



POPINJAYS

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POPINJAYS NIGHT BRUNCH

ENJOY 2-HOUR FREE FLOW BEVERAGE

"SOBERED UP"

Soft Drinks

888

"GIVE IN A LITTLE"

Selected Wine and Soft Drink

1,088

"POPIN-WAYS STYLE"

Ruinart 'R de Ruinart' Champagne and House Spirits

1,288

"TAKE ME HIGHER"

Ruinart, Blanc de Blancs Champagne and House Spirits

1,688

"LUXURY"

Dom Perignon Brut Champagne and House Spirits

2,888

Acqua Panna Still or San Pellegrino Sparkling Water 750ml

78

Brunch : 6:30 p.m. - 11:00 p.m.

Last Seating : 9:00 p.m.

#Popinjayshk

All the food is not allowed to take away

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 NIGHT BRUNCH

– WELCOME – (no refill)

Ikura, Amur Caviar 10g, Blinis, Sour Cream [G][S][D]

– THE AVIARY – (buffet station)

SEAFOOD BAR

Selection of Seafood From The Market with Condiments [S]

ANTIPASTI

Polpo & Patate | Classic Octopus & Potato Salad, Taggiasca Olive [S]

Vitello Tonnato | Slow Cooked Veal Loin, Tonnato Sauce [S]

Premium Cold Cuts | 24 Months Parma Ham, Spianata Calabria, Mortadella, Finocchiona
Italian Cheese Parmesan Wheel, Gorgonzola, Truffle Pecorino [V][D][N]

Caprese Salad | Heirloom Tomato, Baby Gem, Buffalo Mozzarella, Basil [V][D]

Polpette al Sugo | Italian Meatballs in Tomato Sauce, Pecorino Toscano [D]

Trippa Fiorentina | Stew Beef Honeycomb, Tomato Emulsion

Torta Salata [V][G][D]

– PASTA – (sharing)

Gnocchi, Italian Sausage, Porcini Mushroom, Black Truffle [G][D]

Cavatelli "Alla Luciana" | Stewed Baby Octopus [G][S]

– SECONDI – (sharing)

AGNELLO | Australian Lamb Loin, Crispy Artichoke, Lentil, Gremolata [G]

FILETTO | Grilled Angus Tenderloin, Foie Gras, Herb Mash, Morel Mushroom [D]

BRANZINO | Pan-Fried Atlantic Seabass, Saffron Sauce, Romanesco, Pistachio [S][D][N]

– DOLCI – (sharing)

POPINJAYS DESSERTS DELIGHT [V][G][D][N]

Selection of Signature Dessert, Fruit & Gelato

All the food is not allowed to take away

[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.

POPINJAYS

晚間狂歡無限暢飲套餐

暢享任飲兩小時

"SOBERED UP"

配無酒精飲品

888

"GIVE IN A LITTLE"

配特選紅白餐酒及無酒精飲品

1,088

"POPIN-WAYS STYLE"

配Ruinart 'R de Ruinart' Champagne香檳及特選烈酒

1,288

"TAKE ME HIGHER"

配Ruinart, Blanc de Blancs香檳及特選烈酒

1,688

"LUXURY"

配Dom Perignon Brut香檳及特選烈酒

2,888

Acqua Panna天然礦泉水(純水/有氣)750毫升

78

服務時間：6:30 p.m. - 11:00 p.m.

最後入座時間：9:00 p.m.

#Popinjayshk

所有食物只限堂食 不設外帶服務

如您對任何食物有過敏反應或需要其他膳食安排，請向我們的服務員聯絡
價格以港元計算，並需加收 10% 服務費
菜單內容可能會因季節性和產品供應情況而有所改變

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晚間狂歡無限暢飲套餐

– 歡迎小食 – 一份

三文魚子、10克鱈魚子醬、法式小圓餅、酸忌廉 [G][S][D]

– THE AVIARY – 自助區

海鮮吧

精選冰鎮海鮮配醬料 [S]

前菜

八爪魚薯仔沙律 | 經典八爪魚薯仔沙律、塔吉斯卡橄欖 [S]

意式牛肉薄片 | 慢煮牛柳、吞拿魚醬 [S]

精選意式床 | 24個月巴馬火腿、卡拉布里亞辣腸、莫塔德拉腸、茴香腸

意大利芝士 | 巴馬臣芝士輪、藍芝士、松露羊奶芝士 [V][D][N]

卡普雷塞沙律 | 傳統蕃茄、嫩生菜、意大利水牛芝士、羅勒 [V][D]

意大利肉丸 | 番茄醬煮肉丸、托斯卡納羊奶芝士 [D]

佛羅倫斯牛肚 | 燉牛肚、番茄醬汁

是日精選鹹批 [V][G][D]

– 意大利麵 – 共享

意式馬鈴薯丸子 | 配意大利香腸、牛肝菌、黑松露 [G][D]

“LUCIANA”卡瓦泰利麵 | 燉小八爪魚 [G][S]

– 主菜 – 共享

澳洲羊柳 | 配香脆洋蔥、扁豆、香草醬 [G]

牛柳 | 烤安格斯牛柳、鵝肝、香草薯蓉、羊肚菌 [D]

海鱸魚 | 香煎大西洋鱸魚、番紅花汁、羅馬花椰菜、開心果 [S][D][N]

– 甜品 – 共享

精選甜品拼盤、雪糕、時令水果 [V][G][D][N]

所有食物只限堂食 不設外帶服務

[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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