

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.

NEW YEAR'S EVE SET DINNER MENU

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.

POPINJAYS

NEW YEAR'S EVE SET DINNER

WELCOME

GRATIN SCALLOP

morne sauce, black truffle

APPETIZER

SMOKED CANADIAN LOBSTER

celeriac purée, guanciale & chanterelle

MIDDLE COURSE

CHAMPAGNE RISONI

cod mantecato, lemon, Amur caviar

FISH

ROASTED ATLANTIC SEABASS

cauliflower, salicornia, pernod & dill sauce, Ikura eggs

MEAT

WAGYU BEEF MEDALLION

foie gras, morels, winter truffle, merlot sauce

DESSERT

CHOCOLATE DELIGHT

valrhona 64% dark chocolate mousse, chocolate crumble
chocolate ice-cream

6 course menu at \$1,688

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