



POPINJAYS

POPINJAYS FIESTA 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 FIESTA BRUNCH

– WELCOME @CAVIAR BAR –

CAVIAR & BUBBLE SAPERITIVO
(available for champagne free flow packages only)

– WELCOME –

POPINJAYS' SEAFOOD TOWER
served with sauces and condiments

– SMALL DISHES –

YELLOWFIN TUNA TARTARE
avocado emulsion, seaweed chips yuzu pearl

VITELLO TONNATO
slow cooked veal, tuna sauce, quail egg, baby gem

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

–MIDDLE COURSE –

SCALLOP RISONI
ginger, peas, sour cream

MACCHERONCINI
fresh sausage, porcini mushroom, Black truffle

LOBSTER BISQUE CAPPUCINO
rich lobster soup, poached lobster tail

POPINJAYS FIESTA BRUNCH

– MAIN COURSE –

PAN-FRIED SEABASS

broccoli, taggiasca olives, lobster guazzetto

GRILLED LAMB CHOPS

caramelised carrot, lentils, charred leeks

ANGUS BEEF "ROSSINI"

seared foie gras, porcini, shallot & watercress

PLANT-BASED MILANESE CUTLET (V)

lyonnaise potatoes, baby gem & heirloom tomatoes (V)

– SWEETS –

POPINJAYS' TIRAMISU

ristretto & mascarpone cream, crunchy hazelnut, espresso ice-cream

MANDARIN & CHOCOLATE PLAISIR

earl grey, chocolate cream, feuilletine, mandarin sorbet

RASPBERRY CHEESE CAKE

lime & vanilla mousse, raspberry compote, raspberry sorbet