



POPINJAYS

POPINJAYS FESTIVE BRUNCH

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"

Ruinart 'R de Ruinart' champagne brunch and house spirits

inclusive of welcome caviar bar experience

\$1,288

"TAKE ME HIGHER"

Ruinart, Blanc de Blancs champagne brunch and house spirits

inclusive of welcome caviar bar experience

\$1,688

ANTIPODES STILL OR SPARKLING 1L

\$95

Brunch : 12:00 p.m. - 7:00 p.m.

Last Seating : 4:30 p.m.

#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 FESTIVE BRUNCH

– WELCOME @CAVIAR BAR –

CAVIAR & BUBBLES APERITIVO
(available for champagne free flow packages only)

– 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 CAPPUCCINO
rich lobster soup, poached lobster tail

POPINJAYS FESTIVE BRUNCH

– MAIN COURSE –

ATLANTIC SEABASS

celeriac, chantarelle, pernot & dill sauce

OR

LAMB CHOP

asparagus, burnt shallot, green pepper sauce

OR

BEEF ROSSINI

truffle mash, morels, foie gras, Black truffle

OR

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