



POPINJAYS

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APPIA TRATTORIA'S CHEF PAOLO VITALETTI
X
POPINJAYS' CHEF PAOLO TOLLERETTI
DINNER MENU



WELCOME

THE FAMOUS CHICKEN LIVER PÂTE [M][G][D]

Homemade Sourdough, Herb Gremolata

Santa Margherita Extra Dry 'P' DOC, Prosecco, Italy, N.V.

APPETISER

A BACCALÀ SALAD [S]

Cod, Tomato, Capers

LAMB SWEETBREADS &

PUNTARELLE

Guancia, Shredded Chicory

TRIPPA ALLA ROMANA [D]

Veal Tripe, Rich Tomato,

Mint, Pecorino Romano

Smeriglio Baracchi Merlot Cortona, Italy 2018

MIDDLE

TROCCOLI PASTA CETARA [M][G][D]

Anchovies, Brown Butter, Black Truffle

PASTA MISTA [G][S]

Littleneck Clams, Goro Mussels,

Mazara Red Prawn

Argiolas Costamolino Vermentino, Sardegna, Italy 2023

MAIN

ROASTED SUCKLING

LAMB [M]

Herb Gremolata

A PORCHETTA LIKE IN

ROME [M]

Roasted Pork, Liver,

Fennel Pollen, Apple Compote

SPANISH SEABREAM [S]

Flame-grilled, Lemon

Marchesi di Barolo 'Sbirolo' Langhe Nebbiolo, Piedmont, Italy 2022

DESSERT

APPIA'S PAN BRIOCHE [G][D]

Caramelized Hazelnut Ice Cream

5-Course at HKD 888

Wine Pairing at HKD 398

[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.

APPIA TRATTORIA'S CHEF PAOLO VITALETTI
X
POPINJAYS' CHEF PAOLO TOLLERETTI
DINNER A LA CARTE MENU

STARTER

A BACCALÀ SALAD Cod, Tomato, Capers [S]	288
LAMB SWEETBREADS & PUNTARELLE Guanciale, Shredded Chicory	278
TRIPPA ALLA ROMANA Veal Tripe, Rich Tomato, Mint, Pecorino Romano [D]	268

PASTA

PASTA MISTA Littleneck Clams, Goro Mussels, Mazara Red Prawn [G][S]	328
TROCCOLI PASTA CETARA Anchovies, Brown Butter, Black Truffle [M][G][D]	308

MAIN

WHOLE SPANISH SEABREAM Flame-grilled, Lemon [S]	688
ROASTED SUCKLING LAMB Herb Gremolata [M]	398
A PORCHETTA LIKE IN ROME Roasted Pork, Liver, Fennel Pollen, Apple Compote [M]	388

DESSERT

APPIA'S PAN BRIOCHE Caramelized Hazelnut Ice Cream [G][D]	138
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晚餐菜單

歡迎小食

招牌雞肝醬 [M][G][D]

自家製酸種麵包、香草醬

Santa Margherita Extra Dry 'P' DOC, Prosecco, Italy, N.V.

前菜

意式鹹鱈魚沙律 [S]

鱈魚、蕃茄、酸豆

羊胸腺配意大利菊苣 [S]

煙燻豬面頰肉、

切絲菊苣

羅馬式燴牛肚 [D]

牛肚、濃郁蕃茄、薄荷、

羅馬羊奶芝士

Smeriglio Baracchi Merlot Cortona, Italy 2018

意粉

切塔拉粗麵 [M][G][S][D]

鯷魚、焦化牛油、黑松露

混合海鮮意粉 [M][G][D]

花蛤、青口、馬札拉紅蝦

Argiolas Costamolino Vermentino, Sardegna, Italy 2023

主菜

脆皮烤羊 [M]

香草醬

羅馬式烤豬卷 [M]

燒豬肉、豬肝、茴香花粉、蘋果醬

燒西班牙鯛魚 [S]

炭燒西班牙鯛魚、檸檬

Marchesi di Barolo 'Sbirolo' Langhe Nebbiolo, Piedmont, Italy 2022

甜品

APPIA牛油布里歐包 [G][D]

焦糖榛子雪糕

五道菜 888元

葡萄酒配搭 398元

[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。

APPIA TRATTORIA'S CHEF PAOLO VITALETTI
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晚餐單點菜單

前菜

意式鹹鱈魚沙律 鱈魚、蕃茄、酸豆 [S]	288
羊胸腺配意大利菊苣 煙燻豬面頰肉、切絲菊苣	278
羅馬式燴牛肚 牛肚、濃郁蕃茄、薄荷、羅馬羊奶芝士 [D]	268

意粉

混合海鮮意粉 花蛤、青口、馬札拉紅蝦 [G][S]	328
切塔拉粗麵 鯷魚、焦化牛油、黑松露 [M][G][D]	308

主菜

整條燒西班牙鯛魚 炭燒西班牙鯛魚、檸檬 [S]	688
脆皮烤羊 香草醬 [M]	398
羅馬式烤豬卷 燒豬肉、豬肝、茴香花粉、蘋果醬 [M]	388

甜品

APPIA牛油布里歐包 焦糖榛子雪糕 [G][D]	138
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[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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