

POPINJAYS



#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.

- RESTAURANT WEEK -

INSPIRED BY CHEF'S DAILY SPECIAL

3 COURSES AT HK\$368

POPINJAYS GARDEN SALAD

48 months comté cheese, eggplant, spring vegetables, shallot dressing

or

SOUP DU JOUR



ARCTIC CHAR FILLET

baby spinach, roquette salad, 3-basil butter sauce

or

"BLACK ANGUS" BEEF SHORT RIBS (+HK\$28)

potato purée, glazed summer vegetable



SUMMER BERRY SALAD

mojito gelée, red berry consommé, citrus sorbet

or

DAILY SELECTION OF ICE CREAM AND SORBETS

2 scoops

DELICIOUSLY CRAFTED NON - ALCOHOLIC RECIPES

BLOOD ORANGE MIMOSA

blood orange purée, osmanthus cordial, fresh lemon,
lemonade, orange blossom water

\$68

SOMMELIER'S CHOICE OF TODAY

1 GLASS OF WHITE OR RED WINE

\$120

2 GLASSES OF WHITE OR RED WINE

\$220

EXECUTIVE SET LUNCH

2 COURSES AT HK\$490

3 COURSES AT HK\$590

APPETISERS

"PHILIBON" SWEET MELON AND AGED IBERICO HAM \$230
porto wine dressing

ARTISANAL BURRATINA CHEESE AND TOMATO \$220
avocado, tomato tapenade taggiasca olive and mizuna, balsamic dressing

POPINJAYS GARDEN SALAD \$190
48 months comté cheese, eggplant, spring vegetables, shallot dressing

SMOKED ORGANIC SALMON \$240
lemon sour cream, pickled cucumber

WAGYU BEEF TARTARE "TASMANIA" BLACK TRUFFLE \$290
soft quail egg, pickles, rocket leave, parmesan cracker

(additional \$40 for set lunch)

CAESAR SALAD \$270
romaine lettuce, focaccia crouton, anchovies, parmesan shaving
grilled chicken breast or obsiblue prawn

SOUP DU JOUR \$190

EXECUTIVE SET LUNCH

2 COURSES AT HK\$490

3 COURSES AT HK\$590

MAINS

"AGED ACQUERELLO RICE" \$320
wild mushroom risotto, shaved parmesan, rocket leaves

MISO CHILEAN SEA BASS \$390
steamed baby potato, asparagus, sauce vierge
(additional \$50 for set lunch)

ARCTIC CHAR FILLET \$340
baby spinach, roquette salad, 3-basil butter sauce

"BLACK ANGUS" BEEF SHORT RIBS \$350
potato purée, glazed summer vegetable

GRILLED AUSTRALIAN LAMB RACK \$390
ratatouille, roasted garlic, rosemary lamb sauce

GRILLED RANGER VALLEY BEEF STRIPLOIN "CAFÉ DE PARIS" \$398
creamed mashed potato, green salad
(additional \$90 for set lunch)

DAILY MARKET SPECIAL \$360
our daily special seafood and meat selection

EXTRA SIDES \$80

green salad
mashed potatoes
sautéed baby spinach
steamed asparagus

DESSERTS

SUMMER BERRY SALAD	\$140
mojito gelée, red berry consommé, citrus sorbet	
HAZELNUT BISCUIT	\$140
Rosemary and apricot gelee, poach semi-dried apricot, vanilla gelato	
FROMAGE BLANC AND RICOTTA	\$140
fresh peppermint, crisp green apple, caramelized puff pastry	
DAILY SELECTION OF ICE CREAM AND SORBETS	\$120
2 scoops	
ARTISANAL CHEESE SELECTION FROM THE TROLLEY	\$250
by maître affineur beillevaire (additional \$90 for set lunch)	

SOMMELIER RECOMMENDATIONS

CHAMPAGNE	150ml
"R" DE RUINART, FRANCE, NV	\$195
WHITE WINE	
POUILLY- FUMÉ, LA MOYNERIE, MICHEL REDDE LOIRE VALLEY, FRANCE, 2017	\$160
RED WINE	
SPÄTBURGUNDER, TRADITION, PHILIPP KUHN PFALZ, GERMANY, 2015	\$160

TEA AND COFFEE SELECTION

TEA

BLACK \$70

ENGLISH BREAKFAST
EARL GREY
DARJEELING

OOLONG \$70

YELLOW GOLD
TRADITIONAL IRON BUDDHA

CHINESE \$70

JASMINE SILVER NEEDLE
DRAGON WELL
1900'S ROYAL COOKED PU'ER
LYCHEE RED

HERBAL \$75

LEMONGRASS AND GINGER
CHAMOMILE
LEMON VERBENA

FLOWER \$75

OSMANTHUS
ROSEBUD

DECAFFEINATED \$70

CEYLON

COFFEE

ESPRESSO \$60

AMERICANO \$70

MACCHIATO \$70

CAPPUCCINO \$75

LATTE \$75

FLAT WHITE \$75

MOCHA \$75