

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

WEEKLY SPECIAL MENU

AND

A LA CARTE SIGNATURES

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DIDIER QUENNOUËLLE

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.

WEEKLY SPECIAL MENU

available tuesday - saturday

PAN SEARED HOKKAIDO SCALLOPS

cauliflower purée, coconut foam

2018 Grüner Veltliner, Langenlois, Hiedler, Kamptal, Austria

or

SMOKED DUCK BREAST

beetroot, apple

2015 Blaufränkisch, Heinrich, Burgenland, Austria



LENTIL BEAN VELOUTÉ

chives, pain de mie croutons



OCEAN TROUT

white asparagus, fondant potato

2016 Bourgogne Hautes-Côtes de Beaune, Pierre-Yves Colin-Morey, Burgundy, France

or

BEEF TENDERLOIN

glaze sunchoke, wild mushroom, beef jus

2015 Shiraz, Eddies Old Vines, Atze's Corner, Barossa Valley, Australia



PAVLOVA

bergamot cream, fresh red berries, yuzu sorbet

2013 Tokaji Aszú 3 Puttonyos, Vega Sicilia Oremus, Tokaj-Hegyalja, Hungary

\$980 per person

Additional \$390 sommelier wine pairing

APPETISERS AND SMALL PLATES

RUCOLA AND PARMIGGIANO*	\$168
rocket leaves, soy dressing, aged parmesan	
CAESAR SALAD	\$198
traditional dressing, parmesan shaving, anchovy, bread croutons	
DAILY FRESH MARKET OYSTERS	\$358
half dozen, served with condiments	
ALASKA KING CRAB AND ARTISANAL BURRATINA	\$258
curry marinated, tomato, avocado, shallot vanilla dressing	
WILD SEA BREAM "CEVICHE"*	\$238
lemon caviar, seaweed salad, wasabi sorbet	
DUCK FOIE GRAS TERRINE*	\$220
sauternes, maldon sea salt, winter fruit chutney, pain brioche	
"VENISE" WAGYU BEEF CARPACCIO	\$268
hand cut beef fillet, pesto, lemon jus, arugula, 36 months parmesan	
OSCIETRA CAVIAR AND ORGANIC EGG*	\$288
cream fraîche, organic smoked salmon	
SEARED FOIE GRAS	\$298
char-grilled duck foie gras "Grenobloise", lemon, capers	
SNOW CRAB SCRAMBLED EGG*	\$188
organic New Zealand eggs, asparagus, lemon caviar	
SEASONAL FOREST MUSHROOM VELOUTÉ	\$210
chives, pain de mie croutons	
LOBSTER BISQUE	\$258
shaved fennel, potato confit, lemongrass emulsion	

*SMALL PLATES

MAIN COURSE

RISOTTO "ALLA MILANESE" aged acquerello rice, saffron, parmesan	\$268
LINGUINE "ALL'ARRABBIATA" cherry tomato sauce, bird's eye chili	\$228
LOBSTER LINGUINE sliced lobster, tossed in its bisque, medallions, thai basil, tarragon	\$398
MISO BLACK COD black cod fish glazed with miso sauce	\$328
WILD SEA BREAM black olive, fennel, tomato, lemon basil	\$438
"LEG AND LIVER" crispy confit duck leg, pan seared foie gras	\$378
"RANGER VALLEY" WAGYU BEEF STRIPLOIN jalapeno tempura, bearnaise sauce	\$438

SIDES

green salad	\$88
mashed potatoes (gratinated or garlic)	
sautéed baby spinach	
asparagus, parmesan	
seasonal vegetable wok	
poached broccolini	
french fries "poutine" (gravy sauce, comté cheese)	

MAIN COURSE TO SHARE

GRILLED PRAWNS (5 pieces) \$780
parsley, garlic butter

BAKED JOHN DORY "MEDITERRANEAN" STYLE \$990
a choice of two side dishes
(please allow 20 minutes for preparation)

WILD DOVER SOLE \$898
a choice of two side dishes
(please allow 20 minutes for preparation)

BAKED "PERSIAN" LAMB SHANK \$380
hummus, pomegranate, lebanese taboulet salad

"AVEYRON" MILK FED LAMB \$780
whole grilled lamb rack, rosemary jus, tomato confit

BOEUF "BOURGUIGNON" \$380
braised beef cheek, red wine, carrot, pearl onion

WAGYU BEEF TOMAHAWK \$1580
for two to four persons, a choice of two side dishes
(please allow 30 minutes for preparation)

SIDES \$88

green salad
mashed potatoes (gratinated or garlic)
sautéed baby spinach
asparagus, parmesan
seasonal vegetable wok
poached broccolini
french fries "poutine" (gravy sauce, comté cheese)

DESSERTS

PAVLOVA bergamot cream, summer berries, yuzu sorbet	\$128
CHOCOLATE PISTACHIO CAKE raspberry, beetroot chocolate ice cream	\$128
SESAME & PINEAPPLE crispy sesame flake, caramelized pineapple, pineapple sorbet	\$128
HAZELNUT BISCUIT rosemary scented apricot gelee, poached semi-dry apricot, vanilla gelato	\$128
FROMAGE BLANC AND RICOTTA poached green apple, almond joconde, fresh peppermint	\$128
ARTISANAL CHEESE SELECTION FROM THE TROLLEY by maître affineur beillevaire	\$248
MANGO & PASSION FRUIT CARPACCIO coconut gelee, lemon-lime sorbet	\$128
SLICED FRUITS OF THE SEASON	\$108

TEA AND COFFEE SELECTION

TEA

BLACK \$70

ENGLISH BREAKFAST
EARL GREY
DARJEELING

OOLONG \$70

YELLOW GOLD
TRADITIONAL IRON BUDDHA

CHINESE \$70

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

HERBAL \$75

LEMONGRASS AND GINGER
CHAMOMILE
LEMON VERBENA

FLOWER \$75

OSMANTHUS
ROSEBUD

DECAFFEINATED \$70

CEYLON

COFFEE

ESPRESSO \$60

AMERICANO \$70

MACCHIATO \$70

CAPPUCCINO \$75

LATTE \$75

FLAT WHITE \$75

MOCHA \$75