



POPINJAYS

POPINJAYS

SET LUNCH

AND

A LA CARTE SIGNATURES

CHEF DE CUISINE
PAOLO TOLLERETTI

POPINJAYS, A TERM ONCE ASSIGNED TO PARROTS, TAKES ITS NAME FROM THE RESIDENT COCKATOOS ALONG NEIGHBOURING GARDEN ROAD, HONG KONG PARK AND HONG KONG ZOOLOGICAL AND BOTANICAL GARDENS. NATURALLY DRAWN TO BEING PART OF A FLOCK, AND RARELY FLYING SOLO, THE HABITS OF THESE BIRDS EMBODY POPINJAYS' SOCIABLE SPIRIT.

#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

-POPINJAY'S DRINKS SELECTION-

INDULGE YOURSELVES TO A DRINK CRAFTED BY OUR MIXOLOGISTS

BLOODY MARY

KETEL ONE VODKA, TOMATO, CELERY, LEMON, POPINJAYS MIX

NICCOLO NEGRONI

LANGLEY'S FIRST CHAPTER GIN, MANCINO ROSSO, CAMPARI

SWEET SIXTEEN

COCONUT WATER, PINEAPPLE JUICE, PINA COLADA SYRUP,
FLOAT CRANBERRY AND CITRUS BLEND

\$108 PER GLASS

POPINJAYS FESTIVE SET LUNCH

(SET LUNCH IS OFFERED FOR THE WHOLE TABLE)

- APPETISER -

WAGYU BEEF TARTARE

tonnato sauce, cured egg yolk

OR

PAN FRIED SCALLOPS

pumpkin, guanciale, hazelnut

OR

CRAB MILLEFEUILLE

crispy wonton, potato & chives vichyssoise, ikura

OR

ARTISAN BURRATA (V)

fennel salad, tomato dust, pistachio pesto

- MIDDLE COURSE -

CREAMY MUSHROOM SOUP (V)

lemon scent ricotta, truffle dumpling

OR

CHAMPAGNE RISONI

Canadian lobster, lemon & thyme

OR

MACCHERORONCINI

White veal ragout, comte cheese mulsion

- MAIN COURSE -

PAN-FRIED SEABASS

celeriac, chantarelle, pernod & dill sauce

OR

GRILLED SPRING CHICKEN

asparagus, truffle mash, burnt shallot

OR

ANGUS BEEF "ROSSINI STYLE" (+128)

seared foie gras, porcini, shallot & watercress

OR

BAKED AUBERGINE (V)

plant based beef, rocket, mozzarella sauce

-DESSERT -

POPINJAYS TIRAMISU

marsala & mascarpone cream, crunchy hazelnut & espresso ice-cream

OR

HAZELNUT CHOCOLATE

crunchy cake with vanilla ice-cream

OR

COCONUT & PUMPKIN TAPIOCA (V)

with mango sorbet

3 COURSE HKD 598

(CHOOSE STARTER, MIDDLE OR MAIN, DESSERT)

4 COURSE HKD 648

(CHOOSE STARTER, MIDDLE, MAIN, DESSERT)

INDULGENCE

FRESH MARKET OYSTER	
HALF DOZEN	410
DOZEN	800

market catch served with mignonette, lemon & tabasco

EXCLUSIVE THE MURRAY CAVIAR
aserved with mini blinis, lavash crackers & sour cream
30 G

N1 - BAERI	788
N3 - AMUR	888
N7 - KALUGA	1088

TO START

POLIPO	288
--------	-----

char-grilled octopus, potato espuma, shishito pepper, piquillo sauce

LOBSTER BISQUE	268
----------------	-----

rich lobster soup, fregola, seafood ragout

SEARED FOIE GRAS	288
------------------	-----

pumpkin, granola & pistachio

ARTISANAL BURRATA	268
-------------------	-----

artichoke, radicchio, heirloom tomatoes, Cantábrico anchovies
romesco sauce, taggiasca olive

FROM THE SEA

ALASKAN COD	448
herbs crust, roasted asparagus octopus & piquillo ragout saffron emulsion	
BOSTON LOBSTER	688
braised spinach & leek, salicornia, Amur caviar, lobster sauce	
GREEN TAGLIATELLE	328
clams, carabinero crudo, bottarga	

FROM THE LAND

PAPPARDELLE	328
slow-cooked wagyu short rib, bourgignonne, parmesan fondue	
LAMB SCOTTADITO	488
charred lamb cutlet, eggplant purée, artichokes fava beans & gremolata	
WAGYU BEEF TENDERLOIN "ROSSINI STYLE"	688
foie gras, porcini purée, morels, merlot sauce	
POPINJAYS PARMIGIANA (V)	288
baked eggplant with buffalo mozzarella, san marzano tomatoes and basil	

DESSERT

POPINJAYS' TIRAMISU	138
ristretto & mascarpone cream, crunchy hazelnut, espresso Ice cream	
VALRHONA CHOCOLATE DELIGHT	138
64% dark chocolate mousse, chocolate crumble, ice-cream	
MILLEFUILLE	128
strawberry, vanilla chantilly, almond, strawberry sorbet	
LIME & LEMON CHEESE CAKE	128
confit lemon, crème fraîche, limoncello sorbet	
COCONUT TAPIOCA	108
pomelo, mango sorbet	

CHEESE

ARTISANAL CHEESE SELECTION	318
daily selection of 5 curated cheese, condiment and breads (Please check with our service team for daily selection details)	

Cake fee is \$60 per person

Corkage fee: \$500 per bottle of wine and \$1,000 per bottle of spirit.

TEA AND COFFEE SELECTION

TEA SELECTIONS

\$80

TIFFANY'S BREAKFAST
BLACK TEA

DUKE'S BLUES
EARL GREY

MOUNT FEATHER
CHINESE GREEN TEA

DRAGON JASMINE TEA
CHINESE GREEN TEA

BEEEEEE CALM
CHAMOMILE TEA

MERRY PEPPERMINT
PEPPERMINT TEA

ENERGINGER
HERBAL INFUSION TEA

LA VIE EN ROSE
BLACK TEA WITH ROSE

TOWERING KUNG FU
KEEMAN CONGU BLACK TEA

LYCHEE WHITE PEONY
LYCHEE FLAVOURED WHITE TEA

COFFEE SELECTIONS

(REGULAR MILK, SKIMMED MILK, ALMOND MILK, SOYA MILK AVAILABLE)

\$75

ESPRESSO

AMERICANO

MACCHIATO

CAPPUCCINO

LATTE

FLAT WHITE

MOCHA