

POPINJAYS

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Afternoon Session

Available from 3:30 pm to 5:30 pm

Popinjays Afternoon session exudes the playful nature of the afternoon ritual. Bursting with colour and complemented with refined ingredients, it promises to be a gastronomical experience that will most certainly tantalise the palate and keep one entertained throughout the journey.

The Aviary is the ideal venue for a modern day tea party, accommodating up to 20 persons with a private terrace.

Prices are in HKD and subject to 10% service charge



POPINJAYS X NOC HIGH COFFEE SELECTION

NO. 18 CANNED COLD BREW

Tasting Notes: Dark Chocolate, Nutty, Full-bodied
(suggested with the savoury trio)

A refresher on the palate, the coffee indulgence begins with a can of No.18 Canned Cold Brew. Brewed with the dark-roasted No.18 house blend from NOC's very own roastery in Sai Ying Pun, as the full-bodied coffee accentuates the savoury trio flavour.



ETHIOPIA ANASORA SAMII POUR-OVER

(serve for 2 persons)

Tasting Notes: Bergamot, Lychee, Maple Syrup
(suggested with the sweet trio and pastries)

The Ethiopia Anasora Samii is a washed coffee from Guji, where coffee beans are grown on 1,700m highland. To allow you to appreciate its sweetness and delicate fruity tasting notes of bergamot, lychee and maple syrup.

OR

PANAMA NINETY PLUS PERCI GESHA POUR-OVER (+ 128 FOR 2 PERSONS)

(serve for 2 persons)

Tasting Notes: Rum Cherry, Longan, Chocolate
(suggested with the sweet trio and pastries)

The Panama Ninety Plus Perci Gesha is a rare competition coffee, from single-variety coffee producer, Ninety Plus. Its smooth texture, intense aroma and complex tasting notes of rum cherry, longan and chocolate remind us of wine.

POPINJAYS X NOC
GASTRONOMY EXPERIENCE

SAVOURY TRIO

LOBSTER ROLL, FENNEL AND CELERIAC

COFFEE SALMON GRAVLAX, RED CURRENT CREAM FRAICHE

DUCK FOIE GRAS CONFIT, COFFEE GELÉE, TOASTED BRIOCHE

SWEET TRIO

CASSIS OPERA CAKE

GIANDUJA CHOCOLATE AND HAZELNUT

BAKED BERGAMOT AND RASPBERRY TART

PASTRIES

SIGNATURE VANILLA AND CHOCOLATE CROISCONES

BISCOTTI, BUTTER SHORTBREAD

Served with artisan jams and clotted cream



HIGH COFFEE
GASTRONOMY EXPERIENCE

\$678 for 2 persons, includes high coffee selection
coffee or tea



VELVET SIP

\$128 for Popinjays Signature Cocktail
\$158 for Champagne Pommery Brut Rosé Royal per glass



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