



POPINJAYS

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SET LUNCH  
AND  
A LA CARTE SIGNATURES

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.

REFLECTING HONG KONG'S VIBRANT, COSMOPOLITAN STYLE, THE CONTEMPORARY LIFESTYLE DESTINATION IS DESIGNED TO ATTRACT THE CITY'S FLAMBOYANT, FASHIONABLE CROWD AND LEADERS IN STYLE.

# POPINJAYS SET LUNCH

(SET LUNCH IS OFFERED FOR THE WHOLE TABLE)

## – APPETISER –

### CARNE SALADA

*Salted Beef with Radicchio, Walnuts,  
Aged Parmesan*

### POLIPO AI FERRI [SS][G][D]

*Grilled Octopus, Soft Potatoes,  
Padron Pepper, Romesco*

### CARPACCIO CAPESANTE [SS][G][D] (+80)

*Hokkaido Scallop Carpaccio, Salicornia,  
Lemon Emulsion, Rice Puff*

### INSALATA [V]

*Buffalo Mozzarella, Baked Heirloom,  
Baby Green, Lemon Dressing*

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## – MIDDLE COURSE –

### PATATE & PORRI [V]

*Braised Leek & Potato Soup, Black Truffle*

### CALAMARATA (+128)

*Boston Lobster, Bagna Cauda, Misticanza*

### MEZZE MANICHE "AMATRICIANA"

*Tomato Sauce, Guanciale, Red Onion,  
Pecorino, Black Pepper*

### SPAGHETTONE AGLIO OLIO

*Clams broth, Tuna Tartare, Capers,  
Pistachio*

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## – MAIN COURSE –

### RANGERS VALLEY TAGLIATA [SS][G] (+108)

*Grilled beef steak, Porcini Casserole, Rocket  
Parmesan Cheese*

### POLLO [D][G]

*Devil Chargrilled Chicken Leg, Caponata*

### BRANZINO [SS][G][D]

*Pan-Fried Atlantic Seabass, yellow Gazpacho,  
Broccoli, Taralli*

### PORTOBELLO GRATINATO [V]

*Plant-Based Veal, Portobello Mille Feuille,  
Spinach, Parmigiano Fondue*

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## – DESSERT –

### POPINJAYS TIRAMISU [V][N]

*Ristretto & Mascarpone Cream,  
Crunchy Hazelnut, Espresso Ice Cream*

### MILLEFOGLIE DI FRAGOLE [V][N]

*Filo Pastry, Strawberries Textures, Chantilly,  
Raspberry Sorbet*

### LIME CHEESE CAKE [V]

*Lemon Textures, Limoncello Sorbet*

ADD 78 PER GLASS FOR SELECTED WINES

2 COURSE HKD 398

3 COURSE HKD 468

4 COURSE HKD 528

PRICES ARE IN HKD AND SUBJECT TO 10% SERVICE CHARGE

# CRUDO

## FRESH OYSTER [G][D]

Half Dozen 428

Dozen 758

## CAVIALE 30gr

N3 Amur Caviar 688

N5 Perseus Caviar 888

## CARPACCIO DI TONNO [SS][D][G]

*Bluefin Tuna Carpaccio, Ginger, Chives*

288

## GAMBERI ROSSI [C][D][SS]

*Sicilian Red-Prawn, Grapefruit, Amur Caviar*

488

## SCAMPI [C][D][SS][G]

*Norwegian Langoustine*

328

## CAPESANTE MARINATE [SS][D][G]

*Marinated Scallops, Salicornia, Lemon Emulsion, Rice Puff*

278

## CARPACCIO DI MANZO [G]

*Angus Beef Carpaccio, Grana Padano, Arugula, Black Truffle*

278

[V] Vegetarian [G] Gluten Free [D] Dairy Free [SS] Sustainable [N] Contain Nuts [C] Crustaceans  
Vegetarian and vegan options are available to cater to your dietary requirements.

Please check with our service team.

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

# ANTIPASTI

## STARTER

### VITELLO TONNATO [G][D]

*Slow-Cooked Veal Loin, Tuna Sauce, Capers*

248

### PATE DI FEGATINI

*Tuscan Style Chicken Liver Pate, Sourdough*

208

### INSALATA DI POLPO

*Grilled Octopus, Smoked Potato,  
Peperone Crusco*

298

### BUFALA [V]

*Buffalo Mozzarella Cheese,  
Baked Tomato, Oregano*

248

### INSALATA VERDE [V]

*Mix Baby Green, Avocado, Parmesan Cheese,  
Bread Crisp, Lemon Dressing*

168

# PRIMI

## PASTA, RISOTTO AND SOUP

### ZUPPA DI PESCE [SS][C]

*Sardinian Fregula, Seafood*

298

### LINGUINE ALL'ASTICE [C]

*Signature Linguine Pasta, Boston Lobster,  
Bagna Cauda*

498

### SPAGHETTONI ALLE VONGOLE & BOTTARGA [D]

*Spaghetti Pasta, Clams & Cured Mullet Roe*

328

### CALAMARATA AI POMODORI [V]

*Calamarata Pasta, Seasonal tomato, Eggplant,  
Stracciatella, Basil*

298

### GNOCCHI ALLA CAMPIDANESE

*Potato Gnocchi, Sausage, Fennel  
Seeds & Ricotta Salata*

308

### RISOTTO AGLI SCAMPI [C][G]

*Aged Acquerello Risotto, Marinated Scampi,  
Champagne & Thyme, Amur Caviar*

338

### RISOTTO FUNGHI PORCINI [V][C]

*Aged Acquerello Risotto, Mascarpone  
Braised Porcini, Freshly Shaved Black Truffle*

298

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# SECONDI

## MAIN

### MERLUZZO [G][D][SS]

*Chilean Seabass, Cannellini Beans,  
Guanciale, Clams*

428

### GAMBERONI [D][SS][C]

*Grilled King Prawn Provençale style*

448

### AGNELLO SCOTTADITO [D][G]

*Grilled Lamb Rack, Eggplant Caviar, Burnt Shallot*

458

### GALLETTO ALLA DIAVOLA [D][G]

*Spatchcocked Chicken, Caponata*

418

### FILETTO ALLA ROSSINI [G]

*Grilled Wagyu Tenderloin, Foie Gras,  
Truffle Mash, Morel Mushroom*

688

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# CONTORNI

## SIDES

### ASPARAGI GRATINATI [V][G]

*Grilled Asparagus, Burnt Butter  
Grana Padano Cheese*

88

### FUNGHI TRIFOLATI [V][G][D]

*Sautéed Wild Mushrooms, Garlic, Fresh Parsley*

88

### SPINACI ALLA CREMA [V][G]

*Creamy Spinach, Taleggio Cheese*

78

### PURÉ DI PATATE [V][G]

*Belgian Potato Purée, Nutmeg, Butter*

78

### BROCCOLINI ALL'AGLIO [V][G][D]

*Sautéed Broccolini, Garlic & Chili*

78

### PATATINE AL TARTUFO NERO [V][G]

*French Fries, Black Truffle*

88

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## DOLCI DESSERT

POPINJAYS' TIRAMISU [V][N]  
*Ristretto & Mascarpone Cream, Crunchy  
Hazelnut, Espresso Ice Cream*  
148

PROFITEROLES [V][N]  
*Vanilla Choux, Hazelnut Praline,  
64% Dark Chocolate Sauce*  
138

MILLEFOGLIE DI FRAGOLA [V][N]  
*Filo Pastry, Strawberries Textures,  
Chantilly, Raspberry Sorbet*  
138

BABA AL RUM [V]  
*Yeast Cake Soaked in Rum Syrup, Chantilly*  
148

ARTISANAL CHEESE SELECTION [V][N]  
*Daily Selection of 5 Curated Cheeses, Condiments & Breads  
(Please check with our service team for daily selection details)*  
328

### APERITIF / DIGESTIF

Amaro Montenegro  
108

Amaronauta  
108

Limoncello  
108

Sambuca  
108

### GRAPPA

Capovilla Saturno Peach  
398

Castagner Leon Amarone  
198

### PORT

W & J Graham's 20 Years Old Tawny  
148

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# WINE LIST

## BUBBLES

	GLS	BTL
Ruinart 'R De Ruinart', Champagne, France NV	220	1,190
Ruinart Brut Rosé, Champagne, France	240	1,200
Perla Del Garda Metodo Classico Dop Brut, Italy 2019	190	950
Rive Della Chiesa, Prosecco, Veneto, Italy NV	130	630

## WHITE

Chablis Domaine Oudin, France 2022	190	950
Gewürztraminer, Alois Lageder, Trentino Alto Adige, Italy 2021	160	800
Pinot Grigio, Schiopetto, Friuli, Italy 2022	130	650
Etna Blanco, Tornatore, Sicily, Italy 2022	160	800
Chardonnay Di Torgiano Aurenate, Lungarotti, Umbria, Italy 2019	220	1,100
Vermentino, Tenuta Guado Al Tasso, Bolgheri, Tuscany, Italy	140	700

## ROSÉ

'Whispering Angel', Chateau D 'Esclans, Cotes D E Provence, France 2022	140	650
Primitivo Rosato Manduria, Puglia, Italy 2023	130	650

## RED

Montepulciano d'Abruzzo Valle Reale, Italy 2021	140	700
Chianti Classico, Stomennano, Tuscany, Italy	150	750
Pinot Nero, Baracchi, Tuscany, Italy 2019	220	990
Etna Rosso, Tornatore, Sicily Italy 2022	160	800
Domaine des Tourelles, Bekaa Valley, Lebanon 2021	130	650
Barolo DOCG, Diego Conterno, Piedmont, Italy 2019	200	1,100

## SWĒET

Moscato D 'Asti, Saracco, Piedmont, Italy 2022	150	720
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# 午市套餐

(需整桌享用午市套餐)

## - 前菜 -

意式薄切生牛肉片 [G][SS]  
安格斯生牛肉片, 火箭菜, 黑松露

意式烤章魚 [D][G][SS]  
薯蓉, 帕德龍辣椒, 羅馬式紅醬

北海道薄切帶子 [D][G][SS] (+80)  
海露荀, 檸檬醬汁, 炸米花

田園沙律 [V]  
沙律菜, 水牛芝士, 焗有機蕃茄, 檸檬汁

## - 第二道菜 -

大蔥馬鈴薯湯 [V]  
配黑松露

波士頓龍蝦意大利大水管麵 (+128)  
大水管麵, 龍蝦汁, 意大利鯉魚蒜汁

意式辣肉短管意粉  
番茄醬, 風乾豬面頰, 紅洋蔥, 羊奶芝士, 黑胡椒

蒜香意大利麵  
蜆湯, 吞拿魚他他, 酸豆, 開心果

## - 主菜 -

燒牛柳配牛肝菌 [SS][G] (+108)  
火箭菜, 巴馬臣芝士

炭燒雞腿肉 [G][D]  
配西西里式雜菜

煎海鱸魚 [D][G][SS]  
凍湯, 西蘭花, 意式小鹹餅

焗素肉大啡茹 [V]  
素小牛肉, 波菜, 巴馬臣芝士汁

## - 甜品 -

意式咖啡提拉米蘇 [V][N]  
馬斯卡彭忌廉, 脆榛子, 咖啡雪糕

草莓千層酥 [V][N]  
草莓千層酥, 紅莓雪芭

青檸芝士蛋糕 [V]  
青檸芝士蛋糕, 意大利檸檬酒雪芭

另加\$78享用精選紅酒或白酒一杯

2道菜菜單 每位\$398

3道菜菜單 每位\$468

4道菜菜單 每位\$528

價格以港元計算, 並需加收 10% 服務費

# 海鮮刺身及生料

新鮮生蠔 [G][D]

6隻 428

12隻 758

魚子醬 30克

俄羅斯鱈魚子醬 688

頂級鱈龍魚子醬 888

薄切藍鯨吞拿魚 [SS][D][G]

藍鯨吞拿魚, 薑, 細香蔥

280

薄切西西里紅蝦刺身 [C][D][SS]

西柚, 俄羅斯鱈魚子醬

488

原隻挪威海螯蝦 [SS][C][D][G]

328

薄切醃製帶子 [SS][D][G]

薑, 細香蔥, 檸檬汁, 脆米片

278

薄切安格斯生牛肉片 [G]

火箭菜, 黑松露

278

[V] 素食 [G] 不含麩質 [D] 不含乳製品 [SS] 可持續 [N] 含堅果類 [C] 甲殼類動物

我們提供素食的選項以滿足您的飲食要求

請與我們的服務團隊聯繫。

價格以港幣計算, 另加10%服務費

# 前菜

慢煮小牛肉配吞拿魚醬 [G][D]  
248

托斯卡納風格雞肝醬 [G]  
酸種麵包  
208

意式烤章魚  
煙燻馬鈴薯、黑胡椒  
298

水牛城芝士 [V]  
焗番茄、牛至  
248

田園沙律 [V]  
雜菜沙律、牛油果、巴馬芝士、麵包脆片、檸檬汁  
168

## 意大利粉, 意大利飯及湯

龍蝦濃湯 [SS][C]  
龍蝦湯、珍珠意粉、虎蝦、蜆  
298

特制波士頓龍蝦扁意大利粉 [C]  
498

蜆肉意大利粉 [D]  
配烏魚子  
328

時令蕃茄寬管戒指麵 [V]  
配茄子蓉, 羅勒  
298

雜肉香腸馬鈴薯丸子  
茴香籽、水牛芝士  
308

海螯蝦意大利飯 [G][C]  
百里香、魚子醬  
338

鮮刨黑松露牛肝菌意大利飯 [V][C]  
298

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## 主菜

香烤智利海鱸魚 [G][D][SS]  
蜆、義大利卷豆、風乾豬面頰肉  
428

普羅旺斯式燒原隻虎蝦 [C][D][SS]  
448

意式炭火燒羊架 [G][D]  
茄子蓉、乾蔥  
458

意式烤雞 [G][D]  
卡波納塔烤雞600G  
418

烤和牛牛柳 [G]  
煎鵝肝、松露薯蓉、羊肚菌  
688

## 配菜

焦香烤蘆筍 [G][V]  
巴馬臣芝士  
88

香蒜炒野生蘑菇 [G][D][V]  
炒野生蘑菇, 黑松露  
88

奶油菠菜 [G][V]  
奶油菠菜、陳年車打芝士  
78

比利時薯蓉 [G][V]  
肉豆蔻、牛油  
78

意大利長條西蘭花 [G][D][V]  
香蒜及辣椒  
78

炸幼薯條 [G][V]  
黑松露醬  
88

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## 甜品

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

雲呢拿雪糕泡芙 [V][N]  
配64%黑朱古力醬  
138

草莓千層酥 [V][N]  
配紅莓雪芭  
138

意式蘭姆酒' 巴巴' 蛋糕 [V]  
配鮮奶油忌廉  
148

精選手工芝士拼盤 [V][N]  
精選5款芝士，配調料及麵包  
(請向職員查詢是日精選詳情)

338

## 開胃酒

Amaro Montenegro  
108

Liquori Bureau Amaronauta  
108

Limoncello  
108

Sambuca  
108

## 烈酒

Capovilla Saturno Peach  
398

Castagner Leon Amarone  
198

## 波特酒

W & J Graham's 20 Years Old Tawny  
148

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