



POPINJAYS

# POPINJAYS

SET LUNCH  
AND  
A LA CARTE SIGNATURES

EXPERIENCE A CONTEMPORARY ITALIAN ROOFTOP RESTAURANT AND BAR WITH A WRAPAROUND TERRACE OFFERING STUNNING VIEWS, THIS IS THE ULTIMATE DESTINATION TO SOCIALISE WITH A STYLISH CROWD.

POPINJAYS OFFERS A DELIGHTFUL MENU OF AUTHENTIC ITALIAN CUISINE, CLASSIC COCKTAILS, SPECIALTY SPIRITS, AND DELECTABLE BAR SNACKS.

# POPINJAYS SET LUNCH

## – APPETISER –

### GAMBERI [M][G][S]

*Confit Blue Prawn, "Peperonata" Sauce,  
Friggitelli, Crispy Leek*

### CARNE SALADA [D][N]

*Sliced Cured Beef, Castelmagno Cheese,  
Hazelnut & Radicchio*

### CAPELANTE [S] [+HKD128]

*Hokkaido Scallop Carpaccio, Amur Caviar,  
Lemon Gel, Seaweed Chip*

### INSALATA DI FINOCCHI [V][D]

*Sliced Fennel Salad, Orange Segment,  
Taggiasca Olive, Whipped Ricotta*

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## – MIDDLE COURSE –

### ZITI [M][G][S][D]

*Ziti Pasta, Cacio & Pepe,  
Bluefin Tuna Tartare*

### TUBETTI [G][S][D][N] [+HKD128]

*Boston Lobster, Crustaceans Bisque,  
Pistachio*

### GNOCCHI [G][D]

*Italian Sausage, Porcini Mushroom Sauce*

### ZUPPA DI PORRI [V][G]

*Grilled Leek & Potato Soup, Barley, Herb Oil*

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## – MAIN COURSE –

### BRANZINO [S]

*Baked Atlantic Seabass, "Puttanesca" Sauce,  
Broccolini*

### TAGLIATA DI POLLO [G][D]

*Chicken Leg "Tagliata", Herb Mash,  
Asparagus, Grain Mustard Sauce*

### FILETTO [M][D][SS] [+HKD148]

*Grilled Tenderloin, Foie Gras, Celeriac Puree,  
Chantarelle, Black Truffle*

### CARCIOFO [V][G][D]

*Global Artichoke, Plant Based Veal,  
Pecorino Fondue, Baby Spinach*

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## – DESSERT –

### GIANDUJA [V][G][D][N]

*Hazelnut Milk Chocolate Semifreddo,  
Bitter Orange & 72% Dark Chocolate Sauce*

### ZUPPA INGLESE [V][G][D][N]

*Vanilla Custard Cream, Red Berry,  
Strawberry Coulis & Pistachio Ice Cream*

### PANNA COTTA [V][G][D]

*Panna Cotta with Dark Chocolate Grand Cru, Cocoa Nibs Spuma, Stracciatella Gelato*

ADD 78 PER GLASS FOR SELECTED WINES / 0 ABV WINES

2 COURSE HKD 448

3 COURSE HKD 518

4 COURSE HKD 568

[M] Signature [V] Vegetarian [G] Gluten

[S] Seafood [D] Dairy [N] Nuts [SS] Sustainable

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

CAVIALE 30gr [G][S][D][SS]

N3 Amur Caviar 688

N7 Kaluga Caviar 888

RICCIOLA [G][S][SS]

*Sliced Japanese Hamachi, Lemon Gel, Amur Caviar, Rice Puff, Seaweed*  
268

FASSONA [G][D][SS]

*Fassona Beef Tartare, Egg Yolk Emulsion, Black Truffle*  
318

GRAN CRUDO [M][G][S][D]

*Norwegian Scampi, Sicilian Red Prawn,  
Bluefin Tuna, Japanese Hamachi, Hokkaido Scallop  
Murray Caviar 10g  
(to share)*  
1,188

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# ANTIPASTI

## STARTER

### CAPESANTE [G][S]

*Hokkaido Scallop, Friggiteli,  
Peperonata Sauce, Salsa Verde, Crispy Leek*  
388

### CRUDO & BURRATA [D]

*Apulian Burrata,  
San Daniele Ham & Fig*  
308

### INSALATA [V][D][N]

*Baby Gem, Red Radish, Raspberry,  
Castelmagno Cheese, Walnut, Tomato Powder*  
248

# PRIMI

## PASTA AND RISOTTO

### SPAGHETTI ALL'ASTICE [M][G][S][D]

*Chitarra Egg Yolk Spaghetti Pasta,  
Boston Lobster and Bagna Cauda*  
498

### TAGLIOLINI AI RICCI [G][S][D]

*Egg Yolk Tagliolini Pasta,  
Japanese Sea Urchin, Lemon Sauce, Chive,  
Amur Caviar*  
398

### SEDANINI AL TONNO [G][S][SS]

*Mediterranean Tuna Crudo,  
Puttanesca Sauce, Lemon*  
388

### TAGLIATELLE [G][D]

*Homemade Tagliatelle Pasta, Duck Ragout,  
Castelmagno*  
358

### GNOCCHI [G][D]

*Potato Gnocchi, Tuscan Sausage,  
Porcini Mushroom, Black Truffle*  
368

### RISOTTO AL RADICCHIO [V][N][D]

*Aged "Acquerello" Rice, Braised Radicchio,  
Stracchino Cheese, Walnut*  
348

### "THE CLASSIC"

*Daily Special Traditional Pasta Recipe*  
348

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# SECONDI

## MAIN

SGOMBRO REALE [G][S][D][SS]  
*Spanish Mackerel, Franciacorta Sauce,  
Wilted Baby Gem, Fava Bean*  
458

DENTICE [S][D]  
*Baked Chilean Seabass, Chantarelle,  
Cime Di Rapa, Saffron Sauce*  
458

AGNELLO  
*New Zealand Lamb Loin, Braised Lentil,  
Salsa Verde*  
488

FILETTO [M][D]  
*Wagyu M5 Tenderloin, Mashed Potato,  
Foie Gras, Morel Mushroom, Black Truffle*  
688

# SECONDI DA CONDIVIDERE

## MAIN TO SHARE

BRANZINO [M][S]  
*Grilled Atlantic Seabass,  
Garlic & Chili Broccolini, "Puttanesca" Sauce*  
888

TAGLIATA [D]  
*Smoked 700g M5 Wagyu Striploin,  
Porcini Mushroom, Roasted Potato*  
1,388

# CONTORNI

## SIDES

BROCCOLINI [V][G]  
*Sautee' Broccolini, Garlic, Chili,  
Crispy Shallot*  
88

MAMMOLE [V][G]  
*Fried Artichoke Chip, Lemon*  
88

PATATE E PROVOLA [V][D]  
*Mashed Potato & Smoked Provola Cheese*  
88

FUNGHI [V][D]  
*Roasted Porcini, Chanterelles and  
Morel Mushroom*  
108

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# DOLCI

## DESSERT

POPINJAYS TIRAMISU [M][V][G][D][N]  
*Ristretto & Mascarpone Cream,  
Crunchy Hazelnut, Ristretto Ice Cream*  
148

BABA'AL LIMONCELLO [V][G][D]  
*Limoncello Soaked Sponge, Lemon Curd,  
Chantilly, Cherry Compote, Limoncello Sorbet*  
128

GIANDUJA [V][G][D][N]  
*Hazelnut Milk Chocolate Semifredo, Bitter  
Orange & 72% Dark Chocolate Sauce*  
138

ZUPPA INGLESE [V][G][D][N]  
*Vanilla Custard Cream, Red Berry,  
Strawberry Coulis, Pistachio Ice Cream*  
138

PANNA COTTA AL CIOCCOLATO [V][D][G]  
*Panna Cotta with Dark Chocolate Grand Cru, Cocoa Nib Spuma,  
Stracciatella Gelato*  
128

## DIGESTIF

*Amaro Montenegro*  
108

*Amaronauta*  
108

*Limoncello*  
108

*Sambuca*  
108

## GRAPPA

*Capovilla Saturno Peach*  
148

## PORT

*W & J Graham's 20 Years Old Tawny*  
148

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# SOMMELIER RECOMMENDATION

BUBBLES	GLS	CARAFE 250ml	BTL
Ruinart 'R De Ruinart', Champagne, France NV	220	-	1,190
Santa Margherita Extra Dry 'P' DOC, Prosecco, Italy NV	130	-	630
WHITE			
Chardonnay Di Torgiano Aurense, Lungarotti, Umbria, Italy 2021	220	380	1,100
Chablis Domaine Oudin, Burgundy, France 2022	190	320	950
Sauvignon Del Collio, Primosic, Friuli, Italy 2022	160	230	800
Argiolas Costamolino Vermentino, Sardegna, Italy 2023	140	200	700
Pinot Grigio, Schiopetto, Friuli, Italy 2024	130	190	650
ROSÉ			
'Whispering Angel', Chateau D 'Esclans Cotes De Provence, France 2024	140	200	650
Primitivo Rosato Manduria, Puglia, Italy 2023	130	190	650
RED			
Marchesi di Barolo 'Sbirolo' Langhe Nebbiolo, Piedmont, Italy 2022	160	230	780
Yarra Valley, Pinot Noir, Australia 2023	150	220	750
Chianti Classico, Sotomennano, Tuscany, Italy 2021	150	220	750
Montepulciano d'Abruzzo Valle Reale, Italy 2021	140	200	700
Smeriglio Baracchi Merlot Cortona 2018	130	190	650
SWEET			
Moscato D 'Asti, Saracco, Piedmont, Italy 2023	150	220	720

Corkage fee: \$500 per bottle of wine and \$1,000 per bottle of spirit  
Prices are in HKD and subject to 10% service charge.

# 午市套餐

## - 前菜 -

油封藍蝦 [M][G][S]  
燴甜椒汁，意大利青椒，香脆韭蔥

意式醃牛肉片 [D][N]  
卡斯特爾馬格諾芝士，榛子，紅菊苣

北海道帶子薄片 [S][+HKD128]  
魚子醬，檸檬醬，海藻脆片

茴香沙律 [V][D]  
橙肉，塔吉亞斯卡橄欖，打發乳清芝士

## - 第二道菜 -

吸管麵意粉 [M][G][S][D]  
芝士黑椒汁，藍鱈吞拿魚他他

短管粉 [G][S][D][N][+HKD128]  
波士頓龍蝦，甲殼類濃湯，開心果

意式馬鈴薯丸子 [G][D]  
豬肉腸，牛肝菌汁

燒韭蔥薯仔湯 [V][G]  
大麥，香草油

## - 主菜 -

焗大西洋鱸魚 [S]  
意式香辣蕃茄橄欖汁，西蘭花苗

香烤雞腿 [G][D]  
香草薯蓉，露筍，芥末籽汁

烤牛柳 [M][D][+HKD148]  
鵝肝，芹菜頭蓉，雞油菌，黑松露

雅枝竹 [V][G][D]  
植物小牛肉，佩科里諾芝士汁，菠菜苗

## - 甜品 -

榛子朱古力雪菲蛋糕 [V][G][D][N]  
配香橙、72%黑朱古力醬

英式布甸 [V][G][D][N]  
配雲呢拿吉士忌廉、紅莓、士多啤梨醬、開心果雪糕

朱古力奶凍 [V][G][D]  
配黑朱古力、可可碎泡沫、朱古力雪糕

另加\$78享用精選紅酒或白酒一杯

兩道菜 每位\$448

三道菜 每位\$518

四道菜 每位\$568

[M] 主廚推介 [V] 素食 [G] 含麩質  
[S] 含海鮮 [D] 含乳製品 [N] 含堅果類 [SS] 可持續  
如有任何食物過敏或特殊飲食要求，請通知餐廳團隊。  
價格以港幣計算，另加一服務費。

## 海鮮刺身

魚子醬 30克 [G][S][D][SS]

俄羅斯鱈魚子醬 688

頂級鱈龍魚子醬 888

日本油甘魚刺身 [G][S][SS]

配檸檬醬、魚子醬、米通、海藻

268

生牛肉他他 [G][D][SS]

配蛋黃醬、黑松露

318

海鮮拼盤 (共享) [M][G][S][D]

挪威海螯蝦、西西里紅蝦、藍鰭吞拿魚、

日本油甘魚、北海道帶子、美利魚子醬10克

1,188

[M] 主廚推介 [V] 素食 [G] 含麩質  
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## 前菜

### 北海道帶子 [G][S]

意大利小甜椒、意式燴甜椒醬、莎莎青醬、脆韭蔥

388

### 布拉塔芝士拼盤 [D]

配聖丹尼利亞火腿、無花果

308

### 沙律 [V][D][N]

迷你羅馬生菜、櫻桃蘿蔔、紅莓、卡斯特馬尼奧芝士、合桃、番茄粉

248

## 意大利麵、飯

### 龍蝦意粉 [M][G][S][D]

吉他蛋黃意粉配波士頓龍蝦、巴加納紹達醬

498

### 海膽幼麵 [G][S][D]

蛋黃幼麵配日本海膽、檸檬醬、細香蔥、魚子醬

398

### 吞拿魚意粉 [G][S][SS]

地中海吞拿魚刺身配普塔內斯卡醬、檸檬

388

### 鴨肉闊條意粉 [G][D]

自家製闊條意粉配鴨肉醬、卡斯特爾馬格諾芝士

358

### 意式馬鈴薯丸子 [G][D]

配托斯卡納香腸、牛肝菌、黑松露

368

### 紅菊苣意大利飯 [V][D][N]

陳年香米、燴紅菊苣、絲綢芝士、合桃

348

每日特選，請向我們同事查詢

348

[M] 主廚推介 [V] 素食 [G] 含麩質  
[S] 含海鮮 [D] 含乳製品 [N] 含堅果類 [SS] 可持續  
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## 主菜

西班牙鯖魚 [G][S][D][SS]  
配法國氣泡酒汁、炒嫩生菜、蠶豆  
458

智利鱸魚 [S][D]  
焗鱸魚配雞油菌、芥蘭苗、藏紅花醬  
458

紐西蘭羊柳  
配燴小扁豆、莎莎青醬  
488

M5 和牛牛柳 [M][D]  
配薯蓉、鵝肝、羊肚菌、黑松露  
688

## 共享主菜

大西洋鱸魚 [M][S]  
燒鱸魚配蒜蓉辣椒西蘭花苗、普塔內斯卡醬  
888

煙燻M5和牛西冷 (700克) [D]  
配牛肝菌、燒薯仔  
1,388

## 配菜

炒西蘭花苗 [V][G]  
配蒜蓉、辣椒、脆炸紅蔥頭  
88

炸雅枝竹片 [V][G]  
配檸檬  
88

薯蓉煙燻芝士 [V][D]  
88

燒牛肝菌拼合菌 [V][D]  
108

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## 甜品

意式咖啡提拉米蘇 [M][V][G][D][N]  
特濃咖啡、馬斯卡彭忌廉、脆榛子、咖啡雪糕  
148

檸檬酒「巴巴」蛋糕 [V][G][D]  
配檸檬醬、忌廉、櫻桃醬、檸檬酒雪葩  
128

榛子朱古力雪菲蛋糕 [V][G][D][N]  
配香橙、72%黑朱古力醬  
138

英式布甸 [V][G][D][N]  
配雲呢拿忌廉、紅莓、士多啤梨醬、開心果雪糕  
138

朱古力奶凍 [V][G][D]  
配黑朱古力、可可碎泡沫、朱古力雪糕  
128

## 開胃酒

*Amaro Montenegro*  
108

*Amaronauta*  
108

*Limoncello*  
108

*Sambuca*  
108

## 烈酒

*Capovilla Saturno Peach*  
148

*Castagner Leon Amarone*  
148

## 波特酒

*W & J Graham's 20 Years Old Tawny*  
148

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