



POPINJAYS

POPINJAYS

DEGUSTATION MENU  
AND  
A LA CARTE SIGNATURES

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.

# TASTE OF POPINJAYS

(DEGUSTATION MENU IS OFFERED FOR THE WHOLE TABLE)



## APPETISER

GAMBERI ROSSI [SS][G][D][C]

*Sicilian Red-Prawn, Grapefruit, AmurCaviar*

## MIDDLE COURSE

RAVIOLI AL SALMONE [SS][C]

*Home-made salmon Ravioli, Crab, Lemon & Butter Sauce*

## FISH

MERLUZZO [SS][G][D]

*Chilean Seabass, Cannellini Beans, Guanciale, Clams*

## MEAT

ROSSINI [SS][G][D]

*Grilled Wagyu Tenderloin, Foie Gras, Truffle Mash, Morelles Mushroom*

## DESSERT

BABA AL RUM [V]

*Yeast Cake Soaked in Rum, Chantilly*

5-Course at 988

[V] Vegetarian [G] Gluten Free [D] Dairy Free [SS] Sustainable [N] Contain Nuts [C] Crustaceans  
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

## FRESH OYSTER [G][D]

Half Dozen 420

Dozen 720

## CAVIALE 30gr

N3 Amur Caviar 680

N5 Perseus Caviar 880

## GRAN CRUDO [SS][D][C][G]

*Scampi, Oysters, Red Prawn, Marinated Scallop, Tuna,  
Murray Caviar 10g  
(to share)*

1080

## CARPACCIO DI TONNO [SS][D][G]

*Bluefin Tuna Carpaccio, Ginger, Chives*

280

## GAMBERI ROSSI [C][D][SS]

*Sicilian Red-Prawn, Grapefruit, Amur Caviar*

480

## SCAMPI [C][D][SS][G]

*Norwegian Langoustine*

320

## CAPESANTE MARINATE [SS][D][G]

*Marinated Scallops, Salicornia, Lemon Emulsion, Rice Puff*

290

## CARPACCIO DI MANZO [G]

*Angus Beef Carpaccio, Grana Padano, Arugula, Black Truffle*

280

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# ANTIPASTI

## STARTER

### VITELLO TONNATO [G][D]

*Slow-Cooked Veal Loin, Tuna Sauce, Capers*

290

### PATE DI FEGATINI

*Tuscan Style Chicken Liver Pate, Sourdough*

240

### INSALATA DI POLPO

*Grilled Octopus, Smoked Potato,  
Peperone Crusco*

320

### BUFALA [V]

*Buffalo Mozzarella Cheese,  
Baked Tomato, Oregano*

280

### INSALATA VERDE [V]

*Mix Baby Green, Avocado, Parmesan Cheese,  
Bread Crisp, Lemon Dressing*

190

# PRIMI

## PASTA, RISOTTO AND SOUP

### ZUPPA DI PESCE [SS][C]

*Sardinian Fregula, Seafood*

260

### LINGUINE ALL'ASTICE [C]

*Signature Linguine Pasta, Boston Lobster,  
Bagna Cauda*

480

### SPAGHETTONI ALLE VONGOLE & BOTTARGA [D]

*Spaghetti Pasta, Clams & Cured Mullet Roe*

280

### RAVIOLO AL SALMONE [C][SS]

*Home-Made Ravioli, Crab,  
Lemon & Butter Sauce*

320

### GNOCCHI ALLA CAMPIDANESE

*Potato Gnocchi, Sausage, Fennel  
Seeds & Ricotta Salata*

280

### PAPPARDELLE AL BRASATO

*Egg Pappardelle, Slow cooked Short-Rib  
Guanciaiale, Parmesan Emulsion*

230

### RISOTTO AGLI SCAMPI [C][G]

*Aged Acquerello Risotto, Marinated Scampi,  
Champagne & Thyme, Amur Caviar*

310

### RISOTTO FUNGHI PORCINI [V][C]

*Aged Acquerello Risotto, Mascarpone  
Braised Porcini, Freshly Shaved Black Truffle*

280

### CALAMARATA AI POMODORI [V]

*Calamarata Pasta, Seasonal tomato, Eggplant, Stracciatella, Basil*

260

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# SECONDI

## MAIN

MERLUZZO [G][D][SS]  
*Chilean Seabass, Cannellini Beans,  
Guanciale, Clams*  
410

GAMBERONI [D][SS][C]  
*Grilled King Prawn Provençale style*  
420

AGNELLO SCOTTADITO [D][G]  
*Grilled Lamb Rack, Eggplant Caviar, Burnt Shallot*  
440

GALLETTO ALLA DIAVOLA [D][G]  
*Spatchcocked Chicken, Caponata*  
480

FILETTO ALLA ROSSINI [G]  
*Grilled Wagyu Tenderloin, Foie Gras,  
Truffle Mash, Morel Mushroom*  
680

ROMBO [SS]  
*Roasted Whole Turbot, Sicilian Style*  
980

BRANZINO [SS]  
*Atlantic Seabass Carpaccio with Lemon &  
Extra Virgin Olive Oil*  
OR  
*Grilled with Salmoriglio*  
880

BISTECCA ALLA FIORENTINA [G][D]  
*Rangers Valley Porterhouse 1200g*  
1880

COSTOLETTA ALLA MILANESE  
*Butter-fried Milk-fed Italian Veal Rack,  
Lemon, Arugula*  
980

# CONTORNI

## SIDES

ASPARAGI GRATINATI [V][G]  
*Grilled Asparagus, Burnt Butter  
Grana Padano Cheese*  
90

FUNGHI TRIFOLATI [V][G][D]  
*Sautéed Wild Mushrooms, Garlic, Fresh Parsley*  
90

SPINACI ALLA CREMA [V][G]  
*Creamy Spinach, Taleggio Cheese*  
80

PURÉ DI PATATE [V][G]  
*Belgian Potato Purée, Nutmeg, Butter*  
80

BROCCOLINI ALL'AGLIO [V][G][D]  
*Sautéed Broccoli, Garlic & Chili*  
80

PATATINE AL TARTUFO NERO [V][G]  
*French Fries, Black Truffle*  
100

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## DOLCI DESSERT

### POPINJAYS' TIRAMISU [V][N]

*Ristretto & Mascarpone Cream, Crunchy  
Hazelnut, Espresso Ice Cream*

150

### PROFITEROLES [V][N]

*Vanilla Choux, Hazelnut Praline,  
64% Dark Chocolate Sauce*

140

### MILLEFOGLIE DI FRAGOLA [V][N]

*Filo Pastry, Strawberries Textures,  
Chantilly, Raspberry Sorbet*

140

### BABA AL RUM [V]

*Yeast Cake Soaked in Rum Syrup, Chantilly*

150

### BAKED ALASKA (SERVE 2) [V]

*Berries, Panna Cotta Ice Cream, Meringue,  
Grand Marnier*

250

### SORBETTO AL LIMONE (SERVE 2) [V]

*Lemon Sorbet, Vodka*

240

### ARTISANAL CHEESE SELECTION [V][N]

*Daily Selection of 5 Curated Cheeses, Condiments & Breads  
(Please check with our service team for daily selection details)*

330

## APERITIF / DIGESTIF

Amaro Montenegro

108

Amaronauta

108

Limoncello

108

Sambuca

108

## GRAPPA

Capovilla Saturno Peach

398

Castagner Leon Amarone

198

## PORT

W & J Graham's 20 Years Old Tawny

148

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# WINE LIST

## BUBBLES

|                                                      | GLS | BTL   |
|------------------------------------------------------|-----|-------|
| Ruinart 'R De Ruinart', Champagne, France NV         | 220 | 1,190 |
| Ruinart Brut Rosé, Champagne, France                 | 240 | 1,200 |
| Perla Del Garda Metodo Classico Dop Brut, Italy 2019 | 190 | 950   |
| Rive Della Chiesa, Prosecco, Veneto, Italy NV        | 130 | 630   |

## WHITE

|                                                                |     |       |
|----------------------------------------------------------------|-----|-------|
| Chablis Domaine Oudin, France 2022                             | 190 | 950   |
| Gewürztraminer, Alois Lageder, Trentino Alto Adige, Italy 2021 | 160 | 800   |
| Pinot Grigio, Schiopetto, Friuli, Italy 2022                   | 130 | 650   |
| Etna Blanco, Tornatore, Sicily, Italy 2022                     | 160 | 800   |
| Chardonnay Di Torgiano Aurense, Lungarotti, Umbria, Italy 2019 | 220 | 1,100 |
| Vermentino, Tenuta Guado Al Tasso, Bolgheri, Tuscany, Italy    | 140 | 700   |

## ROSÉ

|                                                                         |     |     |
|-------------------------------------------------------------------------|-----|-----|
| 'Whispering Angel', Chateau D 'Esclans, Cotes D E Provence, France 2022 | 140 | 650 |
| Primitivo Rosato Manduria, Puglia, Italy 2023                           | 130 | 650 |

## RED

|                                                   |     |       |
|---------------------------------------------------|-----|-------|
| Montepulciano d'Abruzzo Valle Reale, Italy 2021   | 140 | 700   |
| Chianti Classico, Stomennano, Tuscany, Italy      | 150 | 750   |
| Pinot Nero, Baracchi, Tuscany, Italy 2019         | 220 | 990   |
| Etna Rosso, Tornatore, Sicily Italy 2022          | 160 | 800   |
| Domaine des Tourelles, Bekaa Valley, Lebanon 2021 | 130 | 650   |
| Barolo DOCG, Diego Conterno, Piedmont, Italy 2019 | 200 | 1,100 |

## SWĒET

|                                                |     |     |
|------------------------------------------------|-----|-----|
| Moscato D 'Asti, Saracco, Piedmont, Italy 2022 | 150 | 720 |
|------------------------------------------------|-----|-----|

# 嚐味菜單

(需整桌享用)



## 前菜

薄切帶子 [SS][D][F]

醃製帶子、薑及細香蔥、檸檬汁、脆米片

## 第二道菜

牛肋肉意大利雲吞

慢煮牛肋肉意大利雲吞、紅酒汁、黑胡椒胡椒、芝士

## 魚

燻烤牙魚 [SS][G]

燻烤牙魚、椰菜花、海蘆筍、俄羅斯鱈魚子醬

## 主菜

羅西尼式牛排 [G]

烤和牛柳、鵝肝、松露薯蓉、羊肚菌、紅酒醬汁

## 甜品

意式咖啡提拉米蘇 [V][N]

皮埃蒙特榛子及朱古力醬奶油、脆片、杏仁雪芭

五道菜 988 元

[V] 素食 [G] 不含麩質 [D] 不含乳製品 [SS] 可持續 [N] 含堅果類 [C] 甲殼類動物

如有任何食物過敏或特殊飲食要求，請通知我們

價格以港幣計算，另加10%服務費

# 海鮮刺身及生料

新鮮生蠔 [G][D]

6隻 420

12隻 780

魚子醬 30克

俄羅斯鱈魚子醬 680

頂級鱈龍魚子醬 880

海鮮拼盤 (共享) [SS][D][C][G]

新鮮海螯蝦, 生蠔, 西西里紅蝦, 醃製帶子,  
吞拿魚他他, 俄羅斯魚子醬 (共享)

1080

薄切藍鯨吞拿魚及其他 [SS][D][G]

藍鯨吞拿魚, 薑, 細香蔥

280

薄切西西里紅蝦刺身 [C][D][SS]

西柚, 俄羅斯鱈魚子醬

480

原隻挪威海螯蝦 [SS][C][D][G]

320

薄切醃製帶子 [SS][D][G]

薑, 細香蔥, 檸檬汁, 脆米片

290

薄切安格斯生牛肉片 [G]

火箭菜, 黑松露

280

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# 前菜

慢煮小牛肉配吞拿魚醬 [G][D]  
290

托斯卡納風格雞肝醬 [G]  
酸種麵包  
240

意式烤章魚  
煙燻馬鈴薯、黑胡椒  
320

水牛城芝士 [V]  
焗番茄、牛至  
280

田園沙律 [V]  
雜菜沙律、牛油果、巴馬芝士、麵包脆片、檸檬汁  
190

## 意大利粉, 意大利飯及湯

龍蝦濃湯 [SS][C]  
龍蝦湯、珍珠意粉、虎蝦、蜆  
260

特制波士頓龍蝦扁意大利粉 [C]  
480

蜆肉意大利粉 [D]  
配烏魚子  
280

自家製三文魚意大利雲吞 [SS][C]  
配檸檬牛油汁  
320

雜肉香腸馬鈴薯丸子  
茴香籽、水牛芝士  
280

慢煮牛肋肉雞蛋手工寬帶麵  
配巴馬芝士  
230

海螯蝦意大利飯 [G][C]  
百里香、魚子醬  
310

鮮刨黑松露牛肝菌意大利飯 [V][C]  
280

時令蕃茄寬管戒指麵 [V]  
配茄子蓉, 羅勒  
260

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# 主菜

香烤智利海鱸魚 [G][D][SS]  
蜆、義大利卷豆、風乾豬面頰肉  
410

普羅旺斯式燒原隻虎蝦 [C][D][SS]  
420

意式炭火燒羊架 [G][D]  
茄子蓉、乾蔥  
440

意式烤雞 [G][D]  
卡波納塔烤雞600G  
480

烤和牛牛柳 [G]  
煎鵝肝、松露薯蓉、羊肚菌  
680

西西里式烤原條多寶魚 [SS]  
980

原條海鱸魚 [SS]  
薄切原條海鱸魚刺身配檸檬及初榨橄欖油  
或  
特色南意大利醬汁燒海鱸魚  
880

T骨牛扒 [G][D]  
薯仔及牛肝菌  
1880

米蘭式酥炸牛仔扒  
配火箭菜、檸檬  
980

# 配菜

焦香烤蘆筍 [G][V]  
巴馬臣芝士  
90

香蒜炒野生蘑菇 [G][D][V]  
炒野生蘑菇, 黑松露  
90

奶油菠菜 [G][V]  
奶油菠菜、陳年車打芝士  
80

比利時薯蓉 [G][V]  
肉豆蔻、牛油  
80

意大利長條西蘭花 [G][D][V]  
香蒜及辣椒  
80

炸幼薯條 [G][V]  
黑松露醬  
100

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## 甜品

意式咖啡提拉米蘇 [V][N]  
特濃咖啡、馬斯卡彭忌廉  
脆榛子、咖啡雪糕

150

雲呢拿雪糕泡芙 [V][N]  
配64%黑朱古力醬

140

草莓千層酥 [V][N]  
配紅莓雪芭

140

意式蘭姆酒'巴巴'蛋糕 [V]  
配鮮奶油忌廉

140

火焰雪山 (供2人享用) [V]  
火焰雪山、雜莓、意式奶凍雪糕、香橙甜酒

250

檸檬雪芭 (供2人享用) [V]  
檸檬雪芭, 伏特加, 檸檬果皮

240

精選手工芝士拼盤 [V][N]  
精選5款芝士, 配調料及麵包  
(請向職員查詢是日精選詳情)

330

## 開胃酒

Amaro Montenegro

108

Liquori Bureau Amaronauta

108

Limoncello

108

Sambuca

108

## 烈酒

Capovilla Saturno Peach

398

Castagner Leon Amarone

198

## 波特酒

W & J Graham's 20 Years Old Tawny

148

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