



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

Weekly set dinner menu

(SET DINNER IS OFFERED FOR THE WHOLE TABLE)

SCALLOP TARTARE (+\$48)

jicama, sea urchin vinaigrette

Sauvignon Blanc-Semillon, Cullen Vineyard, Margaret River, Australia 2017

OR

VITELLO TONNATO

celery and fennel, tuna emulsion

Spätburgunder, Kühling-Gillot, Rheinhessen, Germany 2015



"ACQUERELLO" SAFFRON RISOTTO

bouchot mussels

Blanc de Noirs, Crémant de Bourgogne, Bailly-Lapierre, Bourgogne, France



PAN SEARED HALIBUT

potato and celery, vermouth sauce

Etna Bianco, Pietradolce, Sicily, Italy 2020

OR

BARBARY DUCK

braised cabbage, sauce a l'orange

Château Nenin, Pomerol, Bordeaux, France 2014



CITRUS CHEESECAKE BAR

pomelo salad

Moscato d'Asti, Marchesi di Barolo, Piedmont, Italy 2018

4 course menu at HKD728 plus 10% service charge per person

additional HKD 428 for wine pairing

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APPETISERS

HALF DOZEN DAILY FRESH MARKET OYSTER traditional mignonette, lemon cream, cocktail sauce	\$318
WILD KING SALMON "À LA PARISIENNE" saffron potato, buckwheat blini	\$248
HERITAGE KNIFE CUT BEEF TARTARE traditional condiments, potato chicharon	\$248
GRILLED FREMANTLE OCTOPUS radicchio, granny smith apple, brown butter caper sauce	\$278
SICILIAN RED PRAWN CARPACCIO celtuce, burrata cheese, basil vinaigrette	\$248
PERFECTLY COOKED EGG potato mousseline and watercress, esturgeon caviar	\$288
PAN SEARED DUCK FOIE GRAS caramelized onion compote, aged comté cheese crouton, onion jus	\$258
WILD MUSHROOM CONSOMME liquid parmesan sphere, pickled shimeji	\$328

PASTA AND RISOTTO

"ACQUERELLO" RISOTTO \$348
betroot and feta cheese, toasted hazelnut

ARTISANAL LINGUINE \$238
zucchini, stracciatella cheese, basil pesto

MAIN COURSE

PAN SEARED HOKKAIDO SCALLOPS \$388
kabucha squash, five spices sabayon

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

ROASTED SEA BASS \$348
braised lettuce, shellfish sauce

SLOW COOKED ATLANTIC HALIBUT \$358
potato gnocchi and samphire, caviar sauce

BEEF DUET AND CARROT \$398
stockyard black angus beef striploin and braised short rib

TE MANA LAMB CAP \$418
braised fennel, roasted artichoke, pan 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
CONFIT ZA'ATAR LAMB SHOULDER argan oil couscous, golden raisins serves two to four guests	\$1088
BLACK MARKET M5 BEEF "CÔTE DE BOEUF" serves two to four guests, a choice of two side dishes (please allow 30 minutes for preparation)	\$1488

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

DESSERTS

PEAR " BELLE-HELENE "	\$138
poached pear, hot chocolate sauce, crushed almond, vanilla ice cream	
FIGS & PISTACHIO	\$138
roasted figs marmalade, sicilian pistachio, yoghurt, orange blossom sorbet	
POPINJAYS' TIRAMISÙ	\$138
coffee sponge cake, amaretto foam, arabica & caramel sauce	
DARK CHOCOLATE SABLÉ	\$138
72 % chocolate ganache, salted caramel & peanut crunch, chocolate sorbet	
COCONUT DELIGHT	\$138
coconut panna cotta and espuma, pineapple, passion fruits seeds	
ARTISANAL CHEESE SELECTION FROM THE TROLLEY	\$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

BLACK \$75

ENGLISH BREAKFAST
EARL GREY
DARJEELING

OOLONG \$75

YELLOW GOLD
TRADITIONAL IRON BUDDHA

CHINESE \$75

JASMINE SILVER NEEDLE
IMPERIAL COOKED PU'ER

HERBAL \$75

LEMONGRASS AND GINGER
CHAMOMILE

COFFEE

ESPRESSO \$70

AMERICANO \$70

MACCHIATO \$70

CAPPUCCINO \$70

LATTE \$70

FLAT WHITE \$70

MOCHA \$70

ANTIPODES MINERAL WATER

STILL OR SPARKLING 500ML \$70

STILL OR SPARKLING 1000ML \$95