



POPINJAYS

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SET LUNCH
AND
A LA CARTE SIGNATURES

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, SPECIALTY SPIRITS, AND DELECTABLE BAR SNACKS.

POPINJAYS FESTIVE SET LUNCH

(SET LUNCH IS OFFERED FOR THE WHOLE TABLE)

– APPETISER –

TARTARE DI VITELLO [G]

*Italian Veal Tartare,
Parmigiano Reggiano Emulsion, Black Truffle*

RICCIOLA [D][G] [+HKD88]

*Japanese Hamachi Crudo, Mandarin Gel,
Taggiasca Olive, Sea Herb, Amur Caviar*

CAPESANTE [C]

*Hokkaido Scallop, Pumpkin Coulis,
Cime di Rapa, Taralli*

RADICCHIO [V][N][G]

*Red Endive Salad, Red Radish,
Orange Carpaccio, Hazelnut, Robiola Dressing*

– MIDDLE COURSE –

GNOCCHI

*Potato Gnocchi, Duck Ragu &
Chantarelle Mushroom*

LINGUINE [C]

Linguine Pasta, Blue Prawn and Salicornia

ZUPPA DI ZUCCA [V]

Pumpkin Soup, Barley, Roasted Seed, Herb Oil

TAGLIOLINI [V] [+HKD128]

*Homemade Tagliolini, Free Range Egg Yolk,
Castelmagno Cheese & Black Truffle*

– MAIN COURSE –

BRANZINO [G][N]

*Atlantic Seabass, Potato & Lemon Sauce,
Wilted Kale & Almond*

AGNELLO [G]

*Lamb Loin, Lentil Stew, Burnt Shallot,
Guanciale, Salsa Verde*

ROSSINI [G] [+HKD148]

*Angus Tenderloin, Seared Foie Gras,
Celeriac Puree, Porcini Mushroom,
Amarone Sauce*

POLENTA [G][V]

*Corn Polenta, Wild Mushroom Ragu,
Savoy Cabbage, Pecorino di Fossa*

– DESSERT –

PANETTONE TIRAMISU [N]

*Ristretto & Mascarpone Cream, Hazelnut,
Espresso Ice Cream*

PISTACHIO [N]

*Roasted Pistachio Mousse, Feuilletine &
Caramel Ice Cream*

CHEESECAKE

Winter Citrus Ricotta Cake, Candied Fruit & Limoncello Sorbet

ADDITIONAL HKD 78 PER GLASS FOR SELECTED WINES

2 COURSE HKD 428

3 COURSE HKD 498

4 COURSE HKD 568

[V] Vegetarian [G] Gluten Free [D] Dairy Free [SS] Sustainable [N] Contain Nuts [C] Crustaceans

Vegetarian and vegan options are available to cater to your dietary requirements.

Please check with our service team.

CRUDO

FRESH MARKET OYSTER [G][D]

Half Dozen 498

Dozen 888

CAVIALE 30gr

N3 Amur Caviar 588

N7 Kaluga Caviar 888

GRAN CRUDO [D][C][G]

*Norwegian Scampi, Market Fresh Oyster, Sicilian Red Prawn,
Bluefin Tuna, Japanese Hamachi, Hokkaido Scallop*

Murray Caviar 10g

(to share)

1,088

TONNO ROSSO [D][SS]

Mediterranean Bluefin Tuna Tartare, Salmon Roe, Finger Lime, Borage Flowers

358

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ANTIPASTI

STARTER

VITELLO TONNATO [G][D]

*Italian Roasted Veal, "Salsa Tonnata",
Beef Jus, Fried Caper*
268

CAPESANTE [C][D]

*Seared Hokkaido Scallop, Celeriac Puree',
Chiodini Mushroom, Smoked Duck Prosciutto*
288

INSALATA [V][G][N]

*Valeriana Salad, Red Radish, Raspberry, Castel-
magna Cheese, Walnut,
Tomato Powder*
228

TARTARE [SS][D]

*Fassona Beef Tartare, Murray Caviar,
Egg Yolk Gel, Puffed Fregola*
298

PRIMI

PASTA, RISOTTO AND SOUP

TAGLIOLINI AI RICCI [C]

*Egg Yolk Tagliolini, Japanese Sea Urchin,
Lemon Sauce, Chives, Amur Caviar*
398

SPAGHETTONI ALL'ASTICE [C][SS]

Boston Lobster, Bagna Cauda
498

PASTA MISTA AI GAMBERI ROSSI [C][SS]

*Pasta Mista, Datterino Tomato,
Crustaceans Bisque, Sicilian Red prawn*
398

CASONCELLI [C][D]

*Home Made Ravioli with Braised Veal Cheek,
Parmigiano Reggiano Fonduta,
Beef Reduction, Fried Sage*
348

TAGLIATELLE ALL'ANATRA

*Tagliatelle Pasta, Braised Duck Ragù,
Pecorino Toscano, Foie Gras Sauce*
338

RISOTTO AI PORCINI [G][V]

*Aged "Acquerello" Rice with Braised Porcini,
Mascarpone & Black Truffle*
328

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SECONDI

MAIN

BRANZINO [SS]

*Sustainable Seabass, Potato Cream,
Chanterelle Mushroom, Crispy Shallot*
408

MERLUZZO NERO [G][D][N][SS]

*Baked Black Cod, Tuna Bottarga Sauce,
Romanesco, Pistacchio*
458

AGNELLO [G]

*New Zealand Lamb Loin, Artichoke,
Salsa Verde*
488

FILETTO [G][SS]

*Wagyu M5 Tenderloin, Mashed Potato,
Foie Gras, Morel Mushroom, Black Truffle*
688

SECONDI DA CONDIVIDERE

MAIN TO SHARE

KINMEDAI [D][G]

*Baked Whole Japanese Kinmedai,
Yellow Tomato Coulis, Broccolini,
Taggiasca Olive*
1,088

TAGLIATA [G][SS]

*Rangers Valley M5 Wagyu Beef Striploin,
Porcini Mushroom, Beef Fat Roasted Potato*
1,388

CONTORNI

SIDES

BROCCOLINI [D][G][V]

Sautee' Broccolini, Garlic, Chili, Crispy Shallot
88

FUNGHI [G][V]

*Roasted Porcini, Chanterelle &
Morel Mushroom*
108

PATATE E PROVOLA [V][G]

Mashed Potato & Smoked Provola Cheese
88

CARCIOFI FRITTI [V]

Fried Artichoke & Maldon Salt
108

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DOLCI

DESSERT

POPINJAYS' TIRAMISU [N]
*Ristretto & Mascarpone Cream,
Crunchy Hazelnut, Espresso Ice Cream*
148

PANNA COTTA [G]
*Vanilla Panna Cotta, Pear Compote,
Chocolate Ganache*
108

MERINGA [G]
*Korean Strawberry Salad, Berry Sorbet,
Basil, Meringue*
138

BABA' AL RUM [V][N]
*Baba' Sponge, Amarena Cherry,
Pistacchio Chantilly*
128

BAKED ALASKA (SERVES 2) [N]
*Berry, Panna Cotta Ice Cream, Meringue,
Grand Marnier*
258

APERITIF / DIGESTIF

Amaro Montenegro
108

Amaronauta
108

Limoncello
108

Sambuca
108

GRAPPA

Capovilla Saturno Peach
148

Castagner Leon Amarone
148

PORT

W & J Graham's 20 Years Old Tawny
148

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SOMMELIER RECOMMENDATION

BUBBLES	GLS	BTL
Ruinart 'R De Ruinart', Champagne, France NV	220	1,190
Perla Del Garda Metodo Classico Dop Brut, Lugana, Italy 2019	190	950
Santa Margherita Extra Dry 'P' DOC, Prosecco, Italy NV	130	630

WHITE

Chardonnay Di Torgiano Aurenate, Lungarotti, Umbria, Italy 2021	220	1,100
Chablis Domaine Oudin, Burgundy, France 2022	190	950
Sauvignon Del Collio, Primosic, Friuli, Italy 2022	160	800
Argiolas Costamolino Vermentino, Sardegna, Italy 2023	140	700
Pinot Grigio, Schiopetto, Friuli, Italy 2024	130	650

ROSÉ

'Whispering Angel', Chateau D 'Esclans, Cotes De Provence, France 2024	140	650
Primitivo Rosato Manduria, Puglia, Italy 2023	130	650

RED

Rosso Di Montalcino Le Ragnaie DOC, Tuscany, Italy 2019	210	980
Marchesi di Barolo 'Sbirolo' Langhe Nebbiolo, Piedmont, Italy	160	780
Chianti Classico, Stomennano, Tuscany, Italy 2020	150	750
Montepulciano d'Abruzzo Valle Reale, Italy 2021	140	700
Cabernet Merlot, Baracchi, Tuscany, Italy 2020	130	650

SWEET

Moscato D 'Asti, Saracco, Piedmont, Italy 2023	150	720
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節日午市套餐

(需整桌享用同一菜單)

- 前菜 -

意式小牛肉他他 [G]

帕瑪森芝士汁、黑松露

日本油甘魚刺身 [D][G] [+HKD88]

柑橘醬、橄欖、海草、魚子醬

北海道帶子 [C]

南瓜醬、蕪菁葉、意式經典小鹹餅

紅菊苣沙律 [V][N][G]

櫻桃蘿蔔、柳橙薄片、榛子、羅比奧拉軟芝士醬

- 第二道菜 -

馬鈴薯丸子

鴨肉醬及雞油菌

藍蝦扁意粉 [C]

海蘆筍

南瓜湯 [V]

大麥、烤籽、香草油

自家製意大利幼麵 [V] [+HKD128]

蛋黃、卡斯特爾馬格諾芝士、黑松露

- 主菜 -

海鱸魚 [G][N]

薯仔檸檬汁、羽衣甘藍、杏仁

羊柳 [G]

嫩扁豆、炭燒香蔥、風乾豬面頰肉、莎莎青醬

安格斯牛柳 [G] [+HKD148]

香煎鵝肝、西芹頭蓉、牛肝菌、風乾葡萄酒汁

玉米粥 [G][V]

野生蘑菇肉醬、皺葉椰菜、羊奶芝士

- 甜品 -

提拉米蘇 [N]

濃縮咖啡、馬斯卡彭奶油、脆榛子、濃縮咖啡雪糕

烤開心果慕斯 [N]

法式薄脆、焦糖雪糕

柑橘乳清芝士蛋糕

冬季蜜餞水果、檸檬利口酒雪糕

另加\$78享用精選紅酒或白酒一杯

兩道菜 每位\$428

三道菜 每位\$498

四道菜 每位\$568

價格以港元計算，並需加收 10% 服務費

[V] 素食 [G] 不含麩質 [D] 不含乳製品 [SS] 可持續 [N] 含堅果類 [C] 甲殼類動物

我們提供素食的選項以滿足您的飲食要求

請與我們的服務團隊聯繫

海鮮刺身

新鮮生蠔 [G][D]

6隻 498

12隻 888

魚子醬 30克

俄羅斯鱈魚子醬 588

頂級鱈龍魚子醬 888

海鮮拼盤 (共享) [SS][D][C][G]

挪威海螯蝦、新鮮生蠔、西西里紅蝦、藍鰭吞拿魚、

日本油甘魚、北海道帶子、美利魚子醬10克

1,088

地中海藍鰭吞拿魚他他 [D][SS]

三文魚籽、手指檸檬、紫花

358

[V]素食 [G]不含麩質 [D]不含乳製品 [SS]可持續 [N]含堅果類 [C]甲殼類動物

所有菜式另設有素食選項，請與我們的服務團隊查詢。
價格以港幣計算，另加一服務費。

前菜

意大利烤小牛肉 [G][D]
配吞拿魚醬、牛肉汁、炸酸豆
268

香煎北海道帶子 [C][D]
配西芹頭蓉、本菇、煙燻鴨火腿
288

鱈草沙律 [V][G][N]
櫻桃蘿蔔、覆盆子、皮耶蒙特高山牛乳芝士、核桃、番茄粉
228

生牛肉他他 [SS][D]
配美利魚子醬、蛋黃、炸珍珠意粉
298

意大利麵、飯及湯

海膽意大利幼麵 [C]
日本海膽、檸檬醬、細香蔥、鱈魚子醬
398

波士頓龍蝦意大利麵 [SS][C]
香蒜鯉魚醬
498

西西里紅蝦意大利粉 [C][SS]
達特里諾番茄、法式濃湯
398

意大利餛飩 [C][D]
嫩小牛臉肉、帕瑪森芝士醬、牛肉汁、炸鼠尾草
348

燴鴨肉醬寬扁意大利粉
配托斯卡納羊奶芝士、鵝肝汁
338

牛肝菌意大利飯 [G][V]
陳年香米配燴牛肝菌、馬斯卡彭芝士、黑松露
328

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主菜

海鱸魚 [SS]
配馬鈴薯醬、雞油菌、脆乾蔥
408

烤黑鱈魚 [D][G][N][SS]
吞拿魚烏魚子醬、羅馬西蘭花、開心果
458

紐西蘭羊柳 [G]
朝鮮薊、莎莎青醬
488

M5 和牛牛柳 [G]
配馬鈴薯蓉、鵝肝、羊肚菌、黑松露
688

共享主菜

烤原條日本金目鯛 [D][G]
配黃番茄醬、西蘭花苗、橄欖
1,088

RANGERS VALLEY M5 和牛西冷牛排 [G][SS]
牛肝菌、牛油焗薯
1,388

配菜

炒西蘭花苗 [D][G][V]
蒜頭、辣椒、脆乾蔥
88

烤雜菌 [G][V]
烤牛肝菌、雞油菌和羊肚菌
108

芝士薯蓉 [G][V]
薯蓉、煙燻拉絲芝士
88

炸朝鮮薊 [V]
馬爾頓海鹽
108

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甜品

意式咖啡提拉米蘇 [N]
特濃咖啡、馬斯卡彭忌廉、脆榛子、咖啡雪糕
148

香草奶凍 [G]
配蜜餞梨、朱古力醬
108

士多啤利蛋白酥 [G]
韓國士多啤利沙律、莓果雪葩、羅勒、蛋白霜
138

意式杯酒「巴巴」蛋糕 [V][N]
巴巴海綿蛋糕、酒漬車厘子、開心果鮮奶油
128

火焰雪山 (供2人享用) [N]
火焰雪山、雜莓、意式奶凍雪糕、香橙甜酒
258

開胃酒

Amaro Montenegro
108

Amaronauta
108

Limoncello
108

Sambuca
108

烈酒

Capovilla Saturno Peach
148

Castagner Leon Amarone
148

波特酒

W & J Graham's 20 Years Old Tawny
148

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