



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.

LUNCH MENU

—
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' LUNCH

- TO START -

(DAILY MARKET SELECTIONS ON THE BUFFET)

VARIETY OF SALADS INSPIRED BY THE SEASON

CURED AND SMOKED SEAFOOD

SLICED IMPORTED COLD CUTS AND FINE CHEESE SELECTION

DAILY SOUP

- MAIN COURSE -

(CHOOSE 1)

ARTISANAL LINGUINE PASTA, TRADITIONAL ARRABBIATA SAUCE, BURRATA CHEESE

PAN SEARED ARCTIC CHAR, SAMPHIRE, OYSTER LEAVES CONDIMENTS, SHELLFISH BROTH

GUINEA FOWL, COFFEE ROASTED BEETROOT, SEASONAL MUSHROOMS, PAN JUS

HALIBUT, SWISS CHARD, BUTTER RADISH, STAR ANISE EMULSION

GRILLED PORK CHOP, CELERY AND GRAPES, PAN JUS

BLACK ONYX ANGUS BEEF STRIPLOIN, WHIPPED POTATO, BÉARNAISE SAUCE(+ \$95)

- SWEETS ON DISPLAY -

ASSORTMENT OF HOMEMADE PASTRIES, TARTS

COOKIES AND CHOCOLATES

\$398 per person

SOMMELIER'S RECOMMENDATION

\$95 for Prosecco Superiore, Le Colture, Veneto, Italy per glass

\$95 for Sauvignon Blanc, Laurent Miquel, Pays d'Oc, France 2019 per glass

\$95 for Merlot, Laurent Miquel, Pays d'Oc, France 2018 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

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POPINJAYS SEAFOOD BRUNCH

– ON DISPLAY –

IMPORTED OYSTER SELECTION

SHELLFISH

alaskan snow crab, maine lobster, tiger prawns, mussel, poached whelk

SMOKED AND CURED
dill cured salmon gravlax

SASHIMI SELECTION

COMPOSED SEASONAL SALADS

"LA PRUDENCIA" FINE ARTISAN COLD CUTS

"XAVIER L'ESPRIT DU FROMAGE" CHEESE SELECTION

ASSORTED BREADS AND TRADITIONAL ACCOMPANIMENTS

additional \$148 for unlimited pour of Love by Léoube Côtes de Provence Rosé 2018

additional \$168 for unlimited pour of Prosecco Superiore, Atilius, Veneto, Italy NV

additional \$298 for unlimited pour of Champagne R de Ruinart Brut NV

additional \$398 for unlimited pour of Champagne Ruinart Blanc de Blancs NV

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– APPETIZERS –
(CHOOSE 1)

HERITAGE KNIFE CUT BEEF TARTARE
traditional garnish

LOBSTER CAVIAR PARFAIT (+\$68)
bavarois, toasted brioche

COMPRESSED CHARENTAIS MELON
parma ham

BURRATA & TOMATO
arugula, pesto, espelette

FOIE GRAS TORCHON
white peach, red currant
toasted brioche

SOFT BOILED TAIYOURAN EGG
mushroom royale, sautéed seasonal
mushroom, toasted baguette

SWEET CORN VELOUTÉ
petite croutons

CRUSTACEAN BISQUE
black garlic custard

– MAIN COURSE –
(CHOOSE 1)

PAN SEARED HALIBUT
potato gnocchi, oyster leaves condiments
shellfish broth

ARCTIC CHAR
sautéed spinach, rainbow radish
swiss chard, lemon sauce

DUCK LEG CONFIT
coco de paimpol and chorizo

ARTISANAL LINGUINE PASTA
traditional arrabbiata sauce, burrata cheese

BLACK ONYX ANGUS BEEF STRIPLOIN (+\$95)
whipped potato, béarnaise sauce

– SWEETS ON DISPLAY –

SELECTION OF FRESH FRUITS, HOMEMADE PASTRIES AND DESSERTS

\$698 per person

\$298 for 5- 11 years children

additional \$148 for unlimited pour of Love by Léoube Côtes de Provence Rosé 2019

additional \$168 for unlimited pour of Prosecco Superiore, Atilius, Veneto, Italy NV

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