



POPINJAYS

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NIGHT SKY BRUNCH

(NIGHT SKY BRUNCH MENU IS OFFERED FOR THE WHOLE TABLE)

BRUNCH WITH FREE FLOW (2-hours free flow)

"SOBERED UP"
Soft drink brunch
\$888

"GIVE IN A LITTLE"
House wine brunch and soft drink
\$1,088

"POPIN-WAYS STYLE"
Veuve Clicquot Ponsardin 'Yellow Label' champagne
\$1,288

"TAKE ME HIGHER"
Ruinart, Blanc de Blancs champagne brunch
\$1,688

ANTIPODES STILL OR SPARKLING 1L
\$95

Fridays and Saturdays

#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.

POPINJAYS NIGHT SKY BRUNCH

– WELCOME –

POPINJAYS' SEAFOOD TOWER
served with sauces and condiments

– SMALL DISHES –

PAN-FRIED SCALLOPS
pumpkin, guanciale, hazelnut

ANGUS BEEF TARTARE
tonnato sauce, cured egg yolk

ARTISAN BURRATA (V)
heirloom tomatoes, fennel, tomato dust, pistachio pesto

– MIDDLE COURSE –

RISONI (V)
wild mushroom ragout & Black truffle

MACCHERONCINI
white veal ragout, comte cheese emulsion

LOBSTER BISQUE CAPPUCINO
rich lobster soup, poached lobster tail

POPINJAYS NIGHT SKY BRUNCH

– MAIN COURSE –

ATLANTIC SEABASS

celeriac, chantarelle, pernot & dill sauce

LAMB CHOP

asparagus, burnt shallot, green pepper sauce

BEEF ROSSINI

truffle mash, morels, foie gras, Black truffle

BAKED AUBERGINE (V)

Plant based beef, rocket, mozzarella sauce

– SWEETS –

POPINJAY'S TIRAMISU

crunchy hazelnut, espresso ice-cream

MILLEFEUILLE STRAWBERRY

vanilla chantilly, almonds, strawberry sorbet

CHOCOLATE PLAISIR

dark chocolate ganache, tonka beans crumble, chocolate ice-cream

A LA CARTÈ MENU

APPETISER

POPINJAYS' SEAFOOD TOWER served with sauces and condiments	\$688
PAN-FRIED SCALLOPS pumpkin, guanciale, hazelnut	\$308
ANGUS BEEF TARTARE tonnato sauce, cured egg yolk	\$328
ARTISAN BURRATA (V) heirloom tomatoes, fennel, tomato dust, pistachio pesto	\$268

MIDDLE COURSE

RISONI (V) wild mushroom ragout & Black truffle	\$228
LOBSTER BISQUE CAPPUCCINO rich lobster soup, poached lobster tail	\$248
MACCHERONCINI White veal ragout, compte cheese emulsion	\$388

A LA CARTĒ MĒNU

MAIN COURSE

ATLANTIC SEABASS	\$388
celeriac, chantarelle, pernot & dill sauce	
LAMB CHOP	\$428
asparagus, burnt shallot, green pepper sauce	
BEEF ROSSINI	\$588
truffle mash, morels, foie gras, Black truffle	
BAKED AUBERGINE (V)	\$288
plant based beef, rocket, mozzarella sauce	

SIDES

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

SWEETS

POPINJAY'S TIRAMISU	\$138
crunchy hazelnut, espresso ice-cream	
MILLEFEUILLE STRAWBERRY	\$128
vanilla chantilly, almonds, strawberry sorbet	
CHOCOLATE PLAISIR	\$138
dark chocolate ganache, tonka beans crumble, chocolate ice-cream	