POPINJAY'S

POPINJAYS

SET LUNCH

AND

A LA CARTE SIGNATURES

CHEF DE CUISINE
PAOLO TOLLERETTI

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.

#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

-POPINJAY'S DRINKS SELECTION-

INDULGE TOURSELVES TO A DRINK CRAFTED BY OUR MIXOLOGISTS

BLOODY MARY
KETEL ONE VODKA, TOMATO, CELERY, LEMON, POPINJAYS MIX

NICCOLO NEGRONI
LANGLEY'S FIRST CHAPTER GIN, MANCINO ROSSO, CAMPARI

SWEET SIXTEEN
COCONUT WATER, PINEAPPLE JUICE, PINA COLADA SYRUP,
FLOAT CRANBERRY AND CITRUS BLEND

$108 PER GLASS

POPINJAYS SET LUNCH

(SET LUNCH IS OFFERED FOR THE WHOLE TABLE)

– APPETISER –

YELLOWFIN TUNA TARTARE

avocado emulsion, seaweed chips, yuzu pearl

OR

VITELLO TONNATO

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

OR

GALLEGA PRAWN & OCTOPUS

potato emulsion, romesco sauce & padron pepper

OR

BOTANIC SALAD (V)

onsen egg, ricotta salata, truffle dressing (V)

– MIDDLE COURSE –

CAULIFLOWER SOUP (V)

lemon scent ricotta, truffle dumpling (V)

OR

SCALLOP RISONI

ginger, peas, sour cream

OR

MACCHERORONCINI

fresh sausage, porcini mushroom, Black truffle

– MAIN COURSE –

PAN-FRIED SEABASS

broccoli, taggiasca olives, lobster guazzetto

OR

CORN FED CHICKEN BREAST

caramelised carrot, morel sauce, charred leeks

OR

ANGUS BEEF "ROSSINI STYLE" (+128)

seared foie gras, porcini, shallot & watercress

OR

PLANT-BASED MILANESE CUTLET (V)

lyonnaise potatoes, baby gem & romesco sauce (V)

–DESSERT –

POPINJAYS TIRAMISU

ristretto & mascarpone cream, crunchy hazelnut, espresso ice cream

OR

MANDARIN & CHOCOLATE PLAISIR

earl grey, chocolate cream, feuilletine, mandarin sorbet

OR

RASPBERRY CHEESE CAKE

lime & vanilla mousse, raspberry compote, raspberry sorbet

3 COURSE HKD 598
(CHOOSE STARTER, MIDDLE OR MAIN, DESSERT)

4 COURSE HKD 648
(CHOOSE STARTER, MIDDLE, MAIN, DESSERT)

INDULGENCE

FRESH MARKET OYSTER
HALF DOZEN 390
DOZEN 740

daily catch served with mignonette, lemon & tabasco

"THE MURRAY" CAVIAR
aserved with mini blinis, lavash crackers & sour cream
30 G

N1 - BAERI 780
N3 - AMUR 880
N7 - KALUGA 1080

TO START

CHAR-GRILLED OCTOPUS 290
potato espuma, shishito pepper, piquillo sauce

PAN-FRIED CANADIAN SCALLOPS 320
uni, fennel, Amur caviar, caper dust

LOBSTER BISQUE 260
fregola, seafood ragout

FOIE GRAS 290
terrine, sour cherry jam, pistachio, onion marmelade, plain brioche

WAGYU TARTARE 330
porcini mushroom, parmesan cheese, Black truffle, Red shiso

BURRATA 260
Iberico ham, heirloom tomatoes, fresh figs, honey & lime

POPINJAYS HEARTY SALAD (V) 190
baby gem, endive, mint, avocado, granny smith apple, mixed seeds
aged parmesan, organic lemon

Vegetarian and vegan options are available to cater to your
dietary requirements. Please check with our service team.

FROM THE SEA

ALASKAN COD 440
miso, octopus, asparagus, smoked piquillo, saffron emulsion

SQUID INK LINGUINE 340
carabinero prawn, braised cuttlefish, burrata foam, lime

ATLANTIC SEABASS 420
broccolini, baby squid, crustaceans bisque, parsley emulsion

TUNA 380
charcoal crust, green peas yoghurt, tomato jam, beef jus

BOSTON LOBSTER 580
chitarra spaghetti, bagna cauda sauce, misticanze

FROM THE LAND

RADICCHIO RISOTTO (V) 310
acquerello rice, stewed radicchio, camembert cheese & Black truffle

PAPPARDELLE 330
slow-cooked wagyu short rib, bourguinon, parmesan fondue

CORN-FED CHICKEN 310
rosemary roasted breast, heirloom carrots, charred leek, morel sauce

NEW ZEALAND LAMB SADDLE 440
braised lamb saddle, lentils, baby artichoke, watercress emulsion

POPINJAYS WAGYU ROSSINI 680
seared foie gras, truffle mash, baby spinach, perigord sauce

Vegetarian and vegan options are available to cater to your dietary requirements. Please check with our service team.

DESSERT

POPINJAYS' TIRAMISU 150
ristretto & mascarpone cream, crunchy hazelnut , espresso ice cream

MILLEFUILLE 140
strawberry, vanilla chantilly, almond, strawberry sorbet

MANDARIN & CHOCOLATE PLAISIR 140
mandarin & earl grey chocolate cream, mandarin jelly
feuilletine, mandarin sorbet

RASPBERRY CHEESE CAKE 140
lime & vanilla mousse raspberry compote, raspberry sorbet

PROFITEROLES 140
vanilla choux, hazelnut praline, 64% dark chocolate sauce

COCONUT & PISTACCHIO DELIGHT (V) 150
pistacchio & almond crumble, coconut texture, almond sorbet

CHEESE

ARTISANAL CHEESE SELECTION 320
daily selection of 5 curated cheese, condiment and breads
(Please check with our service team for daily selection details)

Cake-cutting fee is $60 per person

Corkage fee: $500 per bottle of wine and $1,000 per bottle of spirit.

TEA AND COFFEE SELECTION

TEA SELECTIONS

$80

TIFFANY'S BREAKFAST
BLACK TEA

DUKE'S BLUES
EARL GREY

MOUNT FEATHER
CHINESE GREEN TEA

DRAGON JASMINE TEA
CHINESE GREEN TEA

BEEEEE CALM
CHAMOMILE TEA

MERRY PEPPERMINT
PEPPERMINT TEA

ENERGINGER
HERBAL INFUSION TEA

LA VIE EN ROSE
BLACK TEA WITH ROSE

TOWERING KUNG FU
KEEMAN CONGU BLACK TEA

LYCHEE WHITE PEONY
LYCHEE FLAVOURED WHITE TEA

COFFEE SELECTIONS

(REGULAR MILK, SKIMMED MILK, ALMOND MILK, SOYA MILK AVAILABLE)

$75

ESPRESSO

AMERICANO

MACCHIATO

CAPPUCCINO

LATTE

FLAT WHITE

MOCHA