

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
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 SET LUNCH

– APPETISER –

GAMBERI [M][G][S]

Confit Blue Prawn, "Peperonata" Sauce,
Friggitelli, Crispy Leek

CARNE SALADA [D][N]

Sliced Cured Beef, Castelmagno Cheese,
Hazelnut & Radicchio

CAPELANTE [S] [+HKD128]

Hokkaido Scallop Carpaccio, Amur Caviar,
Lemon Gel, Seaweed Chip

INSALATA DI FINOCCHI [V][D]

Sliced Fennel Salad, Orange Segment,
Taggiasca Olive, Whipped Ricotta

– MIDDLE COURSE –

ZITI [M][G][S][D]

Ziti Pasta, Cacio & Pepe,
Bluefin Tuna Tartare

TUBETTI [G][S][D][N] [+HKD128]

Boston Lobster, Crustaceans Bisque,
Pistachio

GNOCCHI [G][D]

Italian Sausage, Porcini Mushroom Sauce

ZUPPA DI PORRI [V][G]

Grilled Leek & Potato Soup, Barley, Herb Oil

– MAIN COURSE –

BRANZINO [S]

Baked Atlantic Seabass, "Puttanesca" Sauce,
Broccolini

TAGLIATA DI POLLO [G][D]

Chicken Leg "Tagliata", Herb Mash,
Asparagus, Grain Mustard Sauce

FILETTO [M][D][SS] [+HKD148]

Grilled Tenderloin, Foie Gras, Celeriac Puree,
Chanterelle, Black Truffle

CARCIOFO [V][G][D]

Global Artichoke, Plant Based Veal,
Pecorino Fondue, Baby Spinach

– DESSERT –

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

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

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

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

PANNA COTTA [V][G][D]

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

ADD 78 PER GLASS FOR SELECTED WINES / 0 ABV WINES

[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

FRESH MARKET OYSTER [S][SS]

Half Dozen 498

Dozen 888

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

N3 Amur Caviar 688

N7 Kaluga Caviar 888

RICCIOLA [G][S][SS]

Sliced Japanese Hamachi, Lemon Gel, Amur Caviar, Rice Puff, Seaweed
268

FASSONA [G][D][SS]

Fassona Beef Tartare, Egg Yolk Emulsion, Black Truffle
318

GRAN CRUDO [M][G][S][D]

*Norwegian Scampi, Market Fresh Oyster, Sicilian Red Prawn,
Bluefin Tuna, Japanese Hamachi, Hokkaido Scallop
Murray Caviar 10g
(to share)*
1,188

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ANTIPASTI

STARTER

CAPELANTE [G][S]

*Hokkaido Scallop, Friggitielli,
Peperonata Sauce, Salsa Verde, Crispy Leek*
388

CRUDO & BURRATA [D]

*Apulian Burrata,
San Daniele Ham & Fig*
308

INSALATA [V][D][N]

*Baby Gem, Red Radish, Raspberry,
Castelmagno Cheese, Walnut, Tomato Powder*
248

PRIMI

PASTA AND RISOTTO

SPAGHETTI ALL'ASTICE [M][G][S][D]

*Chitarra Egg Yolk Spaghetti Pasta,
Boston Lobster and Bagna Cauda*
498

TAGLIOLINI AI RICCI [G][S][D]

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

SEDANINI AL TONNO [G][S][SS]

*Mediterranean Tuna Crudo,
Puttanesca Sauce, Lemon*
388

TAGLIATELLE [G][D]

*Homemade Tagliatelle Pasta, Duck Ragout,
Castelmagno*
358

GNOCCHI [G][D]

*Potato Gnocchi, Tuscan Sausage,
Porcini Mushroom, Black Truffle*
368

RISOTTO AL RADICCHIO [V][N][D]

*Aged "Acquerello" Rice, Braised Radicchio,
Stracchino Cheese, Walnut*
348

"THE CLASSIC"

Daily Special Traditional Pasta Recipe
348

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SECONDI

MAIN

SGOMBRO REALE [G][S][D][SS]

*Spanish Mackerel, Franciacorta Sauce,
Wilted Baby Gem, Fava Bean*
458

DENTICE [S][D]

*Baked Chilean Seabass, Chanterelle,
Cime Di Rapa, Saffron Sauce*
458

AGNELLO

*New Zealand Lamb Loin, Braised Lentil,
Salsa Verde*
488

FILETTO [M][D]

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

SECONDI DA CONDIVIDERE

MAIN TO SHARE

BRANZINO [M][S]

*Grilled Atlantic Seabass,
Garlic & Chili Broccolini, "Puttanesca" Sauce*
888

TAGLIATA [D]

*Smoked 700g M5 Wagyu Striploin,
Porcini Mushroom, Roasted Potato*
1,388

CONTORNI

SIDES

BROCCOLINI [V][G]

*Sautee' Broccolini, Garlic, Chili,
Crispy Shallot*
88

MAMMOLE [V][G]

Fried Artichoke Chip, Lemon
88

PATATE E PROVOLA [V][D]

Mashed Potato & Smoked Provola Cheese
88

FUNGHI [V][D]

*Roasted Porcini, Chanterelles and
Morel Mushroom*
108

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DOLCI

DESSERT

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

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

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

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

Amaronauta
108

Limoncello
108

Sambuca
108

GRAPPA

Capovilla Saturno Peach
148

PORT

W & J Graham's 20 Years Old Tawny
148

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SOMMELIER RECOMMENDATION

BUBBLES

	GLS	CARAFE 250ml	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 Aurenco, 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
Primitivo Rosato Manduria, Puglia, Italy 2023	130	190	650

RED

Mornington Peninsula Pinot Noir, Australia 2021	150	220	750
Marchesi di Barolo 'Sbirolo' Langhe Nebbiolo, Piedmont, Italy 2022	160	230	780
Chianti Classico, Stommennano, Tuscany, Italy 2020	150	220	750
Montepulciano d'Abruzzo Valle Reale, Italy 2021	140	200	700
Smeriglio Baracchi Merlot Cortona 2018	130	190	600

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

(需整桌享用同一菜單)

– 前菜 –

油封藍蝦 [M][G][S]

燴甜椒汁，意大利青椒，香脆韭蔥

意式醃牛肉片 [D][N]

卡斯特爾馬格諾芝士，榛子，紅菊苣

北海道帶子薄片 [S][+HKD128]

魚子醬，檸檬醬，海藻脆片

茴香沙律 [V][D]

橙肉，塔吉亞斯卡橄欖，打發乳清芝士

– 第二道菜 –

吸管麵意粉 [M][G][S][D]

芝士黑椒汁，藍鱈吞拿魚他他

短管粉 [G][S][D][N][+HKD128]

波士頓龍蝦，甲殼類濃湯，開心果

意式馬鈴薯丸子 [G][D]

豬肉腸，牛肝菌汁

燒韭蔥薯仔湯 [V][G]

大麥，香草油

– 主菜 –

焗大西洋鱸魚 [S]

意式香辣蕃茄橄欖汁，西蘭花苗

香烤雞腿 [G][D]

香草薯蓉，露筍，芥末籽汁

烤牛柳 [M][D][+HKD148]

鵝肝，芹菜頭蓉，雞油菌，黑松露

雅枝竹 [V][G][D]

植物小牛肉，佩科里諾芝士汁，菠菜苗

– 甜品 –

榛子朱古力雪菲蛋糕 [V][G][D][N]

配香橙、72%黑朱古力醬

英式布甸 [V][G][D][N]

配雲呢拿吉士忌廉、紅莓、士多啤梨醬、開心果雪糕

朱古力奶凍 [V][G][D]

配黑朱古力、可可碎泡沫、朱古力雪糕

另加\$78享用精選紅酒或白酒一杯

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

新鮮生蠔 [S][SS]

6隻 498

12隻 888

魚子醬 30克 [G][S][D][SS]

N3史氏鱒魚子醬 688

N7達氏鯉魚子醬 888

日本油甘魚刺身 [G][S][SS]

配檸檬醬、魚子醬、米通、海藻

268

生牛肉他他 [G][D][SS]

配蛋黃醬、黑松露

318

海鮮拼盤 (共享) [M][G][S][D]

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

1,188

[M] 主廚推介 [V] 素食 [G] 含麩質
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前菜

北海道帶子 [G][S]

意大利小甜椒、意式燴甜椒醬、莎莎青醬、脆韭蔥

388

布拉塔芝士拼盤 [D]

配聖丹尼利亞火腿、無花果

308

沙律 [V][D][N]

迷你羅馬生菜、櫻桃蘿蔔、紅莓、卡斯特馬尼奧芝士、合桃、番茄粉

248

意大利麵、飯

龍蝦意粉 [M][G][S][D]

吉他蛋黃意粉配波士頓龍蝦、巴加納紹達醬

498

海膽幼麵 [G][S][D]

蛋黃幼麵配日本海膽、檸檬醬、細香蔥、魚子醬

398

吞拿魚意粉 [G][S][SS]

地中海吞拿魚刺身配普塔內斯卡醬、檸檬

388

鴨肉闊條意粉 [G][D]

自家製闊條意粉配鴨肉醬、卡斯特爾馬格諾芝士

358

意式馬鈴薯丸子 [G][D]

配托斯卡納香腸、牛肝菌、黑松露

368

紅菊苣意大利飯 [V][D][N]

陳年香米、燴紅菊苣、絲綢芝士、合桃

348

每日特選，請向我們同事查詢

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

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主菜

西班牙鯖魚 [G][S][D][SS]
配法國氣泡酒汁、炒嫩生菜、蠶豆
458

智利鱸魚 [S][D]
焗鱸魚配雞油菌、芥蘭苗、藏紅花醬
458

紐西蘭羊柳
配燴小扁豆、莎莎青醬
488

M5 和牛牛柳 [M][D]
配薯蓉、鵝肝、羊肚菌、黑松露
688

共享主菜

大西洋鱸魚 [M][S]
燒鱸魚配蒜蓉辣椒西蘭花苗、普塔內斯卡醬
888

煙燻M5和牛西冷 (700克) [D]
配牛肝菌、燒薯仔
1,388

配菜

炒西蘭花苗 [V][G]
配蒜蓉、辣椒、脆炸紅蔥頭
88

炸雅枝竹片 [V][G]
配檸檬
88

薯蓉煙燻芝士 [V][D]
88

燒牛肝菌拼合菌 [V][D]
108

[M] 主廚推介 [V] 素食 [G] 含麩質
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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

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

[M] 主廚推介 [V] 素食 [G] 含麩質
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