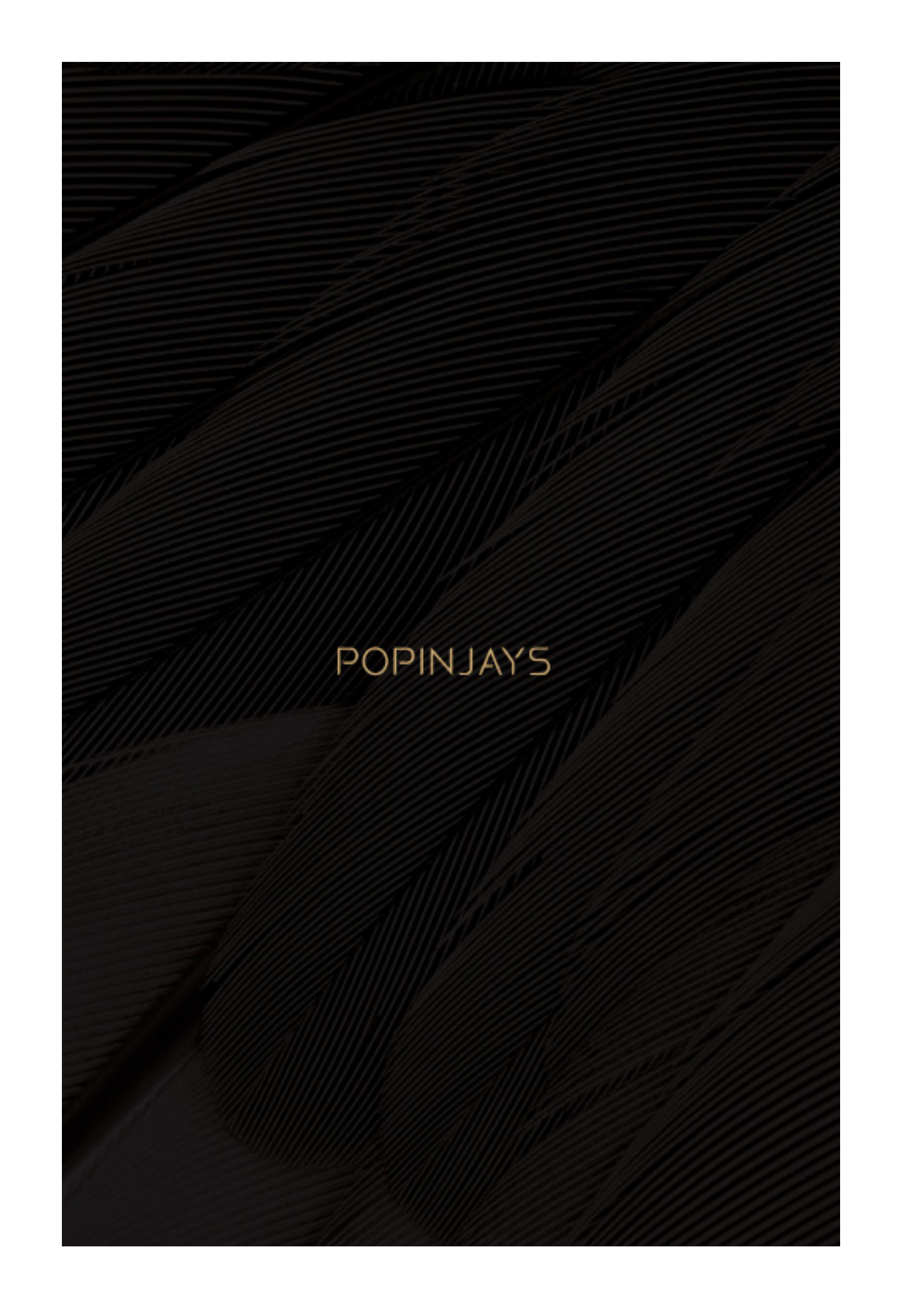




POPINJAYS

POPINJAYS

POPINJAYS

'THE ART OF LIVING' BRUNCH

(2-hours 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

– ANTIPASTI UNLIMITED BUFFET –

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

– PRIMI PIATTI –

[CHOOSE 3 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

「生活藝術」早午餐

暢享兩小時任飲

"SOBERED UP"

早午餐配無酒精飲品

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

788

"GIVE IN A LITTLE"

早午餐配特選紅白餐酒及無酒精飲品

988

"POPIN-WAYS STYLE"

早午餐配Ruinart 'R de Ruinart' Champagne香檳及特選烈酒

1,188

"TAKE ME HIGHER"

早午餐配Ruinart, Blanc de Blancs香檳及特選烈酒

1,488

"LUXURY"

早午餐配Dom Pérignon Brut香檳及特選烈酒

2,588

天然礦泉水(純水/有氣)750毫升

78

#Popinjayshk

所有食物只限堂食 不設外帶服務

如有任何食物過敏或特殊飲食要求，請通知餐廳團隊。所有價目以港幣計算及另加一服務費。

菜單內容可能會因季節性和產品供應情況而有所改變。

POPINJAYS

「生活藝術」早午餐

— 奢享體驗 —

魚子醬 每位10克 [S]
N3 阿穆爾魚子醬

生蠔 每位3隻 [S]
法國生蠔、苦艾酒、檸檬

— 意式前菜自助吧 —

意大利手工芝士與冷肉拼盤、意式小食、時令沙律

— 意大利麵、飯 — [每桌可選三款]

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

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

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

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

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

POPINJAYS

「生活藝術」早午餐

— 主菜 —

[每位可選一款]

意式烤乳豬卷 [N][D]

茴香籽、蒜蓉、牛至香料填餡烤豬腩

意式海鮮湯 [S]

海鮮燉湯：海鱸魚、青口、蜆、蝦、魷魚、茴香、番茄、蒜蓉

意式釀翠玉瓜花 [V][D]

翠玉瓜、番茄醬、醃漬乳清芝士

慢煮羊肩肉

慢煮羊肩肉、地中海蔬菜

— 加選菜式 —

生蠔 [S] **[+\$38/隻]**

法國芬迪奇生蠔

魚子醬 [S] **[+\$228/罐]**

N3 阿穆爾魚子醬 10克

佛羅倫斯牛扒 [D][M] **[+\$1,888]**

1.8 kg 澳洲黑安格斯T骨牛扒、油封意式小番茄、火箭菜巴馬臣芝士沙律

米蘭小牛排 [G][D] **[+\$588]**

意式炸牛仔排、意式肉腸、火箭菜、意大利乳清芝士、羅勒青醬

— 甜品 —

提拉米蘇 [G][D]

濃縮咖啡、馬斯卡彭忌廉、可可粉

每日精選甜品

主廚推薦

意式雪糕 [D]

精選手工雪糕

[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。所有價目以港幣計算及另加一服務費。