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.
WEEKLY SPECIAL MENU

AND

À LA CARTE SIGNATURES

—

DIDIER QUENNOUËLÈ

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 POINJAYS’ 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.
WEEKLY SPECIAL MENU
available tuesday - saturday

PAN SEARED HOKKAIDO SCALLOPS
cauliflower purée, coconut foam
2018 Gruner Veltliner, Langenlois, Hiedler, Kamptal, Austria

or

SMOKED DUCK BREAST
beetroot, apple
2015 Blaufränkisch, Heinrich, Burgenland, Austria

LENTIL BEAN VELOUTÉ
chives, pain de mie croutons

OCEAN TROUT
white asparagus, fondant potato
2016 Bourgogne Hautes-Côtes de Beaune, Pierre-Yves Colin-Morey, Burgundy, France

or

BEEF TENDERLOIN
glaze sunchoke, wild mushroom, beef jus
2015 Shiraz, Eddies Old Vines, Atze’s Corner, Barossa Valley, Australia

PAVLOVA
bergamot cream, fresh red berries, yuzu sorbet
2013 Tokaji Aszú 3 Puttonyos, Vega Sicilia Oremus, Tokaj-Hegyalja, Hungary

$980 per person
Additional $390 sommelier wine pairing
APPETISERS AND SMALL PLATES

RUCOLA AND PARMIGIANO* $168
rocket leaves, soy dressing, aged parmesan

CAESAR SALAD $198
traditional dressing, parmesan shaving, anchovy, bread croutons

DAILY FRESH MARKET OYSTERS $358
half dozen, served with condiments

ALASKA KING CRAB AND ARTISANAL BURRATINA $258
curry marinated, tomato, avocado, shallot vanilla dressing

WILD SEA BREAM "CEVICHE"* $238
lemon caviar, seaweed salad, wasabi sorbet

DUCK FOIE GRAS TERRINE* $220
sauternes, maldon sea salt, winter fruit chutney, pain brioche

“VENISE” WAGYU BEEF CARPACCIO $268
hand cut beef fillet, pesto, lemon jus, arugula, 36 months parmesan

OSCIETRA CAVIAR AND ORGANIC EGG* $288
cream fraîche, organic smoked salmon

SEARED FOIE GRAS $298
char-grilled duck foie gras “Grenobloise”, lemon, capers

SNOW CRAB SCRAMBLED EGG* $188
organic New Zealand eggs, asparagus, lemon caviar

SEASONAL FOREST MUSHROOM VELOUTÉ $210
chives, pain de mie croutons

LOBSTER BISQUE $258
shaved fennel, potato confit, lemongrass emulsion

*SMALL PLATES
MAIN COURSE

RISOTTO "ALLA MILANESE" $268
aged acquerello rice, saffron, parmesan

LINGUINE "ALL'ARRABBIATA" $228
cherry tomato sauce, bird’s eye chili

LOBSTER LINGUINE $398
sliced lobster, tossed in its bisque, medallions, thai basil, tarragon

MISO BLACK COD $328
black cod fish glazed with miso sauce

WILD SEA BREAM $438
black olive, fennel, tomato, lemon basil

"LEG AND LIVER" $378
crispy confit duck leg, pan seared foie gras

"RANGER VALLEY" WAGYU BEEF STRIPLOIN $438
jalapeno tempura, bearnaise sauce

SIDES $88

green salad
mashed potatoes ( gratinated or garlic )
sautéed baby spinach
asparagus, parmesan
seasonal vegetable wok
poached broccolini
french fries "poutine" ( gravy sauce, comté cheese )
GRILLED PRAWNS (5 pieces)
parsley, garlic butter

$780

BAKED JOHN DORY "MEDITERRANEAN" STYLE
a choice of two side dishes
(please allow 20 minutes for preparation)

$990

WILD DOVER SOLE
a choice of two side dishes
(please allow 20 minutes for preparation)

$898

BAKED "PERSIAN" LAMB SHANK
hummus, pomegranate, lebanese taboulet salad

$380

"AVEYRON" MILK FED LAMB
whole grilled lamb rack, rosemary jus, tomato confit

$780

BOEUF "BOURGUIGNON"
braised beef cheek, red wine, carrot, pearl onion

$380

WAGYU BEEF TOMAHAWK
for two to four persons, a choice of two side dishes
(please allow 30 minutes for preparation)

$1580

SIDES

$88

green salad
mashed potatoes (gratinated or garlic)
sautéed baby spinach
asparagus, parmesan
seasonal vegetable wok
poached broccolini
french fries "poutine" (gravy sauce, comté cheese)
<table>
<thead>
<tr>
<th>Dessert</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>PAVLOVA</td>
<td>$128</td>
</tr>
<tr>
<td>bergamot cream, summer berries, yuzu sorbet</td>
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<tr>
<td>CHOCOLATE PISTACHIO CAKE</td>
<td>$128</td>
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<tr>
<td>raspberry, beetroot chocolate ice cream</td>
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<tr>
<td>SESAME &amp; PINEAPPLE</td>
<td>$128</td>
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<tr>
<td>crispy sesame flake, caramelized pineapple, pineapple sorbet</td>
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<tr>
<td>HAZELNUT BISCUIT</td>
<td>$128</td>
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<tr>
<td>rosemary scented apricot gelee, poached semi-dry apricot, vanilla gelato</td>
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<tr>
<td>FROMAGE BLANC AND RICOTTA</td>
<td>$128</td>
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<tr>
<td>poached green apple, almond joconde, fresh peppermint</td>
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<tr>
<td>ARTISANAL CHEESE SELECTION FROM THE TROLLEY</td>
<td>$248</td>
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<tr>
<td>by maître affineur beillevaire</td>
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<tr>
<td>MANGO &amp; PASSION FRUIT CARPACCIO</td>
<td>$128</td>
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<tr>
<td>coconut gelee, lemon-lime sorbet</td>
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</tr>
<tr>
<td>SLICED FRUITS OF THE SEASON</td>
<td>$108</td>
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</tbody>
</table>
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
CAPPUCINO $75
LATTE $75
FLAT WHITE $75
MOCHA $75