

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.

WEEKLY SPECIAL MENU
AND
A LA CARTE SIGNATURES

—
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

HOKKAIDO SCALLOPS CEVICHE

rhubarb ribbons, traditional tigers milk (+ \$38)
2017 Gavi dei Gavi, Black Label, La Scolca, Piedmont, Italy

or

DUCK FOIE GRAS TORCHON

pink peach and red current, toasted brioche
2009 Vouvray Moelleux, Domaine Foreau, Loire Valley, France



BOUCHOT MUSSELS VELOUTÉ

saffron potato, rouille sauce, garlic crouton



SLOW COOKED ATLANTIC MONKFISH

braised fennel and artichokes, barigoule jus
2013 Blanc de Blancs, Nyetimber, Sussex, England, U.K.

or

BLACK ONYX STRIPLOIN

sautéed girolles mushroom, tomato, confite shallots, cooking sauce (+ \$68)
2015 Barolo, Ceretto, Piedmont, Italy



PAVLOVA

bitter caribbean foam, sweet mango, lemon lime sorbet
2017 Cuvée Beerenauslese, Kracher, Burgenland, Austria

\$588 for 4-course
additional \$390 with wine pairing

APPETISERS

LOIRE VALLEY WHITE ASPARAGUS mimosa garnish, oscietra caviar	\$199
POACHED BOSTON LOBSTER sea urchin, cauliflower salad	\$228
DAILY FRESH MARKET OYSTERS half dozen, served with condiments	\$269
ALASKA KING CRAB fennel, pomelo, timut pepper	\$218
WILD SEA BREAM CARPACCIO pistachio and sumac, soft herb salad	\$198
KNIFE CUT BEEF TARTARE traditional condiment, potato chicharron	\$198
GRILLED MEDITERRANEAN OCTOPUS roasted purple artichokes, fennel, taggiasca olive, barigoule sauce	\$228
SEARED FOIE GRAS aged comté, onion bouillon	\$208
62° ORGANIC JAPANESE EGG ONSEN green asparagus, salmon roe	\$178
LETTUCE VELOUTÉ black garlic royale, celtuce lettuce	\$178
DOUBLE BOILED DUCK CONSOMMÉ black truffle, vegetables ragout	\$208

MAIN COURSE

TOSSED SALSIFY "PASTA STYLE" tomato, licorice compote	\$198
PAN SEARED HOKKAIDO SCALLOPS sunchoke, baby artichoke, black truffle	\$328
SLOW COOKED MONKFISH green peas "à la francais"	\$278
IKEJIME SEA BASS grilled endive, walnut condiment, bone jus	\$328
ROASTED DUCK BREAST beetroot, turnip, dolce forte sauce	\$288
BRAISED AND ROASTED WAGYU BEEF carrot, coriander mustard, cooking jus	\$348
ROASTED MILK FED LAMB RACK shakshuka, roasted tomato	\$328

SIDES

green salad	\$48
butter whipped potatoes	\$58
sautéed spinach and wasabi	\$58
roasted cauliflower, lemon, parmesan cheese	\$58
corn polenta fries	\$58
elbow pasta, parisian ham, comté cheese, black truffle	\$58
french fries	\$58

MAIN COURSE TO SHARE

GRILLED PRAWNS (5 pieces) parsley, garlic butter	\$588
ROASTED LIMOUSIN VEAL CHOP carrot, shallots, parsley	\$1388
CONFIT ZATER LAMB SHOULDER argan oil couscous, golden raisins for two to four guests	\$688
SUCKLING PIG "PORCHETTA" smoked paprika, polenta fries	\$488
WAGYU BEEF "CÔTE DE BOEUF" for two to four guests, a choice of two side dishes (please allow 30 minutes for preparation)	\$1288

SIDES

green salad	\$48
butter whipped potatoes	\$58
sautéed spinach and wasabi	\$58
roasted cauliflower, lemon, parmesan cheese	\$58
corn polenta fries	\$58
elbow pasta, parisian ham, comté cheese, black truffle	\$58
french fries	\$58

DESSERTS

PAVLOVA	\$128
bitter caribbean foam, sweet mango, lemon lime sorbet	
CHOCOLATE PISTACHIO CAKE	\$128
raspberry, beetroot chocolate ice cream	
SESAME & PINEAPPLE	\$128
crispy sesame tuile, caramelized pineapple, pineapple sorbet	
JAPANESE VANILLA WHITE PEACH CRÉMEUX	\$128
white peach compote, strawberry chocolate crumble	
MADONG 70% DARK CHOCOLATE BOURBON ENTREMET	\$128
roasted hazelnut, cherry gelée, cherry sorbet	
MANGO & PASSION CARPACCIO	\$128
coconut gelee, lemon-lime sorbet	
SLICED FRUITS OF THE SEASON	\$108
ARTISANAL CHEESE SELECTION FROM THE TROLLEY	\$248
by maître affineur	

TEA AND COFFEE SELECTION

TEA

BLACK \$75

ENGLISH BREAKFAST
EARL GREY
DARJEELING

OOLONG \$75

YELLOW GOLD
TRADITIONAL IRON BUDDHA

CHINESE \$75

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

HERBAL \$75

LEMONGRASS AND GINGER
CHAMOMILE
LEMON VERBENA

FLOWER \$75

OSMANTHUS

DECAFFEINATED \$75

CEYLON

COFFEE

ESPRESSO \$70

AMERICANO \$70

MACCHIATO \$70

CAPPUCCINO \$70

LATTE \$70

FLAT WHITE \$70

MOCHA \$70

ANTIPODES MINERAL WATER

STILL OR SPARKLING 500ML \$60

STILL OR SPARKLING 1000ML \$95