



POPINJAYS

POPINJAYS

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 –

BEEF CURED "CARNE SALADA" [G][N]

*Beef Cured "Carne Salada", Radicchio,  
Walnut, 24 month Parmigiano Reggiano*

BURRATA [V][G]

*Burrata, Baby Gem Lettuce,  
Yellow Tomato Salsa, Taggiasca Olive*

BLUEFIN TUNA TARTARE [+HKD90]

*Bluefin Tuna Tartare, Lemon Ricotta,  
Murray Caviar, Puffed Fregola*

SEARED SCALLOP [C]

*Seared Scallop, Turnip Top, Lobster Sauce &  
Focaccia Crumble*

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## – MIDDLE COURSE –

MEZZE MANICHE PASTA

*Mezze Maniche Pasta with  
Braised Beef Cheek Ragù*

LINGUINE PASTA [C][+HKD128]

*Linguine Pasta, Boston Lobster, Bagnacauda*

PACCHERI PASTA [C]

*Paccheri Pasta with Seabass, Olive,  
Caper, Basil and Lemon*

DITALINI & POTATO SOUP [V]

*Ditalini & Potato Soup, Provola and  
Black Truffle*

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## – MAIN COURSE –

ANGUS STRIPLOIN [G][+HKD108]

*Angus Striploin, Mash Potato and  
Puntarelle Salad*

CHICKEN LEG "TAGLIATA" [G]

*Chicken Leg "Tagliata" with  
Bell Pepper "Peperonata" and Salsa Verde*

ROASTED MACKEREL [G] [D]

*Roasted Mackerel, Busara Sauce, Romanesco*

CORN POLENTA [G][N][V]

*Corn Polenta, Scamorza,  
Braised Yellow Endive, Hazelnut*

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## – DESSERT –

POPINJAYS TIRAMISU [V][N]

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

MILLEFOGLIE DI FRAGOLE

*Millefoglie Di Fragole, 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

[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.

# CRUDO

## MARKET FRESH OYSTER [G][D]

Half Dozen 498

Dozen 720

CAVIALE 30gr

N3 Amur Caviar 688

N7 Kaluga Caviar 888

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

*Norwegian Scampi, Market Fresh Oyster, Sicilian Red Prawn,  
Bluefin Tuna, Japanese Hamachi, Hokkaido Scallop  
Murray Caviar 10g*

*(to share)*

1,188

## TARTARE [D][SS]

*Fassona Beef Tartare, Murray Caviar, Egg Yolk, Puffed Fregola[G][SS]*

298

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# ANTIPASTI

## STARTER

### VITELLO TONNATO [G][D]

*Italian Roasted Veal, "Salsa Tonnata",  
Beef Jus, Fried Caper*

278

### CAPESANTE [C][D]

*Seared Hokkaido Scallop, "Busara" Sauce,  
Crispy Shallot, Herbs Oil*

298

### PUNTARELLE [V][G][N]

*Puntarelle Salad, Lemon Scented  
Ricotta Cheese, Hazelnut*

228

### SGOMBRO [D][G]

*Japanese Mackerel Crudo, Blood Orange,  
Red Onion*

278

# PRIMI

## PASTA, RISOTTO AND SOUP

### TAGLIOLINI [SS][C]

*Egg Yolk Tagliolini Pasta, Sicilian Red Prawn  
Crudo, Murray Caviar, Tomato Coulis*

398

### LINGUINE ALL'ASTICE [C] [SS]

*Signature Linguine Pasta, Boston Lobster,  
Bagna Cauda*

498

### PACCHERI ALLA RICCIOLA [C]

*Paccheri Pasta, Japanese Amberjack,  
Tomato, Capers & Basil*

328

### RAVIOLO DEL PLIN [C] [SS]

*Beef Brisket Plin Ravioli, 24-month  
Parmigiano Reggiano Fondue, Beef Jus*

358

### TAGLIATELLE ALL'ANATRA

*Tagliatelle Pasta, Braised Duck Ragù,  
Pecorino Toscano, Foie Gras*

318

### GNOCCHI AL CASTELMAGNO [V]

*Potato Gnocchi, Porcini Mushroom,  
Castelmagno Cheese, Black Truffle*

298

### RISOTTO ALLA ZUCCA [V][G][N]

*Aged "Acquerello" Rice, Pumpkin,  
Amaretti Crumble, Taleggio, 20-year Balsamic*

268

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# SECONDI

## MAIN

### DENTICE ROSSO [C][SS]

*Sustainable Local Red Snapper, Mussel,  
Fregola, Taggiasca Olive*

398

### MERLUZZO NERO [G][D][N][SS]

*Baked Black Cod, Tuna Bottarga Sauce,  
Romanesco, Pistachio*

458

### AGNELLO [G]

*New Zealand Lamb Loin, Artichoke,  
Salsa Verde*

468

### FILETTO [G]

*Rangers Valley Wagyu M5 Tenderloin,  
Foie Gras, Cardoncelli, Baby Gem,  
Black Truffle*

698

# SECONDI DA CONDIVIDERE

## MAIN TO SHARE

### BRANZINO [D][C]

*Baked Whole Seabass alla "Livornese"*

988

### TAGLIATA [G]

*Rangers Valley M5 Wagyu Beef Striploin,  
Chanterelle, Beef Fat Roasted Potato*

1,288

# CONTORNI

## SIDES

### INDIVIA [V][G][N]

*Yellow Endives, Extra Virgin Olive Oil,  
Pine Nut, Raisin*

98

### ROMANESCO [D][G]

*Mashed Romanesco, Garlic, Chili,  
Vinegar, Anchovie*

98

### PATATINE CACIO E PEPE [V][G]

*French Fries, Pecorino Romano,  
Black Pepper*

98

### CARCIOFI FRITTI [V][G]

*Fried Artichoke & Maldon Salt*

128

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## DOLCI DESSERT

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

148

PANNA COTTA [G]  
*Vanilla Panna Cotta, Pear Compote,  
Chocolate Ganache*

138

TORTA AL LIMONE  
*Lemon & Lime Tart, Limocello Sorbetto*

138

BABA AL RUM [V]  
*Baba' Sponge, Berries Compote,  
Mascarpone Chantilly*

148

BAKED ALASKA (SERVES 2) [N]  
*Berries, Panna Cotta Ice Cream, Meringue,  
Grand Marnier*

248

## APERITIF / DIGESTIF

*Amaro Montenegro*  
108

*Amaronauta*  
108

*Limoncello*  
108

*Sambuca*  
108

## GRAPPA

*Capovilla Saturno Peach*  
148

*Castagner Leon Amarone*  
148

## PORT

*W & J Graham's 20 Years Old Tawny*  
148

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# WINE LIST

	GLS	BTL
<b>BUBBLES</b>		
Ruinart 'R De Ruinart', Champagne, France NV	220	1,190
Perla Del Garda Metodo Classico Dop Brut, Italy 2019	190	950
Santa Margherita Extra Dry 'P' DOCG, Prosecco, Italy NV	130	630
<b>WHITE</b>		
Chablis Domaine Oudin, France 2022	190	950
Gewürztraminer, Alois Lageder, Trentino Alto Adige, Italy 2023	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 2022	140	700
<b>ROSÉ</b>		
'Whispering Angel', Chateau D 'Esclans, Cotes D E Provence, France 2023	140	650
Primitivo Rosato Manduria, Puglia, Italy 2023	130	650
<b>RED</b>		
Montepulciano d'Abruzzo Valle Reale, Italy 2021	140	700
Chianti Classico, Stomennano, Tuscany, Italy 2020	150	750
Pinot Nero, Baracchi, Tuscany, Italy 2016	170	850
Etna Rosso, Tornatore, Sicily Italy 2021	160	800
Domaine des Tourelles, Bekaa Valley, Lebanon 2021	130	650
Barolo DOCG, Diego Conterno, Piedmont, Italy 2020	220	1,100
<b>SWEET</b>		
Moscato D 'Asti, Saracco, Piedmont, Italy 2022	150	720

# 午市套餐

(需整桌享用午市套餐)

## - 前菜 -

薄切醃牛肉 [G][N]  
配菊苣、核桃、24 個月巴馬臣芝士

水牛乳芝士 [V]  
配迷你羅馬生菜、黃番茄莎莎醬、橄欖

藍鱈吞拿魚他他 [+HKD90]  
配檸檬乳清乾酪、美利魚子醬、膨化中粒麵

香煎帶子 [C]  
配芥藍、龍蝦醬、碎佛卡夏麵包

## - 第二道菜 -

短管意大利麵  
配牛臉頰肉醬

波士頓龍蝦意大利扁麵 [C][+HKD128]

長管意大利麵 [C]  
配鱸魚、橄欖、酸豆、羅勒和檸檬

馬鈴薯湯 [V]  
配普羅沃萊塔芝士、黑松露

## - 主菜 -

安格斯西冷牛排 [G][+HKD108]  
配馬鈴薯蓉、蓬塔雷勒沙拉

雞腿腿肉 [G]  
配甜椒、青醬

烤鯖魚 [G][D]  
配巴士拉醬、羅馬西蘭花

玉米粥 [G][N][V]  
配斯卡莫札芝士、紅燒黃菊苣、榛子

## - 甜品 -

POPINJAYS 提拉米蘇 [V][N]  
濃縮咖啡、馬斯卡彭奶油、脆榛子、濃縮咖啡雪糕

草莓千層酥  
配薄脆派、草莓果醬、尚蒂伊奶油、覆盆子雪葩

青檸芝士蛋糕 [V]  
青檸芝士蛋糕、青檸果醬、檸檬酒冰沙

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

[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

# 海鮮刺身

新鮮生蠔 [G][D]

6隻 498

12隻 720

魚子醬 30克

俄羅斯鱈魚子醬 688

頂級鱈龍魚子醬 888

海鮮拼盤 (共享) [SS][D][C][G]

挪威海螯蝦、新鮮生蠔、西西里紅蝦、藍鰭舌拿魚、

日本油甘魚、北海道帶子、美利魚子醬10克

1,188

生牛肉他他 [D][SS]

美利魚子醬、蛋黃、炸珍珠意粉

298

[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

所有菜式另設有素食選項，請與我們的服務團隊查詢。  
價格以港幣計算，另加一服務費。

## 前菜

意大利烤小牛肉 [G][D]  
配吞拿魚醬、牛肉汁、炸酸豆  
278

香煎北海道帶子 [G]  
配香蒜辣醬、脆香蔥、香草油  
298

蓬塔雷勒沙律 [V][G][N]  
配檸檬乳清乾酪、榛果  
228

日本鯖魚刺身 [D][G]  
配血橙粒、紅洋蔥  
278

## 意大利麵、飯及湯

波士頓龍蝦扁意大利麵 [C]  
大蒜鯉魚橄欖醬  
498

西西里紅蝦刺身蛋黃意大利麵 [SS][C]  
配美利魚子醬、番茄醬  
398

日本鰻魚長通粉 [C]  
配番茄、酸豆和羅勒  
328

自家製牛胸肉意大利雲吞 [SS][C]  
配24個月帕瑪森芝士、牛肉汁  
358

嫩鴨肉醬意大利麵  
配托斯卡納羊乳酪及鵝肝  
318

牛肝菌馬鈴薯團 [V]  
配卡斯泰爾馬尼奧芝士、黑松露  
298

南瓜意大利飯 [G][V][N]  
陳年香米、南瓜、杏仁碎、塔萊吉奧芝士、20年香醋  
268

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所有菜式另設有素食選項，請與我們的服務團隊查詢。  
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## 主菜

本地紅鯛魚 [C][SS]

青口、珍珠意粉、橄欖

398

烤黑鱈魚 [D][G][N][SS]

鮭魚魚子醬、羅馬西蘭花、開心果

458

紐西蘭羊柳 [G]

朝鮮薊、莎莎青醬

468

澳洲RANGERS VALLEY M5 和牛牛柳 [G]

配杏鮑菇、迷你羅馬生菜、黑松露

698

## 共享主菜

意式烤原條鱸魚 [D][C]

橄欖、酸豆及香草番茄醬

988

煙燻澳洲RANGERS VALLEY

M5 和牛西冷牛排 600克 [G]

雞油菌、牛油烤馬鈴薯

1288

## 配菜

黃菊苣 [G][V][N]

特級初榨橄欖油、松子、葡萄乾

98

羅馬西蘭花蓉 [G][D]

大蒜、辣椒、醋、鯷魚

98

炸薯條 [G][V]

羅馬綿羊乳酪、黑胡椒

98

炸朝鮮薊 [G][V]

配馬爾登鹽

128

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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

香草奶凍 [G]  
配蜜餞梨、朱古力醬  
138

檸檬青檸撻  
配檸檬雪芭  
138

意式蘭姆酒「巴巴」蛋糕 [V]  
巴巴海綿蛋糕、莓果蜜餞、馬斯卡彭奶油忌廉  
148

火焰雪山 (供2人享用) [V]  
火焰雪山、雜莓、意式奶凍雪糕、香橙甜酒  
248

## 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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