POPINJAY'S

POPINJAYS

NMU2026.08.01

DINNER

SET & À LA CARTE

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, SPECIALITY SPIRITS, AND DELECTABLE BAR SNACKS.

TASTE OF POPINJAYS

(DEGUSTATION MENU IS OFFERED FOR THE WHOLE TABLE)

WELCOME

TARTAR DI FASSONA E TARTUFO [G]

Hand-cut Fassona Beef Tartar, Japanese Egg Yolk Gel, Black Truffle

Ca' Del Bosco, Franciacorta Cuvee Prestige Lombardy, Italy N.V

APPETISER

TONNO PINNA BLU [S][SS]

Bluefin Tuna, Smoked Eggplant, Ikura Roe

Pinot Grigio, Schiopetto, Friuli, Italy 2024

MIDDLE COURSE

PACCHERI CON GAMBERI DI MAZARA [S][G]

Gragnano IGP Paccheri, Red Sicilian Prawn, Bisque, Basil Air

Argiolas Costamolino Vermentino, Sardegna, Italy 2023

FISH

BRANZINO E FAGIOLI [S]

Borlotti Bean, Baby Globe Artichoke, Spinach

Pietradolce, Etna Rosato Sicily, Italy 2024

MEAT

SELLA D'AGNELLO [N][D][M]

Lamb Saddle, Baby Spinach, Pesto Zucchini, Eggplant Puree

Montepulciano D'Abruzzo Valle Reale, Italy 2024

DESSERT

TIRAMISU [D][G][M]

Espresso Coffee, Mascarpone, Ladyfinger Biscuits, Cacao

Moscato D'Asti, Saracco, Piedmont, Italy 2023

6 course at HKD 1288 per person
Wine pairing at 488 per person

[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 30g [D][S][G][SS]

Kaluga Caviar 698

OSTRICHE [S]

Fine de Claire Oysters, Vermouth, Lemon

6 pcs 398

12 pcs 698

BLUEFIN TUNA CRUDO [S][SS]

Italian Bluefin Tuna, Smoked Eggplant,

Harissa, Preserved Lemon

298

FASSONA BEEF TARTARE [D][G]

Hand-cut Fassona Beef, 36-month aged Parmesan,

Amalfi Lemon, Extra Virgin Olive Oil

328

SCALLOP CARPACCIO [S]

Hokkaido Scallop, Smoked Oyster Dressing, Sea Herbs

298

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ANTIPASTI
STARTER

OCTOPUS [S]
Slow Cooked Fremantle Octopus, Fennel & Anchovy Dressing
268

COPPA DI TESTA [D][G][M]
Pig's Head Terrine, Whipped Tonnato Sauce, Deep-fried Capers, Caper Leaf
248

GRILLED SQUID [S]
Chargrilled Squid, Anchovy & Basil Dressing
258

BUFFALO BURRATA [V][D][G][M]
Buffalo Burrata, Salsa Rossa, Basil
228

RADICCHIO SALAD [V][N][D][G]
Treviso Radicchio, Gorgonzola, Walnut Pesto Crouton, Lemon Dressing
208

POLPETTE [D][G][M]
Beef & Pork Meatballs, Pomodoro Sauce
238

MOZZARELLA [V][D][N]
DOP Mozzarella, Figs, Aged Balsamic, Olive Oil, Walnut
228

ZUCCHINI SALAD [V][D]
Shaved Zucchini, Marinated Ricotta, Mint, Green Olive, Citrus
208

TAGLIERE DI SALUMI [G]
Artisanal Cold Cut Selection, Parma Ham 24-Month, Culatello Di Zibello DOP, Finocchiona Salami, Strolghino, Coppa Stagionata, Mortadella 'Favola in Cotenna'
348

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PRIMI

PASTA AND RISOTTO

SPICY LOBSTER FUSILLI LUNGHI [S][D][G][M]

Fusilli Lunghi, Lobster, Datterino Tomatoes, Chilli, Garlic, Basil

498

FUSILLORO AL POMODORINO FRESCO E BASILICO [V][D][G][M]

Fusilloro, Datterino Tomatoes, Garlic, Basil, Parmesan

268

PACCHERI BUFFALO [V][D][G][N]

Paccheri Rigati, Buffalo Mozzarella, Buffalo Burrata, Buffalo Ricotta, Lemon Zest and Pine Nuts

268

TAGLIATELLE BOLOGNESE [D][G]

Handmade Tagliatelle, Slow Cooked Ox Tail Ragu, Beef Cheek & Brisket, Parmesan, Basil

318

NDUJA GNOCCHI [D][G]

Handmade Parmesan Gnocchi, Italian Sausage, Oregano, Lemon, Nduja Sauce

298

OYSTER RISOTTO [S][D][M]

Carnaroli Rice, Oyster, Prosecco, Lemon Mascarpone, Chive

348

SPAGHETTI ALLE VONGOLE [S][G]

Cloudy Bay Clams, Garlic, White Wine, Parsley Chili

298

SECONDI

MAIN

FILLET STEAK [M]

Australian Black Angus Fillet Steak, Girolle Mushroom, Wilted Rocket

648

POACHED SEABASS [S]

Borlotti Bean, Baby Globe Artichoke, Summer Spinach

458

GRILLED TUNA STEAK [S][SS][M]

Italian Bluefin Tuna, Light Tomato Sauce, Caper, Olive, Green Bean

528

ROAST LAMB SADDLE [N][D][M]

Eggplant, Basil Pesto, Lemon, Oregano

488

PORCHETTA [N]

Green Apple, Green Olive, Almond, Broccolini

398

ZUCCHINI FLOWERS [V][D]

Zucchini Flowers Stuffed with Mediterranean Vegetables, Tomato Sauce, Marinated Ricotta

298

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SECONDI DA CONDIVIDERE
MAIN TO SHARE

FIORENTINA STEAK [D][M]
1.8kg Australian Black Angus T-Bone,
Confit Datterino Tomatoes,
Rocket & Parmesan Salad

(60-minute preparation time)

2488

VEAL MILANESE [D][G]
Breaded Veal Chop, Lemon,
Confit Cherry Tomatoes, Rocket,
Caper, Red Onion &
Parsley Salad

688

ZUPPA DI PESCE [S]
Seafood Stew, Seabass, Mussels,
Clams, Prawns, Squid, Fennel,
Tomato, Garlic

888

CONTORNI
SIDES

ROAST POTATOES
Roast Agria Potatoes, Rosemary,
Black Garlic Aioli

98

NEW POTATOES
New Potatoes, Sautéed Zucchini,
Datterino Tomatoes, Oregano, Lemon, Olive

88

TOMATO & ONION SALAD
Italian San Marzano Tomatoes,
Tropea Onion, Basil

98

BROCCOLINI
Steamed Broccolini,
Lemon, Parsley

88

ROCKET & PARMESAN SALAD [D]
Rocket, 36-Month Old Parmesan, Extra Virgin Olive Oil, Aged Balsamic

98

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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
Ca' Del Bosco, Franciacorta Cuvee Prestige Lombardy, Italy NV	200	-	1080

WHITE			
Chardonnay Di Torgiano Aurente, Lungarotti, Umbria, Italy 2023	220	380	1,100
Chablis Domaine Oudin, Burgundy, France 2023	190	320	950
Sauvignon Del Collio, Primosic, Friuli, Italy 2025	160	230	800
Argiolas Costamolino Vermentino, Sardegna, Italy 2023	140	200	700
Pinot Grigio, Schiopetto, Friuli, Italy 2024	130	190	650

ROSÉ			
'Whispering Angel', Château d'Esclans Côtes De Provence, France 2025	140	200	650
Moon Rose, St. Jean Villecrozes, Provence France, 2024	160	230	650
Pietradolce, Etna Rosato Sicily, Italy 2024	130	-	680

RED			
Yarra Valley, Pinot Noir, Australia 2023	150	220	750
Chianti Classico, Stomennano, Tuscany, Italy 2021	150	220	750
Montepulciano d'Abruzzo Valle Reale, Italy 2024	140	200	700
Sallier De La Tour, La Monaca Sicily, Italy 2021	130	-	700
Marchesi Di Barolo, Barbaresco Tradizione, Piedmont Italy 2021	160	-	720

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.

POPINJAYS 品嚐菜單

(嚐味套餐須全桌享用)

歡迎小食

法索娜牛肉他他配黑松露 [G]

手切法索娜牛肉他他、日本蛋黃啫喱、黑松露

Ca' Del Bosco, Franciacorta Cuvee Prestige Lombardy, Italy N.V

前菜

意大利藍鰭吞拿魚 [S][SS]

藍鰭吞拿魚、煙燻茄子、三文魚籽

Pinot Grigio, Schiopetto, Friuli, Italy 2024

第二道菜

西西里紅蝦長通粉 [S][G]

Gragnano IGP 長通粉、西西里紅蝦、濃蝦湯汁、羅勒泡沫

Argiolas Costamolino Vermentino, Sardegna, Italy 2023

主菜

鱸魚配豆類 [S]

白腰豆、迷你朝鮮薊、菠菜

Pietradolce, Etna Rosato Sicily, Italy 2024

肉類主菜

羊鞍 [N][D][M]

羊鞍、嫩菠菜、意式青醬翠玉瓜、茄子蓉

Montepulciano D'Abruzzo Valle Reale, Italy 2024

甜品

意大利芝士咖啡蛋糕 [D][G][M]

濃縮咖啡、馬斯卡彭芝士、手指餅、可可粉

Moscato D'Asti, Saracco, Piedmont, Italy 2023

每位港幣 1,288 元

葡萄酒配搭 488 元

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]

卡露伽魚子醬 698

生蠔 [S]

法國*Fine de Claire*生蠔、苦艾酒、檸檬

6件 398

12件 698

藍鰭吞拿魚生片 [S][SS]

意大利藍鰭吞拿魚、煙燻茄子、

哈里薩辣醬、醃檸檬

298

法索娜牛肉他他 [D][G]

手切法索娜牛肉、36 個月熟成巴馬臣芝士、

阿馬爾菲檸檬、特級初榨橄欖油

328

薄切生帶子片 [S]

北海道帶子、煙燻生蠔醬、海藻

298

[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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前菜

八爪魚 [S]
慢煮Fremantle八爪魚、茴香、鯷魚汁
268

豬頭肉凍 [D][G][M]
豬頭肉凍、吞拿魚醬、炸酸豆、酸豆葉
248

燒魷魚 [S]
炭燒魷魚、鯷魚羅勒汁
258

水牛芝士球 [V][D][G][M]
水牛芝士球、紅椒番茄醬、羅勒
228

紅菊菜沙律 [V][N][D][G]
特雷維索紅菊菜、藍芝士、核桃香蒜麵包粒、檸檬汁
208

肉丸 [D][G][M]
混合牛肉豬肉丸、番茄醬
238

水牛芝士 [V][D][N]
DOP認證水牛芝士、無花果、陳年意大利黑醋、
橄欖油、核桃
228

意大利櫛瓜沙拉 [V][D]
意大利櫛瓜薄片、醃漬乳清芝士、薄荷、
青橄欖、柑橘醬
208

意式冷肉拼盤 [G]
精選手工冷肉、24個月巴馬火腿、頂級風乾火腿、茴香意式薩拉米香腸、
經典小薩拉米腸、熟成風乾豬頸肉、頂級意式大肉腸

Culatello Di Zibello DOP, Finocchiona Salami, Strolghino, Coppa Stagionata, Mortadella 'Favola in Cotenna'

348

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意大利麵、飯

辣龍蝦長螺絲粉 [G][S][D][M]
長螺絲粉、龍蝦、意式小蕃茄、辣椒、香蒜、羅勒
498

新鮮蕃茄羅勒螺絲粉 [V][D][G][M]
螺絲粉、意式小蕃茄、香蒜、羅勒、巴馬臣芝士
268

水牛芝士長通粉 [V][D][G][N]
長通粉、水牛芝士、水牛芝士球、
水牛奶酪、檸檬皮、松子
268

肉醬寬條麵 [G][D]
手工寬條麵、慢煮牛尾肉醬、牛面頰及牛腩、
巴馬臣芝士、羅勒
318

辣肉腸薯仔糰子 [D][G]
手工巴馬臣薯仔糰子、意大利香腸、牛至、
檸檬、辣肉腸醬
298

生蠔意大利飯 [S][D][M]
Carnaroli米、生蠔、意大利氣泡酒、
檸檬馬斯卡彭芝士、細香蔥
348

白酒蜆肉意大利麵 [S][G]
紐西蘭Cloudy Bay蜆、蒜蓉、白酒、番茜、辣椒
298

主菜

牛柳 [M]
澳洲黑安格斯牛柳、雞油菇、火箭菜
648

慢煮鱸魚 [S]
白豆、迷你洋蔥、夏季菠菜
458

燒吞拿魚扒 [S][SS][M]
意大利藍鰭吞拿魚、淡蕃茄汁、酸豆、橄欖、四季豆
528

燒羊鞍 [N][D][M]
茄子、羅勒香蒜醬、檸檬、牛至
488

脆皮豬腩卷 [N]
西蘭花苗、青蘋果、綠橄欖、杏仁
398

釀意大利櫛瓜花 [V][D]
地中海蔬菜、番茄醬、醃漬乳清芝士
298

[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。
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共享主菜

佛羅倫斯牛扒 [D][M]
1.8KG澳洲黑安格斯T骨牛扒、油封意式小蕃茄、
火箭菜巴馬臣沙律

(60分鐘準備時間)

2488

米蘭小牛排 [D][G]
意式炸牛仔排、檸檬、
油封意式小蕃茄、火箭菜、酸豆
、紅洋蔥與番茜沙拉

688

海鮮燉湯 [S]
海鱸魚、青口、蜆、蝦、魷魚、茴香、番茄、蒜蓉

888

配菜

烤馬鈴薯
阿格里亞馬鈴薯、迷迭香、黑蒜蛋黃醬

98

新薯仔
炒意大利櫛瓜、意式小蕃茄、牛至、檸檬、橄欖

88

蕃茄洋蔥沙律
意大利聖馬爾薩諾蕃茄、紅洋蔥、羅勒

98

西蘭花苗
蒸西蘭花苗、檸檬、番茜

88

火箭菜巴馬臣沙律 [D]
火箭菜、36 個月熟成巴馬臣芝士、特級初榨橄欖油、陳年黑醋

98

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芝士

意大利芝士拼盤 [V][D][G]
意式手工芝士拼盤：精選手工芝士、藍紋芝士、半軟硬芝士、羊奶芝士、 熟成羊奶芝士
298

甜品

提拉米蘇 [M][D][G]
意式濃縮咖啡、馬斯卡彭奶油、手指餅乾、可可粉
138

朱古力撻 [D][G]
75%黑朱古力、牛奶朱古力碎雪糕、橄欖油
138

雜莓 [D]
醃漬莓果、薄荷、莓果冰沙、檸檬馬斯卡彭奶油
138

開心果芝士餅 [D][G][N]
開心果芝士蛋糕、杏仁餅乾、車厘子雪葩
138

奶凍 [D]
雲呢拿奶凍、新鮮無花果、百里香蜜糖
138

卡諾里脆筒 [D][G][N]
意大利乳清芝士奶油、檸檬、開心果
138

開胃酒

Amaro Montenegro
108

Amaro Camatti
108

Limoncello
108

Sambuca
108

烈酒

Capovilla Saturno Peach
148

波特酒

W & J Graham's 20 Years Old Tawny
148