



POPINJAYS

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Brunch 1st Session : 12:00pm - 2:00pm

Brunch 2nd Session : 2:15pm - 4:15pm

#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.

Elevate your gourmet experience at home.

The Murray menu options are now available in Foodpanda and Deliveroo.

POPINJAYS CHRISTMAS BRUNCH

FESTIVE SEAFOOD BUFFET

- ON DISPLAY -

FRUITS DE MER

Chilled Boston lobster, seasonal oysters N°2, brown crab, Bretagne whelks
New Zealand mussels, tiger prawns

SMOKED AND CURED FISH

Smoked Norwegian salmon, dill cured salmon, smoked sturgeon, herring in oil

SASHIMI AND CEVICHE

hamachi, tuna, Scottish salmon, octopus ceviche

COLD CUTS AND TERRINES

24-months serrano ham, iberico chorizo, salchichón, country pâté, mortadella

"XAVIER L'ESPRIT DU FROMAGE" CHEESE SELECTION

- FESTIVE SALAD -

Butternut squash, kale, smoked turkey, cranberries

Salt roasted beetroot, feta cheese, pomegranate

Chicory, cured duck breast, comté cheese

Arugula, beef, gorgonzola cheese

Heirloom carrot, ginger, citrus

Russian Olivier salad

- LIVE STATION -

WHOLE ROASTED HAM

apple and onion jam, cranberry sauce

OYSTER ROCKEFELLER

Leek fondue, hollandaise sauce

SALMON ROE

blinis, lemon crème fraîche

- APPETIZERS -
(CHOOSE 1)

PAN SEARED HOKKAIDO SCALLOPS
beetroot and turnips

SOFT BOILED EGG
pumpkin and sage, toasted baguette

FOIE GRAS TORCHON
medjool dates, mulled wine

LOBSTER AND CHESTNUT VELOUTÉ
light whipped cream

- MAIN COURSE -
(CHOOSE 1)

YELLOW CHICKEN FROM LANDES
seasonal vegetables, Albufera sauce

"ACQUERELLO" RISOTTO
porcini mushroom

LINE CAUGHT SKREI COD
potato and samphire, caviar sauce

BEEF ROSSINI
celeriac and black truffle mousseline, pan jus

- SWEETS ON DISPLAY -

ASSORTMENT OF HOMEMADE CHRISTMAS PASTRIES, TARTS,
COOKIES AND CHOCOLATES

\$988 per person
\$488 for 5- 11 years children

WEEKEND FREE FLOW PACKAGE
(1ST SESSION UNTIL 1:45PM ; 2ND SESSION UNTIL 4PM)

additional \$188 for unlimited pour of Cava Brut, Catalunya, Spain
additional \$338 for unlimited pour of Champagne R de Ruinart Brut
additional \$448 for unlimited pour of Champagne Ruinart Blanc de Blancs

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TEA AND COFFEE SELECTION

TEA

BLACK \$75

ENGLISH BREAKFAST
EARL GREY
DARJEELING

OOLONG \$75

YELLOW GOLD
TRADITIONAL IRON BUDDHA

CHINESE \$75

JASMINE SILVER NEEDLE
IMPERIAL COOKED PU'ER

HERBAL \$75

LEMONGRASS AND GINGER
CHAMOMILE

COFFEE

ESPRESSO \$70

AMERICANO \$70

MACCHIATO \$70

CAPPUCCINO \$70

LATTE \$70

FLAT WHITE \$70

MOCHA \$70

ANTIPODES MINERAL WATER

STILL OR SPARKLING 500ML \$70

STILL OR SPARKLING 1000ML \$95