



POPINJAYS

POPINJAYS

#Popinjayshk

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

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

Menu offerings are subject to change due to seasonality and product availability.

DEGUSTATION MENU
AND
A LA CARTE SIGNATURES

CHEF DE CUISINE
PAOLO TOLLERETTI

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.

FESTIVE TASTE OF POPINJAYS

(DEGUSTATION MENU IS OFFERED FOR THE WHOLE TABLE)



WELCOME

CRAB SALAD

potato & chives vichyssoise, Ikura

APPETISER

PAN-FRIED SCALLOPS

celeriac, guanciale & chanterelle

PHILIPP KUHN, RIESLING TROCKEN 'VOM KALKSTEINFELS', PFALZ, GERMANY 2019

MIDDLE COURSE

BEEF CONSOMMÉ

foie gras agnolotto, aged parmesan cheese, black truffle

LA SPINETTA, TIMORASSO 'DERTHONA' COLLI TORTONESI, PIEMONTE, ITALY 2021

FISH

ROASTED SEABASS

cauliflower, salicornia, pernod & dill sauce, Amur caviar

VALENTIN ZUSSLIN, GEWURZTRAMINER 'BOLLENBERG', ALSACE, FRANCE 2020

MAIN COURSE

WAGYU BEEF & LOBSTER MEDALLION

duxelle mushroom, watercress & oyster emulsion

LOU DUMONT, MARSANNAY, BURGUNDY, FRANCE 2021

DESSERT

FESTIVE TIRAMISU

espresso & mascarpone cream, ristretto ice-cream

ANTOLINI, RECIOTO DELLA VALPOLICELLA, VENETO, ITALY 2018

INDULGENCE

FRESH MARKET OYSTER	
HALF DOZEN	410
DOZEN	800

market catch served with mignonette, lemon & tabasco

EXCLUSIVE THE MURRAY CAVIAR
aserved with mini blinis, lavash crackers & sour cream
30 G

N1 - BAERI	788
N3 - AMUR	888
N7 - KALUGA	1088

TO START

POLIPO	288
--------	-----

char-grilled octopus, potato espuma, shishito pepper, piquillo sauce

LOBSTER BISQUE	268
----------------	-----

rich lobster soup, fregola, seafood ragout

SEARED FOIE GRAS	288
------------------	-----

pumpkin, granola & pistachio

ARTISANAL BURRATA	268
-------------------	-----

artichoke, radicchio, heirloom tomatoes, Cantábrico anchovies
romesco sauce, taggiasca olive

FROM THE SEA

ALASKAN COD	448
herbs crust, roasted asparagus octopus & piquillo ragout saffron emulsion	
BOSTON LOBSTER	688
braised spinach & leek, salicornia, Amur caviar, lobster sauce	
GREEN TAGLIATELLE	328
clams, carabinero crudo, bottarga	

FROM THE LAND

PAPPARDELLE	328
slow-cooked wagyu short rib, bourgignonne, parmesan fondue	
LAMB SCOTTADITO	488
charred lamb cutlet, eggplant purée, artichokes fava beans & gremolata	
WAGYU BEEF TENDERLOIN "ROSSINI STYLE"	688
foie gras, porcini purée, morels, merlot sauce	
POPINJAYS PARMIGIANA (V)	288
baked eggplant with buffalo mozzarella, san marzano tomatoes and basil	

SIGNATURE TO SHARE

LOBSTER SPAGHETTI (SERVE 2) signature pasta with whole Boston lobster bagnacauda sauce & misticanze	788
ORGANIC CHICKEN (SERVE 2-3) roasted organic yellow chicken cocotte, potato onion & porcini casserole foie gras sauce	1388
BISTECCA ALLA FIORENTINA 1.3KG (SERVE 2-3) grilled rangers valley M5 "Florentine style steak" truffle purée, gratin asparagus, truffle jus	1688
TOMAHAWK 1.3+KG (SERVE 2-3) grilled rangers valley M5 Tomahawk Steak truffle purée, gratin asparagus, truffle jus	1788

SIDES

POTATO PURÉE	98
CREAMY SPINACH	98
WILD MUSHROOM	98
TRUFFLE FRIES	98
GRATIN ASPARAGUS	98

DESSERT

POPINJAYS' TIRAMISU	138
ristretto & mascarpone cream, crunchy hazelnut, espresso Ice cream	
VALRHONA CHOCOLATE DELIGHT	138
64% dark chocolate mousse, chocolate crumble, ice-cream	
MILLEFUILLE	128
strawberry, vanilla chantilly, almond, strawberry sorbet	
LIME & LEMON CHEESE CAKE	128
confit lemon, crème fraîche, limoncello sorbet	
COCONUT TAPIOCA	108
pomelo, mango sorbet	

CHEESE

ARTISANAL CHEESE SELECTION	318
daily selection of 5 curated cheese, condiment and breads (Please check with our service team for daily selection details)	

Cake fee is \$60 per person

Corkage fee: \$500 per bottle of wine and \$1,000 per bottle of spirit.