

The background of the image is a dark, almost black, field filled with intricate, wavy, and textured lines. These lines are composed of many fine, parallel strokes that create a sense of depth and movement, resembling a close-up of a feather or a complex, organic pattern. The overall effect is one of a rich, tactile surface.

POPINJAYS

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DINNER
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.

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

[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.

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 LUNGI [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 Chilli

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

WHITE

Chardonnay Di Torgiano Aurenate, 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
Moon Rose, St. Jean Villecrozes, Provence France, 2024	160	230	650

RED

Marchesi Di Barolo Barbera Del Monferrato Maraia, DOC, Piedmont Italy, 2021	160	230	780
Yarra Valley, Pinot Noir, Australia 2023	150	220	750
Chianti Classico, Stomennano, Tuscany, Italy 2021	150	220	750
Montepulciano d'Abruzzo Valle Reale, Italy 2021	140	200	700
Smeriglio Baracchi Syrah Cortona 2018	130	190	650

SWEET

Moscato D 'Asti, Saracco, Piedmont, Italy 2023	150	220	720
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Corkage fee: \$500 per bottle of wine and \$1,000 per bottle of spirit
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海鲜刺身

鱼子酱 30克 [G][S][D][SS]

卡露伽鱼子酱 698

生蚝 [S]

法国*Fine de Claire*生蚝、苦艾酒、柠檬

6件 398

12件 698

蓝鳍吞拿鱼生片 [S][SS]

意大利蓝鳍吞拿鱼、烟熏茄子、

哈里萨辣酱、腌柠檬

298

法索娜牛肉他他 [D][G]

手切法索娜牛肉、36个月熟成巴马臣芝士、

阿马尔菲柠檬、特级初榨橄榄油

328

薄切生带子片 [S]

北海道带子、烟熏生蚝酱、海藻

298

[M] 主厨推介 [V]素食 [G]含麸质
[S]含海鲜 [D]含乳制品 [N]含坚果类 [SS]可持续
如有任何食物过敏或特殊饮食要求，请通知餐厅团队。
价格以港币计算，另加一服务费。

前菜

八爪鱼 [S]

慢煮Fremantle八爪鱼、茴香、鯷鱼汁
268

猪头肉冻 [D][G][M]

猪头肉冻、吞拿鱼酱、炸酸豆、酸豆叶
248

烧鱿鱼 [S]

炭烧鱿鱼、鯷鱼罗勒汁
258

水牛芝士球 [V][D][G][M]

水牛芝士球、红椒番茄酱、罗勒
228

红菊菜沙律 [V][N][D][G]

特雷维索红菊菜、蓝芝士、核桃香蒜面包粒、柠檬汁
208

肉丸 [D][G][M]

混合牛肉猪肉丸、番茄酱
238

水牛芝士 [V][D][N]

DOP认证水牛芝士、无花果、陈年意大利黑醋、
橄榄油、核桃
228

意大利栉瓜沙拉 [V][D]

意大利栉瓜薄片、腌渍乳清芝士、薄荷、
青橄榄、柑橘酱
208

意式冷肉拼盘 [G]

精选手工冷肉、24个月巴马火腿、顶级风干火腿、茴香意式萨拉米香肠、
经典小萨拉米肠、熟成风干猪颈肉、顶级意式大肉肠

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

348

[M] 主厨推介 [V]素食 [G]含麸质
[S]含海鲜 [D]含乳制品 [N]含坚果类 [SS]可持续
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价格以港币计算，另加一服务费。

意大利面、饭

辣龙虾长螺丝粉 [G][S][D][M]

长螺丝粉、龙虾、意式小番茄、辣椒、香蒜、罗勒
498

新鲜番茄罗勒螺丝粉 [V][D][G][M]

螺丝粉、意式小番茄、香蒜、罗勒、巴马臣芝士
268

水牛芝士长通粉 [V][D][G][N]

长通粉、水牛芝士、水牛芝士球、
水牛奶酪、柠檬皮、松子
268

肉酱宽条面 [G][D]

手工宽条面、慢煮牛尾肉酱、牛面颊及牛腩、
巴马臣芝士、罗勒
318

辣肉肠薯仔团子 [D][G]

手工巴马臣薯仔团子、意大利香肠、牛至、
柠檬、辣肉肠酱
298

生蚝意大利饭 [S][D][M]

Carnaroli米、生蚝、意大利气泡酒、
柠檬马斯卡彭芝士、细香葱
348

白酒蚬肉意大利面 [S][G]

纽西兰 Cloudy Bay 蚬、蒜蓉、白酒、番茜、辣椒
298

主菜

牛柳 [M]

澳洲黑安格斯牛柳、鸡油菇、火箭菜
648

慢煮 鲈鱼 [S]

白豆、迷你洋蓐、夏季菠菜
458

烧吞拿鱼扒 [S][SS][M]

意大利蓝鳍吞拿鱼、淡番茄汁、酸豆、橄榄、四季豆
528

烧羊鞍 [N][D][M]

茄子、罗勒香蒜酱、柠檬、牛至
488

脆皮猪腩 卷 [N]

西兰花苗、青苹果、绿橄榄、杏仁
398

酿意大利栉瓜 花 [V][D]

地中海蔬菜、番茄酱、腌渍乳清芝士
298

[M] 主厨推介 [V] 素食 [G] 含麸质

[S] 含海鲜 [D] 含乳制品 [N] 含坚果类 [SS] 可持续

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价格以港币计算，另加一服务费。

共享主菜

佛罗伦斯牛扒 [D][M]
1.8KG澳洲黑安格斯T骨牛扒、油封意式小番茄、
火箭菜巴马臣沙律
(60分钟准备时间)
2488

米兰小牛排 [D][G]
意式炸牛仔排、柠檬、
油封意式小番茄、火箭菜、酸豆
、红洋葱与番茜沙拉
688

海鲜炖汤 [S]
海鲈鱼、青口、蜆、虾、鱿鱼、茴香、番茄、蒜蓉
888

配菜

烤马铃薯
阿格里亚马铃薯、迷迭香、黑蒜蛋黄酱
98

新薯仔
炒意大利栉瓜、意式小番茄、牛至、柠檬、橄榄
88

番茄洋葱沙律
意大利圣马尔萨诺番茄、红洋葱、罗勒
98

西兰花苗
蒸西兰花苗、柠檬、番茜
88

火箭菜巴马臣沙律 [D]
火箭菜、36个月熟成巴马臣芝士、特级初榨橄榄油、陈年黑醋
98

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