



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

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

WEEKLY SET DINNER MENU

(SET DINNER IS OFFERED FOR THE WHOLE TABLE)

HOMEMADE DUCK RILLETTES

french bean, dijon, hazelnut toast

-Bourgogne Rouge, Domaine Génot-Boulangier, Burgundy, France 2018-

OR

PAN SEARED HOKKAIDO SCALLOPS

salt baked celeriac, sage, pancetta

-Orvieto Classico, Mare Antico, Decugnano dei Barbi, Umbria, Italy 2018

OR

GREEN PEA MOUSSE

truffle dressing, goats cheese cream, mint oil

-Bourgueil, Les Perrieres, Catherine & Pierre Breton, Loire Valley, France 2003-



LOBSTER RAVIOLI

caviar, ginger bisque, vegetable pearls

-Chardonnay, Coldstream Hills, Yarra Valley, Australia 2019-



PAN SEARED SCORPION FISH

eggplant caviar, piquillos, Iberico ham jus, baby octopus

-Pinot Noir, Crimson, Ata Rangi, Martinborough, New Zealand 2018-

OR

GRILLED WAGYU BEEF STRIPLOIN (+\$68)

cauliflower textures, kale crisps, confit garlic jus

-Primitivo di Manduria, Gloria, Vigneti Reale, Puglia, Italy 2019-

OR

FRICASSE OF MUSHROOMS

burnt onion puree, chimichurri, spinach

-Roero Riserva, Angelo Negro, Piedmont, Italy 2016-



MANGO CARPACCIO

lemon-basil sorbet, mint, raspberry

-Brachetto d'Acqui, Braida, Piedmont, Italy 2018-

OR

BLACK TRUFFLE ROCAMADOUR CHEESE FONDUE

walnut, crudités, dried apricots

-Pouilly-Fumé, Domaine Lebrun, Loire Valley, France 2017-

4 course menu at HKD728 plus 10% service charge per person, additional HKD 428 for 4-wine pairings
prices are in HKD and subject to 10% service charge

APPETISERS

HALF DOZEN DAILY FRESH MARKET OYSTER traditional mignonette, lemon cream, cocktail sauce	\$278
MEDITERRANEAN RED PRAWN CARPACCIO cauliflower puree, blood orange gel	\$258
WILD KING SALMON "À LA PARISIENNE" saffron potato, buckwheat blini	\$248
HERITAGE KNIFE CUT BEEF TARTARE traditional condiments, potato chicharon	\$248
GRILLED FREMANTLE OCTOPUS potato foam, crispy pork chicharron, piquillo sauce	\$258
GREEN PEA MOUSSE goats cheese cream, black truffle dressing, mint oil	\$248
PAN SEARED DUCK FOIE GRAS caramelized apricot, tonka bean, port wine jus	\$278
WILD MUSHROOM CONSOMMÉ liquid parmesean sphere, pickled shimeji	\$198

PASTA AND RISOTTO

"ACQUERELLO" RISOTTO \$288
squid ink, 'nduja, red prawn tartare, lime

ARTISANAL TAGLIOLINI \$238
pistachio, zucchini and burrata

MAIN COURSE

PAN SEARED HOKKAIDO SCALLOPS \$388
buttermilk, green pea, burnt onion

BOSTON LOBSTER THERMIDOR STYLE \$428
spinach, seasonal mushrooms, homardine sauce

ROASTED ATLANTIC SEA BASS \$378
endive, walnut condiment

PAN SEARED RED GROUPER \$378
potato gnocchi and samphire, caviar sauce

GRILLED WAGYU BEEF STRIPLOIN "ROSSINI" \$418
foie gras, swiss chard and bone marrow gratin, cooking jus

ROASTED "TE MANA" LAMB SADDLE \$378
carrot mousseline, green asparagus, black olive gremolata jus

SHARING MAINS

GRILLED JUMBO PRAWNS (5 PIECES) parsley, garlic butter	\$788
WHOLE ROASTED MEDITERRANEAN SEA BASS fennel, tomato, taggiasca olives, lemon sauce serves two to four guests	\$888
BLACK MARKET M5 BEEF "CÔTE DE BOEUF" serves two to four guests, a choice of two side dishes (please allow 30 minutes for preparation)	\$1688

SIDES

organic mixed green leaves, white balsamic vinaigrette	\$58
butter whipped potatoes	\$78
sautéed spinach and wasabi	\$78
elbow pasta, parisian ham, comté cheese	\$78
pommes frites	\$78
steamed baby broccoli and garlic	\$78
roasted green asparagus, chimichurri sauce	\$78

Vegetarian and vegan options are available to cater to your dietary requirements. Please check with our service team.

DESSERTS

PEAR " BELLE-HELENE "	\$138
poached pear, hot chocolate sauce, crushed almond, vanilla ice cream	
BLACK FOREST	\$138
chocolate cherry kirsch, vanilla cream, cherry compote	
POPINJAYS' TIRAMISÙ	\$138
coffee sponge cake, amaretto foam, arabica & caramel sauce	
COCONUT DELIGHT	\$138
coconut panna cotta and espuma, pineapple, passion fruits seeds	
CHOCOLATE FONDANT	\$138
mango passion fruit compote, hazelnut praline, mango sorbet	
ARTISANAL CHEESE SELECTION	\$258
by maître affineur	

Corkage fee: \$500 per bottle of wine and \$1,000 per bottle of spirit.

Cake cutting \$60 per person for own cake.

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TEA AND COFFEE SELECTION

TEA SELECTIONS

\$75

TIFFANY'S BREAKFAST
BLACK TEA

DUKE'S BLUES
EARL GREY

MOUNT FEATHER
CHINESE GREEN TEA

DRAGON JASMINE TEA
CHINESE GREEN TEA

BEEEEEE CALM
CHAMOMILE TEA

MERRY PEPPERMINT
PEPPERMINT TEA

ENERGINGER
HERBAL INFUSION TEA

LA VIE EN ROSE
BLACK TEA WITH ROSE

TOWERING KUNG FU
KEEMAN CONGU BLACK TEA

LYCHEE WHITE PEONY
LYCHEE FLAVOURED WHITE TEA

COFFEE SELECTIONS

(REGULAR MILK, SKIMMED MILK, ALMOND MILK, SOYA MILK AVAILABLE)

\$70

ESPRESSO

AMERICANO

MACCHIATO

CAPPUCCINO

LATTE

FLAT WHITE

MOCHA