



POPINJAYS

# POPINJAYS FESTA BRUNCH

BRUNCH WITH FREE FLOW  
(2-hours free flow)

"SOBERED UP"

Soft drinks

788

"GIVE IN A LITTLE"

Selected wine and soft drink

1,088

"POPIN-WAYS STYLE"

Veuve Clicquot Yellow Label Brut Champagne and house spirits

1,288

"TAKE ME HIGHER"

Dom Perignon Brut Champagne and house spirits

2,888

ANTIPODES STILL OR SPARKLING 1L

\$95

Brunch : 12:00 p.m. - 7:00 p.m.

Last Seating : 4:30 p.m.

#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 FESTA BRUNCH

– WELCOME –

GRAN CRUDO [D][SS][G][C]

Oysters, Marinated Salmon, Scallop Carpaccio, Tuna Tartare,  
Branzino Tartare, Octopus, Murray Caviar

– SMALL DISHES –

VITELLO TONNATO [D][SS][G]

Slow-cooked veal loin, Tuna Sauce, Capers

BUFFALO MOZZARELLA [V][G]

Baked Heirloom Tomato, Oregano

PATE DI FEGATINI [D]

Tuscan Style Chicken Liver Pâté, Sourdough

– PASTA –

CAVATELLI ALLA CAMPIDANESE

Fresh Sausage, Dried Tomatoes, Pecorino, Fennel Seeds

CALAMARATA [SS][C]

Lobster Ragout, Bagna Cauda, Taralli

FREGOLA ALLE VONGOLE [D]

Clams, Baby Squid, Bottarga

[V] Vegetarian [G] Gluten Free [D] Dairy Free [SS] Sustainable [N] Contain Nuts [C] Crustaceans

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# POPINJAYS FESTA BRUNCH

## – MAIN COURSE –

RANGERS VALLEY TAGLIATA [SS]  
Porcini Casserole, Rocket, Parmesan Cheese

PAN-FRIED SEABASS [SS]  
Cannellini Bean, Guanciale, Clams

POLLO ALLA DIAVOLA [G]  
Grilled Spring Chicken, Caponata

## – SWEETS –

POPINJAYS' DESSERTS DELIGHT [V][N]  
Assortment of Signature Sweets

[V] Vegetarian [G] Gluten Free [D] Dairy Free [SS] Sustainable [N] Contain Nuts [C] Crustaceans

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# POPINJAYS

## 假日早午餐

BRUNCH WITH FREE FLOW  
(2-hours free flow)

兩小時任飲

"SOBERED UP"

早午餐配無酒精飲品

788

"GIVE IN A LITTLE"

早午餐配特選餐酒及無酒精飲品

1,088

"POPIN-WAYS STYLE"

早午餐配Veuve Clicquot Yellow Label Brut Champagne香檳及特選烈酒

1,288

"TAKE ME HIGHER"

早午餐配Dom Perignon Brut Champagne香檳及特選烈酒

2,888

天然礦泉水(純水/有氣)1公升

95

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如您對任何食物有過敏反應或需要其他膳食安排，請向我們的服務員聯絡

價格以港元計算，並需加收 10% 服務費

菜單內容可能會因季節性和產品供應情況而有所改變

# 假日早午餐

## – 頭盤 –

### 海鮮拼盤 [D][SS][G][C]

生蠔, 煙三文魚, 薄切帶子, 吞拿魚他他, 海鱸魚他他, 章魚及魚子醬

## – 小食 –

### 意式小牛肉 [D][SS][G]

慢煮小牛肉配吞拿魚醬, 酸豆

### 水牛芝士 [V][G]

有機蕃茄, 牛至

### 意大利雞肝醬 [D]

酸種麵包

## – 意大利麵 –

### 香腸乾蕃茄意大利麵

羊奶芝士, 茴香籽

### 龍蝦意大利麵 [SS][C]

大水管麵, 意大利鯷魚蒜汁

### 海鮮珍珠意大利麵 [D]

蜆, 魷魚, 烏魚子

[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  
如您對任何食物有過敏反應或需要其他膳食安排, 請向我們的服務員聯絡

# 假日早午餐

## - 主菜 -

燒牛柳配牛肝菌 [SS]

火箭菜, 巴馬臣芝士

煎海鱸魚配豬面額肉及蜆 [SS]

意大利捲豆

燒春雞配西西里烤雜菜 [G]

## - 甜品 -

POPINJAYS 甜品巡禮 [V][N]

精選款式招牌甜品

[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  
如您對任何食物有過敏反應或需要其他膳食安排，請向我們的服務員聯絡