪头肉冻 [D][G][M]

猪头肉冻、吞拿鱼酱、炸酸豆、酸豆叶  
248

烧鱿鱼 [S]

炭烧鱿鱼、鲱鱼罗勒汁  
258

水牛芝士球 [V][D][G][M]

水牛芝士球、红椒番茄酱、罗勒  
228

红菊菜沙律 [V][N][D][G]

特雷维索红菊菜、蓝芝士、核桃香蒜面包粒、柠檬汁  
208

肉丸 [D][G][M]

混合牛肉猪肉丸、番茄酱  
238

水牛芝士 [V][D][N]

DOP认证水牛芝士、无花果、陈年意大利黑醋、  
橄榄油、核桃  
228

意大利栉瓜沙拉 [V][D]

意大利栉瓜薄片、腌渍乳清芝士、薄荷、  
青橄榄、柑橘酱  
208

意式冷肉拼盘 [G]

精选手工冷肉、24个月巴马火腿、顶级风干火腿、茴香意式萨拉米香肠、  
经典小萨拉米肠、熟成风干猪颈肉、顶级意式大肉肠  
*Culatello Di Zibello DOP, Finocchiona Salami, Strolghino, Coppa Stagionata, Mortadella 'Favola in Cotenna'*

348

[M] 主厨推介 [V]素食 [G]含麸质  
[S]含海鲜 [D]含乳制品 [N]含坚果类 [SS]可持续  
如有任何食物过敏或特殊饮食要求，请通知餐厅团队。  
价格以港币计算，另加一服务费。

# 意大利面、饭

## 辣龙虾长螺丝粉 [G][S][D][M]

长螺丝粉、龙虾、意式小番茄、辣椒、香蒜、罗勒  
498

## 新鲜番茄罗勒螺丝粉 [V][D][G][M]

螺丝粉、意式小番茄、香蒜、罗勒、巴马臣芝士  
268

## 水牛芝士长通粉 [V][D][G][N]

长通粉、水牛芝士、水牛芝士球、  
水牛奶酪、柠檬皮、松子  
268

## 肉酱宽条面 [G][D]

手工宽条面、慢煮牛尾肉酱、牛面颊及牛腩、  
巴马臣芝士、罗勒  
318

## 辣肉肠薯仔团子 [D][G]

手工巴马臣薯仔团子、意大利香肠、牛至、  
柠檬、辣肉肠酱  
298

## 生蚝意大利饭 [S][D][M]

Carnaroli米、生蚝、意大利气泡酒、  
柠檬马斯卡彭芝士、细香葱  
348

## 白酒蚬肉意大利面 [S][G]

纽西兰 Cloudy Bay 蚬、蒜蓉、白酒、番茜、辣椒  
298

# 主菜

## 牛柳 [M]

澳洲黑安格斯牛柳、鸡油菇、火箭菜

648

## 慢煮鲈鱼 [S]

白豆、迷你洋蓐、夏季菠菜

458

## 烧吞拿鱼扒 [S][SS][M]

意大利蓝鳍吞拿鱼、淡番茄汁、酸豆、橄榄、四季豆

528

## 烧羊鞍 [N][D][M]

茄子、罗勒香蒜酱、柠檬、牛至

488

## 脆皮猪腩 卷 [N]

西兰花苗、青苹果、绿橄榄、杏仁

398

## 酿意大利栉瓜 花 [V][D]

地中海蔬菜、番茄酱、腌渍乳清芝士

298

[M] 主厨推介 [V] 素食 [G] 含麸质  
[S] 含海鲜 [D] 含乳制品 [N] 含坚果类 [SS] 可持续  
如有任何食物过敏或特殊饮食要求，请通知餐厅团队。  
价格以港币计算，另加一服务费。

# 共享主菜

佛罗伦斯牛扒 [D][M]  
1.8KG澳洲黑安格斯T骨牛扒、油封意式小番茄、  
火箭菜巴马臣沙律  
(60分钟准备时间)  
2488

米兰小牛排 [D][G]  
意式炸牛仔排、柠檬、  
油封意式小番茄、火箭菜、酸豆、  
红洋葱与番茜沙律  
688

海鲜炖汤 [S]  
海鲈鱼、青口、蜆、虾、鱿鱼、茴香、番茄、蒜蓉  
888

# 配菜

烤马铃薯  
阿格里亚马铃薯、迷迭香、黑蒜蛋黄酱  
98

新马铃薯  
炒意大利栉瓜、意式小番茄、牛至、柠檬、橄榄  
88

番茄洋葱沙律  
意大利圣马尔萨诺番茄、红洋葱、罗勒  
98

西兰花苗  
蒸西兰花苗、柠檬、番茜  
88

火箭菜巴马臣沙律 [D]  
火箭菜、36个月熟成巴马臣芝士、特级初榨橄榄油、陈年黑醋  
98

[M] 主厨推介 [V]素食 [G]含麸质  
[S]含海鲜 [D]含乳制品 [N]含坚果类 [SS]可持续  
如有任何食物过敏或特殊饮食要求，请通知餐厅团队。  
价格以港币计算，另加一服务费。