



POPINJAYS

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#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.

ALEXANDRE
VIRIOT

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

WEEKLY SET DINNER MENU

SCALLOP TARTARE (+\$48)

jicama, sea urchin vinaigrette

Sauvignon Blanc-Semillon, Cullen Vineyard, Margaret River, Australia 2017

OR

VITELLO TONNATO

celery and fennel, tuna emulsion

Spätburgunder, Kühling-Gillot, Rheinhessen, Germany 2015



"ACQUERELLO" SAFFRON RISOTTO

bouchot mussels

Blanc de Noirs, Crémant de Bourgogne, Bailly-Lapierre, Bourgogne, France



PAN SEARED HALIBUT

potato and celery, vermouth sauce

Etna Bianco, Pietradolce, Sicily, Italy 2020

OR

BARBARY DUCK

braised cabbage, sauce a l'orange

Château Nenin, Pomerol, Bordeaux, France 2014



CITRUS CHEESECAKE BAR

pomelo salad

Moscato d'Asti, Marchesi di Barolo, Piedmont, Italy 2018

4 course menu at HKD728 plus 10% service charge per person

additional HKD 428 for wine pairing

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APPETISERS

HALF DOZEN DAILY FRESH MARKET OYSTER traditional mignonette, lemon cream, cocktail sauce	\$318
WILD KING SALMON "À LA PARISIENNE" saffron potato, buckwheat blini	\$248
HERITAGE KNIFE CUT BEEF TARTARE traditional condiments, potato chicharon	\$248
GREEN ASPARAGUS Hokkaido sea urchin, mimosa garnish	\$278
STEAMED BOSTON LOBSTER beetroot and strawberry, black garlic vinaigrette	\$248
PERFECTLY COOKED ORGANIC EGG tomatoes "Les Cailloux", 24 months serrano ham, basil emulsion	\$178
PAN FRIED DUCK FOIE GRAS black cherry, almonds, five spices jus	\$258
CHILLED GREEN GAZPACHO brown crab, Baeri caviar	\$328

PASTA AND RISOTTO

"ACQUERELLO" RISOTTO \$348
porcini mushroom and Tasmanian black truffle

ARTISANAL LINGUINE \$238
zucchini, stracciatella cheese, basil pesto

MAIN COURSE

PAN SEARED HOKKAIDO SCALLOPS \$388
sweet corn succotash, piquillo pepper coulis

BOSTON LOBSTER THERMIDOR STYLE \$428
spinach, seasonal mushrooms, American sauce

MEDITERRANEAN PAN SEARED SEA BASS \$348
broccoletti, confit lemon, taggiasca olives

ROASTED ATLANTIC MONK FISH \$358
chanterelle mushrooms, confit tomato, smoked pancetta ham

BEEF DUET AND CARROT \$398
black onyx beef striploin and braised short rib

TE MANA LAMB CAP AND PEPERONATA \$418
tomato, pepper, onion, cumin jus

SHARING MAINS

GRILLED JUMBO PRAWNS (5 PIECES) parsley, garlic butter	\$788
WHOLE ROASTED MEDITERRANEAN SEA BASS fennel, tomato, taggiasca olives, lemon sauce serves two to four guests	\$888
CONFIT ZA'ATAR LAMB SHOULDER argan oil couscous, golden raisins serves two to four guests	\$1088
BLACK MARKET M5 BEEF "CÔTE DE BOEUF" serves two to four guests, a choice of two side dishes (please allow 30 minutes for preparation)	\$1488

SIDES

organic mixed green leaves, white balsamic vinaigrette	\$58
butter whipped potatoes (+\$148 black truffle)	\$78
sautéed spinach and wasabi	\$78
elbow pasta, parisian ham, comté cheese (+\$148 black truffle)	\$78
pommes frites	\$78
cauliflower gratin, aged pecorino cheese	\$78
steamed baby broccoli and garlic	\$78
roasted green asparagus, chimichurri sauce	\$78

DESSERTS

APRICOT CLAFOUTIS	\$138
orgeat syrup ice cream , flaked almond nougatine	
FRENCH STRAWBERRIES DACQUOISE	\$138
white chocolate cream , yoghurt & basil sorbet	
POPINJAYS' TIRAMISÙ	\$138
coffee sponge cake, amaretto foam, arabica & caramel sauce	
62% DARK CHOCOLATE TRUFFLE	\$138
Irish whiskey cream and cocoa feuillantine crumble	
EXOTIC FRUITS MOSAIC IN GUAVA JUICE	\$138
coconut sorbet and caramelised puff rice	
ARTISANAL CHEESE SELECTION FROM THE TROLLEY	\$258
by maître affineur	

Corkage fee: \$500 per bottle of wine and \$1,000 per bottle of spirit.

Cake cutting \$60 per person for own cake.

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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