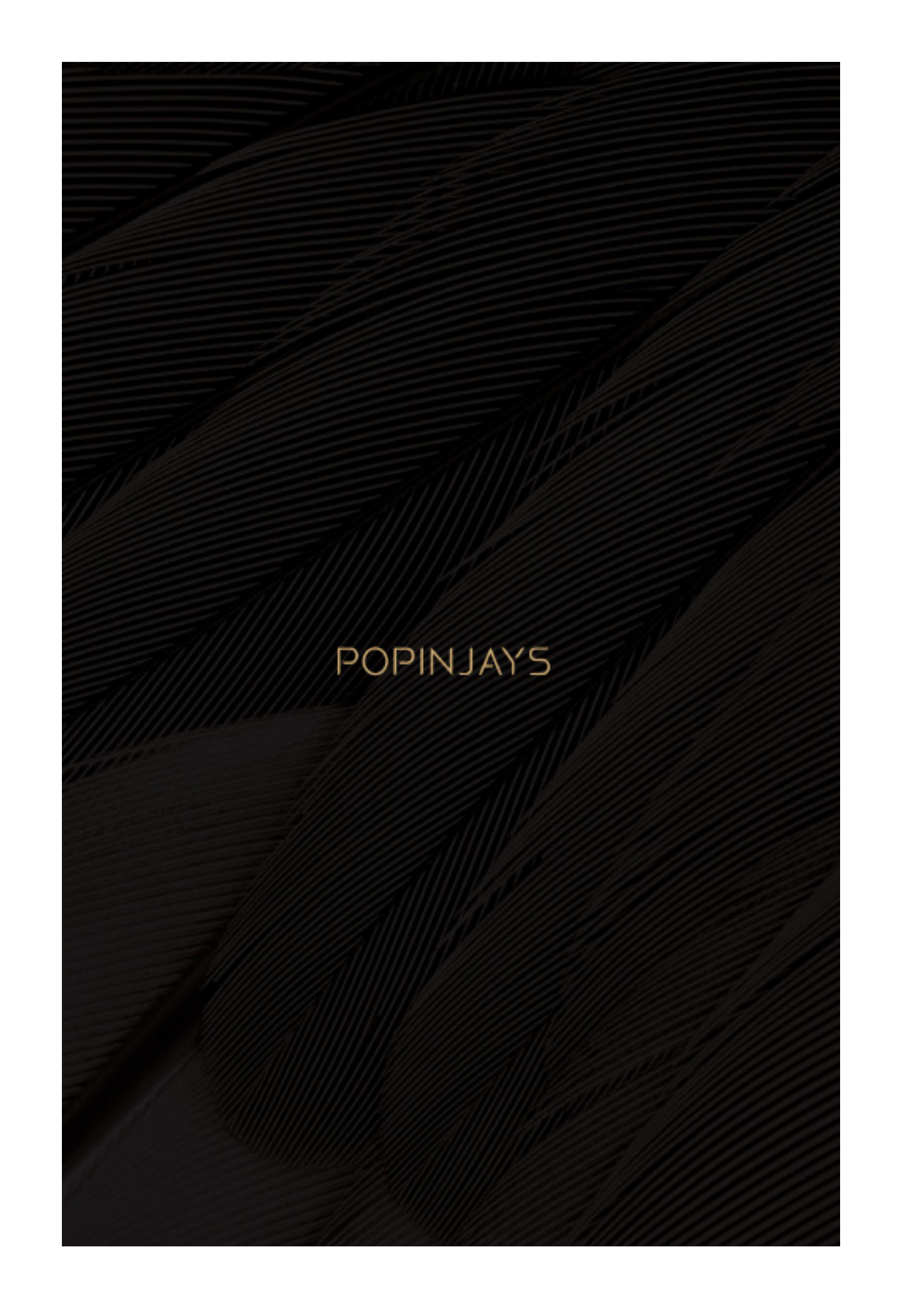




POPINJAYS

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'THE ART OF LIVING' BRUNCH

(2-hour Beverage Free Flow)

"SOBERED UP"

Soft Drinks

Coke, Coke Zero, Sprite, Tonic, Ginger Ale, Lime Soda, Lemonade

788

"GIVE IN A LITTLE"

Selected Wine and Soft Drink

988

"POPIN-WAYS STYLE"

Ruinart 'R' de Ruinart Champagne and House Spirits

1,188

"TAKE ME HIGHER"

Ruinart, Blanc de Blancs Champagne and House Spirits

1,488

"LUXURY"

Dom Pérignon Brut Champagne and House Spirits

2,588

Acqua Panna Still or San Pellegrino Sparkling Water 750ml

78

#Popinjayshk

All food is not allowed for takeaway

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

'THE ART OF LIVING' BRUNCH

– CRUDO –

CAVIAR 10g per person [S]
N3 Amur Caviar

OYSTERS 3pcs per person [S]
Fine de Claire Oysters, Vermouth, Lemon

– UNLIMITED ANTIPASTI BUFFET –

Homemade Antipasti with Artisanal Italian Cheeses & Cold Cuts,
Cicchetti & Seasonal Salads

– PRIMI PIATTI –

[ENJOY UNLIMITED 3 PASTA PER TABLE]

TAGLIATELLE BOLOGNESE [G][D]
Handmade Tagliatelle, Slow Cooked Ox Tail Ragu, Beef Cheek and Brisket,
Parmesan, Basil

FUSILLORO AL POMODORINO FRESCO E BASILICO [V][G][D][M]
Fusilloro, Datterino Tomatoes, Garlic, Basil, Parmesan

SPAGHETTI ALLE VONGOLE [S][G][D]
Cloudy Bay Clams, Garlic, White Wine, Parsley, Chilli

NDUJA GNOCCHI [G][D]
Handmade Parmesan Gnocchi, Italian Sausage, Oregano, Lemon, Nduja Sauce

OYSTER RISOTTO [S][D][M]
Carnaroli Rice, Oysters, Prosecco, Lemon Mascarpone, Chives

POPINJAYS

'THE ART OF LIVING' BRUNCH

– PIATTI PRINCIPALI –

[CHOOSE 1 PER PERSON]

PORCHETTA [N][D]

Roast Pork Belly Stuffed with Fennel Seed, Garlic, Oregano

ZUPPA DI PESCE [S]

Seafood Stew, Sea Bass, Mussels, Clams, Prawns, Squid, Fennel, Tomato, Garlic

ZUCCHINI FLOWERS [V][D]

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

LAMB SHOULDER

Slow Cooked Lamb Shoulder, Mediterranean Vegetables

– ADDITIONS –

OYSTER [S] **[+\$38 1pc]**

Fine de Claire Oysters

CAVIAR [S] **[+\$228 10g tin]**

N3 Amur Caviar

FIORENTINA STEAK [D][M] **[+\$1,888]**

Australian Black Angus 1.8kg T-bone Steak, Confit Datterino Tomatoes, Rocket & Parmesan Salad

VEAL MILANESE [G][D] **[+\$588]**

Breaded Veal Chop, Lemon, Salsa Rossa

– DOLCI –

TIRAMISÙ [G][D]

Espresso, Lady Finger Biscuits, Mascarpone, Cacao

DESSERT OF THE DAY

Chef's Choice

GELATO [D]

Selection of Artisanal Gelatos

POPINJAYS

「生活艺术」早午餐

畅享两小时任饮

"SOBERED UP"

早午餐配无酒精饮品

Coke, Coke Zero, Sprite, Tonic, Ginger Ale, Lime Soda, Lemonade

788

"GIVE IN A LITTLE"

早午餐配特选红白餐酒及无酒精饮品

988

"POPIN-WAYS STYLE"

早午餐配 Ruinart 'R de Ruinart' Champagne 香槟及特选烈酒

1,188

"TAKE ME HIGHER"

早午餐配 Ruinart, Blanc de Blancs 香槟及特选烈酒

1,488

"LUXURY"

早午餐配 Dom Pérignon Brut 香槟及特选烈酒

2,588

天然矿泉水(纯水/有气)750毫升

78

#Popinjayshk

所有食物只限堂食 不设外带服务

如有任何食物过敏或特殊饮食要求，请通知餐厅团队。所有价目以港币计算及另加一服务费。

菜单内容可能会因季节性和产品供应情况而有所改变。

POPINJAYS

「生活艺术」早午餐

— 奢享体验 —

鱼子酱 每位10克 [S]
N3 阿穆尔鱼子酱

生蚝 每位3只 [S]
法国生蚝、苦艾酒、柠檬

— 意式前菜自助吧 —

意大利手工芝士与冷肉拼盘、意式小食、时令沙律

— 意大利面及饭 —

[每台尊享无限任食三款意粉]

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

新鲜番茄罗勒螺丝粉 [V][G][D][M]
螺丝粉、意式小番茄、蒜头、罗勒、巴马臣芝士

白酒蚬肉意大利面 [S][G][D]
纽西兰 Cloudy Bay 蚬、蒜蓉、白酒、番茜、辣椒

辣肉肠薯仔团子 [G][D]
手工巴马臣薯仔团子、意大利香肠、牛至、柠檬、辣肉肠酱

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

POPINJAYS

「生活艺术」早午餐

– 主菜 –

[每位可选一款]

意式烤乳猪卷 [N][D]

茴香籽、蒜蓉、牛至香料填馅烤猪腩

意式海鲜炖汤 [S]

海鲈鱼、青口、蚬、虾、鱿鱼、茴香、番茄、蒜蓉

意式酿翠玉瓜花 [M][D]

翠玉瓜、番茄酱、腌渍乳清芝士

慢煮羊肩肉

慢煮羊肩肉、地中海烤蔬菜

– 加选菜式 –

生蚝 [S] [+\$38/只]

法国芬迪奇生蚝

鱼子酱 [S] [+\$228/罐]

N3 阿穆尔鱼子酱 10克

佛罗伦斯牛扒 [D][M] [+\$1,888]

1.8 kg 澳洲黑安格斯T骨牛扒、油封意式小番茄、火箭菜巴马臣芝士沙律

米兰小牛排 [G][D] [+\$588]

意式炸牛仔排、意式肉肠、火箭菜、意大利乳清芝士、番茄莎莎酱

– 甜品 –

提拉米苏 [G][D]

浓缩咖啡、手指饼干、马斯卡彭忌廉、可可粉

每日精选甜品

主厨推荐

意式雪糕 [D]

精选手工雪糕

[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。所有价目以港币计算及另加一服务费。