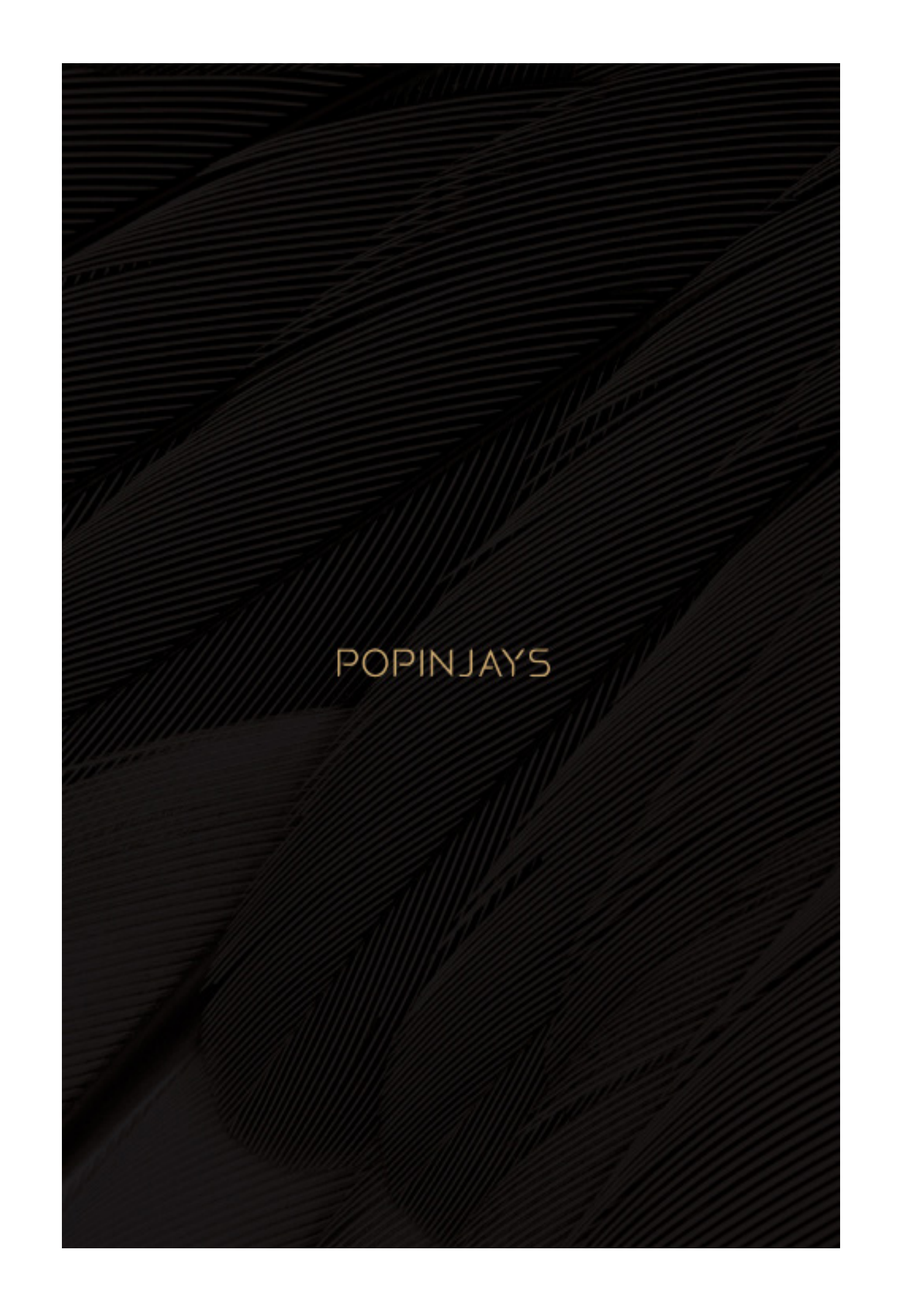


The background of the image is a dark, almost black, field filled with intricate, wavy, and textured lines. These lines are composed of many fine, parallel strokes that create a sense of depth and movement, resembling a close-up of a feather or a complex, organic pattern. The overall effect is one of a rich, tactile surface.

POPINJAYS

POPINJAYS

SET LUNCH

AND

À LA CARTE

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, SPECIALITY SPIRITS, AND DELECTABLE BAR SNACKS.

POPINJAYS SET LUNCH

– APPETISER –

GRILLED SQUID [S]

Chargrilled Squid, Anchovy & Basil Dressing

BLUEFIN TUNA [S][+HKD100]

Italian Blue Fin Tuna, Smoked Eggplant, Harissa, Preserved Lemon

FASSONA BEEF TARTARE [D][G][+HKD50]

Hand-cut Fassona Beef, Amalfi Lemon, 36-month aged Parmesan, Extra Virgin Olive Oil

RADICCHIO SALAD [V][D][G][N]

Treviso Radicchio, Gorgonzola, Walnut Pesto Crouton, Lemon Dressing

POLPETTE [D][G][M]

Beef & Pork Meatballs, Tomato Sauce

BUFFALO BURRATA [V][D][G][M]

Buffalo Burrata, Salsa Rossa, Basil

– MIDDLE COURSE –

SPICY LOBSTER FUSILLI LUNGHİ [S][D][G][M][+HKD150]

Fusilli Lunghi, Lobster, Datterino Tomatoes, Chili, Garlic, Basil

OYSTER RISOTTO [S][D][M]

Carnaroli Rice, Oyster, Prosecco, Lemon Mascarpone, Chive

NDUJA GNOCCHI [D][G]

Handmade Parmesan Gnocchi, Italian Sausage, Oregano, Lemon, Nduja Sauce

TAGLIATELLE BOLOGNESE [D][G]

Handmade Tagliatelle, Slow Cooked Ox Tail Ragout, Beef Cheek & Brisket, Parmesan, Basil

PACCHERI BUFFALO [V][D][G][N]

Paccheri Rigati, Buffalo Mozzarella, Buffalo Burrata, Buffalo Ricotta, Lemon Zest and Pine Nuts

FUSILLO AL POMODORINO

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

– MAIN COURSE –

GRILLED TUNA STEAK [S][SS][M][+HKD150]

Italian Blue Fin Tuna, Light Tomato Sauce, Caper, Olive, Green Bean

POACHED SEABASS [S]

Borlotti Bean, Baby Globe Artichoke, Summer Spinach

ROAST LAMB SADDLE [N][D][M][+HKD50]

Viola Eggplant, Basil Pesto, Sun-dried Tomato

BERKSHIRE PORK BELLY [D]

Broccolini, Garlic, Lemon, Madeira

FILLET STEAK [M][+HKD250]

Australian Black Angus Fillet Steak, Girolle Mushroom, Wilted Arugula

STUFFED ZUCCHINI FLOWERS [V][D][G]

Buffalo Ricotta, Summer Zucchini, Basil, Salsa Di Pomodoro Fresco

– DESSERT –

GIANDUJA [V][D][G][N]

Hazelnut Milk Chocolate Semifreddo, Bitter Orange & 72% Dark Chocolate Sauce

ZUPPA INGLESE [V][D][G][N]

Vanilla Custard Cream, Red Berry, Strawberry Coulis & Pistachio Ice Cream

PANNA COTTA [V][D][G]

Panna Cotta with Dark Chocolate Grand Cru, Cocoa Nibs Spuma, Stracciatella Gelato

SIDE DISH +HKD50

GLASS FOR SELECTED WINES +HKD78

2 COURSE HKD 448

3 COURSE HKD 518

4 COURSE HKD 568

[M] Signature [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.

Prices are in HKD and subject to 10% service charge.

CRUDO

CAVIALE 30gr [D][S][G][SS]

N3 Amur Caviar 688

N7 Kaluga Caviar 888

BLUE FIN TUNA CRUDO [S][SS]

*Italian Blue Fin Tuna, Smoked Eggplant,
Harissa, Preserved Lemon*

298

FASSONA BEEF TARTARE [D][G]

*Handcut Fassona Beef, 36-month aged Parmesan,
Amalfi Lemon, Extra Virgin Olive Oil*

328

[M] Signature [V] Vegetarian [G] Gluten
[S] Seafood [D] Dairy [N] Nuts [SS] Sustainable

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Prices are in HKD and subject to 10% service charge.

ANTIPASTI

STARTER

OCTOPUS [S]

*Slow Cooked Fremantle Octopus,
Fennel & Anchovy Dressing*
268

COPPA DI TESTA [D][G][M]

*Pig's Head Terrine, Whipped Tonnato Sauce,
Deep Fried Capers, Caper Leaf*
248

GRILLED SQUID [S]

*Chargrilled Squid, Anchovy &
Basil Dressing*
258

BUFFALO BURRATA [V][D][G][M]

*Buffalo Burrata,
Salsa Rossa, Basil*
228

RADICCHIO SALAD [V][N][D][G]

*Treviso Radicchio, Gorgonzola,
Walnut Pesto Crouton, Lemon Dressing*
208

POLPETTE [D][G][M]

*Beef & Pork Meat Balls,
Pomodoro Sauce*
238

PRIMI

PASTA AND RISOTTO

SPICY LOBSTER FUSILLI LUNGHI [S][D][G][M]

*Fusilli Lunghi, Lobster,
Datterino Tomatoes, Chili,
Garlic, Basil*
498

FUSILLORO AL POMODORINO

*FRESCO E BASILICO [V][D][G][M]
Fusilloro, Datterino Tomatoes, Garlic,
Basil, Parmesan*
268

SCALLOP & CRAB RAVIOLI [S][D]

*Scallop & Crab Ravioli,
Mussel, Smoked Trout's Roe,
Sea Herb*
368

PACCHERI BUFFALO [V][D][G][N]

*Paccheri Rigati, Buffalo Mozzarella,
Buffalo Burrata, Buffalo Ricotta,
Lemon Zest and Pine Nuts*
268

EGGPLANT TORTELLINI [V][D][G][N]

*Handmade Eggplant Tortellini,
Piquillo Pepper, Basil Pesto*
248

TAGLIATELLE BOLOGNESE [D][G]

*Handmade Tagliatelle, Slow Cooked Ox Tail
Ragout, Beef Cheek & Brisket,
Parmesan, Basil*
318

NDUJA GNOCCHI [D][G]

*Handmade Parmesan Gnocchi,
Italian Sausage, Oregano, Lemon,
Nduja Sauce*
298

OYSTER RISOTTO [S][D][M]

*Carnaroli Rice, Oyster, Prosecco, Lemon
Mascarpone, Chive*
348

[M] Signature [V] Vegetarian [G] Gluten

[S] Seafood [D] Dairy [N] Nuts [SS] Sustainable

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Prices are in HKD and subject to 10% service charge.

SECONDI

MAIN

FILLET STEAK [M]

*Australian Black Angus Fillet Steak,
Girolle Mushroom, Wilted Arugula*
648

POACHED SEABASS [S]

*Borlotti Bean, Baby Globe Artichoke,
Summer Spinach*
458

GRILLED TUNA STEAK [S][SS][M]

*Italian Blue Fin Tuna, Light Tomato Sauce,
Caper, Olive, Green Bean*
528

ROAST LAMB SADDLE [N][D][M]

*Viola Eggplant, Basil Pesto,
Sun Dried Tomato*
488

BERKSHIRE PORK CHOP [D]

*Broccolini, Garlic,
Lemon, Madeira*
398

STUFFED ZUCCHINI FLOWERS [V][D][G]

*Buffalo Ricotta, Summer Zucchini, Basil,
Salsa Di Pomodoro Fresco*
298

SECONDI DA CONDIVIDERE

MAIN TO SHARE

FIORENTINA STEAK [D][M]

*1.8KG Australian Black Angus T-Bone,
Confit Datterino Tomatoes, Arugula
& Parmesan Salad*
2488

WHOLE SEABASS [D]

*Steamed Mediterranean Seabass,
Baby Globe Artichoke, Tropea Onion,
Anchovy, Caper*
888

CONTORNI

SIDES

ROAST POTATOES

*Roast Agria Potatoes, Rosemary,
Black Garlic Aioli*
98

NEW POTATOES

*New Potatoes, Sautéed Zucchini, Datterino
Tomatoes, Oregano, Lemon, Olive*
88

TOMATO & ONION SALAD

*Italian San Marzano Tomato,
Tropea Onion, Basil*
98

BROCCOLINI

*Steamed Broccolini,
Lemon, Parsley*
88

ARUGULA & PARMESAN SALAD [D]

Arugula, 36-Month Old Parmesan, Extra Virgin Olive Oil, Aged Balsamic
98

[M] Signature [V] Vegetarian [G] Gluten

[S] Seafood [D] Dairy [N] Nuts [SS] Sustainable

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Prices are in HKD and subject to 10% service charge.

DOLCI

DESSERT

POPINJAYS TIRAMISU [M][V][D][G][N]
*Ristretto & Mascarpone Cream,
Crunchy Hazelnut, Ristretto Ice Cream*
148

BABA'AL LIMONCELLO [V][D][G]
*Limoncello Soaked Sponge, Lemon Curd,
Chantilly, Cherry Compote, Limoncello Sorbet*
128

GIANDUJA [V][D][G][N]
*Hazelnut Milk Chocolate Semifreddo,
Bitter Orange & 72% Dark Chocolate Sauce*
138

ZUPPA INGLESE [V][D][G][N]
*Vanilla Custard Cream, Red Berry,
Strawberry Coulis, Pistachio Ice Cream*
138

PANNA COTTA AL CIOCCOLATO [V][D][G]
*Panna Cotta with Dark Chocolate Grand Cru, Cocoa Nib Spuma,
Stracciatella Gelato*
128

DIGESTIF

Amaro Montenegro
108

Amaro Camatti
108

Limoncello
108

Sambuca
108

GRAPPA

Capovilla Saturno Peach
148

PORT

W & J Graham's 20 Years Old Tawny
148

[M] Signature [V] Vegetarian [G] Gluten
[S] Seafood [D] Dairy [N] Nuts [SS] Sustainable

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Prices are in HKD and subject to 10% service charge.

SOMMELIER RECOMMENDATION

BUBBLES

	GLS	CARAFE 250ml	BTL
Ruinart 'R De Ruinart', Champagne, France NV	220	-	1,190
Santa Margherita Extra Dry 'P' DOC, Prosecco, Italy NV	130	-	630

WHITE

Chardonnay Di Torgiano Aurenate, Lungarotti, Umbria, Italy 2021	220	380	1,100
Chablis Domaine Oudin, Burgundy, France 2022	190	320	950
Sauvignon Del Collio, Primosic, Friuli, Italy 2022	160	230	800
Argiolas Costamolino Vermentino, Sardegna, Italy 2023	140	200	700
Pinot Grigio, Schiopetto, Friuli, Italy 2024	130	190	650

ROSÉ

'Whispering Angel', Chateau D 'Esclans Cotes De Provence, France 2024	140	200	650
Moon Rose, St. Jean Villecrozes, Provence France, 2024	130	190	650

RED

Marchesi Di Barolo Barbera Del Monferrato Maraia, DOC, Piedmont Italy, 2021	160	230	780
Yarra Valley, Pinot Noir, Australia 2023	150	220	750
Chianti Classico, Stommennano, Tuscany, Italy 2021	150	220	750
Montepulciano d'Abruzzo Valle Reale, Italy 2021	140	200	700
Smeriglio Baracchi Syrah Cortona 2018	130	190	650

SWEET

Moscato D 'Asti, Saracco, Piedmont, Italy 2023	150	220	720
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Corkage fee: \$500 per bottle of wine and \$1,000 per bottle of spirit
Prices are in HKD and subject to 10% service charge.

午市套餐

– 前菜 –

燒魷魚 [S]

炭燒魷魚、鯷魚羅勒汁

牛肉他他 [D][G][+HKD50]

手切 Fassona 牛肉、36 個月熟成巴馬臣芝士、
阿馬爾菲檸檬、特級初榨橄欖油

肉丸 [D][G]

混合牛肉豬肉丸、番茄醬

藍鰭吞拿魚薄片 [S][+HKD100]

意大利藍鰭吞拿魚、煙燻茄子、哈里薩辣醬、醃檸檬

紅菊菜沙律 [V][D][G][N]

特雷維索紅菊菜、藍芝士、
核桃香蒜麵包粒、檸檬汁

水牛芝士球 [V][D][G]

水牛芝士球、紅椒番茄醬、羅勒

– 第二道菜 –

辣龍蝦長螺絲粉 [S][D][G][+HKD150]

長螺絲粉、加拿大龍蝦、Datterino 蕃茄、
辣椒、香蒜、羅勒

辣肉腸薯仔糰子 [D][G]

手工巴馬臣薯仔糰子、意大利香腸、牛至、
檸檬、辣肉腸醬

水牛芝士長通粉 [V][D][G]

長通粉、水牛芝士、水牛芝士球、
水牛奶酪、檸檬皮、松子

生蠔意大利飯 [S][D]

Carnaroli 米、生蠔、意大利汽泡酒、
檸檬馬斯卡彭芝士、細香蔥

肉醬寬條麵 [D][G]

手工寬條麵、慢煮牛尾肉醬、牛面頰及牛腩、
巴馬臣芝士、羅勒

新鮮蕃茄羅勒螺絲粉 [V][D][G]

螺絲粉、Datterino 蕃茄、香蒜、
羅勒、巴馬臣芝士

– 主菜 –

燒吞拿魚扒 [S][SS][+HKD150]

意大利藍鰭吞拿魚、淡蕃茄汁、酸豆、橄欖、四季豆

燒羊鞍 [N][D][HKD\$50]

紫茄子、羅勒香蒜醬、風乾蕃茄

牛柳扒 [+HKD\$250]

澳洲黑安格斯牛柳、雞油菌、炒火箭菜

白灼鱸魚 [S]

紅點豆、迷你洋蔥、夏季菠菜

燒豬腩肉 [D]

西蘭花苗、香蒜、檸檬、馬德拉酒

芝士釀合掌瓜花 [V][D][G]

水牛芝士、夏季合掌瓜、羅勒、新鮮番茄醬

– 甜品 –

榛子朱古力雪菲蛋糕 [V][G][D][N]

配香橙、72%黑朱古力醬

朱古力奶凍 [V][G][D]

配黑朱古力、可可碎泡沫、朱古力雪糕

英式布甸 [V][G][D][N]

配雲呢拿忌廉、紅莓、士多啤梨醬、開心果雪糕

加配菜 +HKD50

精選紅酒或白酒一杯 +HKD78

兩道菜 每位\$448

三道菜 每位\$518

四道菜 每位\$568

[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。

價格以港幣計算，另加一服務費。

海鮮刺身

魚子醬 30克 [G][S][D][SS]

N3 阿穆爾魚子醬 688

N7 卡魯加魚子醬 888

藍鰭吞拿魚生片 [S][SS]

意大利藍鰭吞拿魚、煙燻茄子、

哈里薩辣醬、醃檸檬

298

FASSONA 牛肉他他 [D][G]

手切 Fassona 牛肉、36 個月熟成巴馬臣芝士、

阿馬爾菲檸檬、特級初榨橄欖油

328

[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
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前菜

八爪魚 [S]

慢煮 Fremantle 八爪魚、茴香、鯤魚汁
268

豬頭肉凍 [D][G][M]

豬頭肉凍、吞拿魚醬、炸酸豆、酸豆葉
248

燒魷魚 [S]

炭燒魷魚、鯤魚羅勒汁
258

水牛芝士球 [V][D][G][M]

水牛芝士球、紅椒番茄醬、羅勒
228

紅菊菜沙律 [V][N][D][G]

特雷維索紅菊菜、藍芝士、核桃香蒜麵包粒、檸檬汁
208

肉丸 [D][G][M]

混合牛肉豬肉丸、番茄醬
238

意大利麵、飯

辣龍蝦長螺絲粉 [G][S][D][M]

長螺絲粉、龍蝦、Datterino蕃茄、辣椒、香蒜、羅勒
498

新鮮蕃茄羅勒螺絲粉 [V][D][G][M]

螺絲粉、Datterino蕃茄、蒜頭、羅勒、巴馬臣芝士
268

帶子蟹肉意大利雲吞 [S][D]

帶子蟹肉雲吞、青口、煙燻鱒魚籽、海草
368

水牛芝士長通粉 [V][D][G][N]

長通粉、水牛芝士、水牛芝士球、
水牛奶酪、檸檬皮、松子
268

茄子意大利雲吞 [V][D][G][N]

手工茄子雲吞、西班牙煙燻甜椒、羅勒青醬
248

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、羅勒
318

辣肉腸薯仔糰子 [D][G]

手工巴馬臣薯仔糰子、意大利香腸、牛至、檸檬、辣肉腸醬
298

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
348

[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。

價格以港幣計算，另加一服務費。

主菜

牛柳扒 [M]

澳洲黑安格斯牛柳、雞油菌、炒火箭菜

648

白灼鱸魚 [S]

紅點豆、迷你洋蔥、夏季菠菜

458

燒吞拿魚扒 [S][SS][M]

意大利藍鱈吞拿魚、淡蕃茄汁、酸豆、橄欖、四季豆

528

燒羊鞍 [N][D][M]

紫茄子、羅勒香蒜醬、風乾蕃茄

488

燒豬扒 [D]

西蘭花苗、香蒜、檸檬、馬德拉酒

398

芝士釀合掌瓜花 [V][D][G]

水牛芝士、夏季合掌瓜、羅勒、新鮮番茄醬

298

共享主菜

佛羅倫斯牛扒 [D][M]

1.8KG澳洲黑安格斯T骨牛扒、油封 Datterino蕃茄、

火箭菜巴馬臣沙律

2488

地中海鱸魚 [D]

蒸全條鱸魚、迷你洋蔥、Tropea 洋蔥、鯷魚、酸豆

888

配菜

烤薯仔

烤Agria薯仔、迷迭香、黑蒜蛋黃醬

98

新薯仔

炒合掌瓜、DATTERINO 蕃茄、牛至、檸檬、橄欖

88

蕃茄洋蔥沙律

意大利聖馬爾薩諾蕃茄、Tropea 洋蔥、羅勒

98

西蘭花苗

檸檬、番茜

88

火箭菜巴馬臣沙律 [D]

火箭菜、36 個月熟成巴馬臣芝士、特級初榨橄欖油、陳年黑醋

98

[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

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甜品

意式咖啡提拉米蘇 [M][V][G][D][N]
特濃咖啡、馬斯卡彭忌廉、脆榛子、咖啡雪糕
148

檸檬酒巴巴蛋糕 [V][G][D]
配檸檬醬、忌廉、櫻桃醬、檸檬酒雪葩
128

榛子朱古力雪菲蛋糕 [V][G][D][N]
配香橙、72%黑朱古力醬
138

英式布甸 [V][G][D][N]
配雲呢拿忌廉、紅莓、士多啤梨醬、開心果雪糕
138

朱古力奶凍 [V][G][D]
配黑朱古力、可可碎泡沫、朱古力雪糕
128

開胃酒

Amaro Montenegro
108

Amaro Camatti
108

Limoncello
108

Sambuca
108

烈酒

Capovilla Saturno Peach
148

波特酒

W & J Graham's 20 Years Old Tawny
148

[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。
價格以港幣計算，另加一服務費。