

POPINJAYS

DEGUSTATION MENU
AND
A LA CARTE SIGNATURES
—
DIDIER QUENNOUËLLE

#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

SEASONAL DEGUSTATION MENU

available tuesday - thursday

MARINATED SALMON

cucumber, wasabi sorbet

2017 Pouilly-Fumé, La Moyneire, Michel Redde, Loire Valley, France

or

FOIE GRAS TERRINE (ADD \$88)

figs chutney

2014, Gewurztraminer, Folastris, Josmeyer, Alsace, France



CAULIFLOWER VELOUTÉ

truffle, bread crouton



WILD TURBOT (ADD \$98)

celeriac, green apple truffle

2015 Verdicchio dei Castelli di Jesi Classico, Umani Ronchi, Italy

or

CHALLAN PIGEON ROSSINI

beetroot, taggiasca olive

2014 Santenay, Les Vieilles Vignes, Vincent Girardin, Burgundy, France



ARTISANAL CHEESE SELECTION FROM THE TROLLEY

by maître affineur beillevaire

2007 Vouvray, Moelleux, Clos de Bourg, Domaine Huët, Loire Valley, France

or

PAVLOVA

bergamot cream, fresh red berries, yuzu sorbet

2007 Vouvray, Moelleux, Clos de Bourg, Domaine Huët, Loire Valley, France

\$980 per person

Additional \$480 with wine pairing

APPETISERS

| | |
|---|-------|
| OSCIETRA CAVIAR AND ORGANIC EGG cream fraîche, organic smoked salmon | \$320 |
| ALASKA KING CRAB AND ARTISANAL BURRATINA curry marinated, tomato, thai basil gazpacho, pickle | \$285 |
| RED LABEL "GRAVLAX" SALMON pear, cucumber pickles, pomegranate, wasabi sorbet | \$260 |
| MARINATED "BLUEFIN" TUNA sesame, wasabi, daikon, spring onion, honey ponzu sauce | \$320 |
| FOIE GRAS TERRINE marinated red fruits, black radish, strawberry elder dressing | \$290 |
| "VENICE" BEEF CARPACCIO soft quail egg, purple artichoke, pickles, rocket leave, parmesan cracker | \$290 |

VEGETARIAN AND VEGAN

APPETISERS

POPINJAYS GARDEN SALAD \$190
eggplant caviar, asparagus, grapefruit, shallot dressing

"FINE" GREEN BEAN SALAD \$210
confit shallot, cherry, button mushrooms, pistachio, herbs salad

MARINATED MULTICOLOR BABY TOMATOES \$220
sweet melon, taggiasca olive, mozzarella snow

WARM WHITE ASPARAGUS \$210
yuzu mousseline sauce, crispy onion

MAINS

EGGPLANT PARMIGIANA \$230
eggplant, mozzarella, tomato coulis, basil

WILD MUSHROOM RISOTTO \$300
shaved parmesan, rocket leaves

LINGUINE ARRABIATA \$250

VEGETABLE GARDEN \$230
seasonal vegetable

MAINS

| | |
|--|-------|
| "SALT CRUSTED" WILD SEA BASS FOR TWO PERSONS a choice of two side dishes (30 minutes cooking process) | \$990 |
| WILD DOVER SOLE FOR TWO PERSONS a choice of two side dishes | \$995 |
| MISO BLACK COD baby spinach, pack choy, purple artichoke, citrus confit, thai condiment | \$395 |
| FISH CASSOLETTE confit baby fennel and ratte potato, bouillabaisse sauce | \$430 |
| "CHALLAN" CHICKEN BREAST wild morel mushrooms, roasted "bourgeoise" asparagus, suprême sauce | \$395 |
| CHALLANS DUCK BREAST glazed daikon turnip, orange, honey, lemon marmalade | \$410 |
| "AVEYRON" SUCKLING LAMB RACK spring navarin vegetable, tomato harissa, chick pea, taggiasca olive, lamb jus | \$495 |
| "RANGER VALLEY" WAGYU BEEF STRIPLOIN battered mash potato, grilled jalapeno, bearnaise sauce | \$480 |

SIDES

\$80

green salad
mashed potatoes
sautéed baby spinach
steamed asparagus
spring vegetable cocotte
linguine with bloody mary sauce

DESSERTS

| | |
|--|-------|
| PAVLOVA | \$140 |
| bergamot cream, fresh red berries, yuzu sorbet | |
| HAZELNUT AND CHOCOLATE CAKE | \$140 |
| fresh raspberry, blood orange gelée, blood orange sorbet | |
| SAKURA CREAM | \$140 |
| green tea sponge, strawberry compote, cashew nut crispy | |
| CARAMELIZED MILLE-FEUILLE | \$140 |
| sweet basil cream, lemon-lime sorbet | |
| FROMAGE BLANC AND RICOTTA | \$140 |
| poached green apple, almond joconde, fresh peppermint | |
| ARTISANAL CHEESE SELECTION FROM THE TROLLEY | \$250 |
| by maître affineur beillevaire | |

VEGAN DESSERTS

| | |
|----------------------------------|-------|
| PINEAPPLE AND VANILLA CARPACCIO | \$140 |
| coconut gelee, lemon-lime sorbet | |
| SLICED FRUITS OF THE SEASON | \$120 |