

POPINJAYS

HONG KONG RESTAURANT WEEK 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

POPINJAYS

A WELCOME SIGNATURE COCKTAIL



PAN SEARED OX-HEART TOMATO
truffle sorbet, vanilla dressing

or

KRISTAL CAVIAR AND ORGANIC EGG
crème fraîche, smoked salmon

or

FOIE GRAS TERRINE
raspberry coulis, spiced brandy reduction



KING LANGOUSTINE RAVIOLO
armoricaine sauce

or

WILD CHILEAN SEA BASS
pilaf rice, curry foam

or

CONFIT DUCK LEG
gratinated crushed potato



CHOCOLATE PISTACHIO CAKE
fresh red berries, beetroot chocolate ice cream

or

SESAME AND PINEAPPLE
crispy black sesame, pineapple compote and sorbet

or

HAZELNUT BISCUIT
apricot jam, rosemary, vanilla ice cream

3 course menu at HK\$698 plus 10% service charge per person
Additional HK\$220 with 2 glasses of selected Sparking Rosé and Wine
Additional HK\$300 with 3 glasses of selected Sparking Rosé and Wine



APPETISERS

OSCIETRA CAVIAR AND ORGANIC EGG cream fraîche, organic smoked salmon	\$320
ALASKA KING CRAB AND ARTISANAL BURRATINA curry marinated, beef heart tomato, avocado, shallot vanilla dressing	\$285
RED LABEL "GRAVLAX" SALMON pear, cucumber pickles, pomegranate, wasabi sorbet	\$260
PAN SEARED FOIE GRAS marinated victoria pineapple, popcorn, spicy brandy syrup	\$290
WAGYU BEEF TARTARE "TASMANIA" BLACK TRUFFLE soft quail egg, pickles, rocket leave, parmesan cracker	\$290
"PHILIBON" SWEET MELON AND CURED IBERICO HAM raspberry, peppermint, porto wine dressing	\$210

VEGETARIAN AND VEGAN

APPETISERS

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

MARINATED SUMMER TOMATOES \$220
vanilla dressing

"PHILIBON" SWEET MELON \$200
raspberry, peppermint, porto wine dressing

MAINS

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

WILD MUSHROOM RISOTTO \$300
shaved parmesan, rocket leaves

LINGUINE ARRABIATA \$250
shaved parmesan, mizuna salad

VEGETABLE GARDEN \$230
seasonal vegetable

MAINS

BAKED JOHN DORY "MEDITERRANEAN" STYLE FOR TWO PERSONS \$990
a choice of two side dishes
(20 minutes cooking process)

WILD DOVER SOLE FOR TWO PERSONS \$995
a choice of two side dishes

MISO BLACK COD \$395
new potato cake, girolles mushroom, fennel, coco emulsion

WILD SEA BREAM \$490
steamed broccolini with garlic, bouillabaisse sauce

"BURGEAU" CHALLANS DUCK BREAST \$410
glazed daikon turnip, orange, honey, lemon jam

"AVEYRON" MILK FED LAMB \$495
spring navarin vegetable, tomato harissa, chick pea, taggiasca olive, lamb jus

"RANGER VALLEY" WAGYU BEEF STRIPLOIN \$480
battered mash potato, grilled jalapeno, bearnaise sauce

SIDES \$80

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

DESSERTS

PAVLOVA	\$140
bergamot cream, summer berries, yuzu sorbet	
CHOCOLATE PISTACHIO CAKE	\$140
raspberry, beetroot chocolate ice cream	
SESAME & PINEAPPLE	\$140
crispy sesame flake, caramelized pineapple, pineapple sorbet	
HAZELNUT BISCUIT	\$140
rosemary scented apricot gelee, poached semi-dry apricot, vanilla gelato	
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

MANGO & PASSION FRUIT CARPACCIO	\$140
coconut gelee, lemon-lime sorbet	
SLICED FRUITS OF THE SEASON	\$120