



POPINJAYS

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FESTIVE NIGHT SKY BRUNCH

(NIGHT SKY BRUNCH MENU IS OFFERED FOR THE WHOLE TABLE)

BRUNCH WITH FREE FLOW (2-hours free flow)

"SOBERED UP"

Soft drink brunch

\$888

"GIVE IN A LITTLE"

House wine brunch and soft drink

\$1,088

"POPIN-WAYS STYLE"

Veuve Clicquot Ponsardin 'Yellow Label' champagne

\$1,288

"TAKE ME HIGHER"

Ruinart, Blanc de Blancs champagne brunch

\$1,688

ANTIPODES STILL OR SPARKLING 1L

\$95

Fridays and Saturdays

#Popinjayshk

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

FESTIVE NIGHT SKY BRUNCH

– WELCOME –

POPINJAYS' SEAFOOD TOWER
served with sauces and condiments

– SMALL DISHES –

PAN-FRIED SCALLOPS
pumpkin, guanciale, hazelnut

ANGUS BEEF TARTARE
tonnato sauce, cured egg yolk

ARTISAN BURRATA (V)
heirloom tomatoes, fennel, tomato dust, pistachio pesto

– MIDDLE COURSE –

RISONI (V)
wild mushroom ragout & Black truffle

MACCHERONCINI
white veal ragout, comte cheese emulsion

LOBSTER BISQUE CAPPUCINO
rich lobster soup, poached lobster tail

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– MAIN COURSE –

ATLANTIC SEABASS

celeriac, chantarelle, pernot & dill sauce

OR

LAMB CHOP

asparagus, burnt shallot, green pepper sauce

OR

BEEF ROSSINI

truffle mash, morels, foie gras, Black truffle

OR

BAKED AUBERGINE (V)

Plant based beef, rocket, mozzarella sauce

– SWEETS –

POPINJAY'S TIRAMISU

crunchy hazelnut, espresso ice-cream

MILLEFEUILLE STRAWBERRY

vanilla chantilly, almonds, strawberry sorbet

CHOCOLATE PLAISIR

dark chocolate ganache, tonka beans crumble, chocolate ice-cream

A LA CARTÈ MENU

APPETISER

POPINJAYS' SEAFOOD TOWER served with sauces and condiments	\$688
PAN-FRIED SCALLOPS pumpkin, guanciale, hazelnut	\$308
ANGUS BEEF TARTARE tonnato sauce, cured egg yolk	\$328
ARTISAN BURRATA (V) heirloom tomatoes, fennel, tomato dust, pistachio pesto	\$268

MIDDLE COURSE

RISONI (V) wild mushroom ragout & Black truffle	\$228
LOBSTER BISQUE CAPPUCINO rich lobster soup, poached lobster tail	\$248
MACCHERONCINI White veal ragout, compte cheese emulsion	\$388

A LA CARTĒ MĒNU

MAIN COURSE

ATLANTIC SEABASS	\$388
celeriac, chantarelle, pernot & dill sauce	
LAMB CHOP	\$428
asparagus, burnt shallot, green pepper sauce	
BEEF ROSSINI	\$588
truffle mash, morels, foie gras, Black truffle	
BAKED AUBERGINE (V)	\$288
plant based beef, rocket, mozzarella sauce	

SIDES

POTATO PURÉE	\$98
CREAMY SPINACH	\$98
WILD MUSHROOM	\$98
TRUFFLE FRIES	\$98
GRATIN ASPARAGUS	\$98

SWEETS

POPINJAY'S TIRAMISU	\$138
crunchy hazelnut, espresso ice-cream	
MILLEFEUILLE STRAWBERRY	\$128
vanilla chantilly, almonds, strawberry sorbet	
CHOCOLATE PLAISIR	\$138
dark chocolate ganache, tonka beans crumble, chocolate ice-cream	