

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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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.

WEEKLY SPECIAL MENU

available monday - saturday

DUCK FOIE GRAS TORCHON

blood orange moro, toasted brioche

2009 Vouvray Moelleux, Domaine Du Clos Nandin, Loire Valley, France

or

CARAMELIZED HOKKAIDO SCALLOPS AND STURGEON CAVIAR

light shellfish broth

2017 Chablis 1er Cru, Montmains, Chanson, Burgundy, France



GREEN PEA VELOUTE

sheep milk curd, candied buck wheat



SLOW COOKED SKREI COD

black truffle, fava bean ragout

2018 Viognier, Domaine de la Janasse, IGP Vaucluse, France

or

ROASTED SPRING LAMB RACK

smoked eggplant, coriander, peanut condiments

2014 NSG 1er Cru, Les Pruliers, Domaine Taupenot-Merme, Burgundy, France



DARK CHOCOLATE AND BOURBON ENTREMET

Maury 30 Ans d'Âge, Mas Amiel, Languedoc-Roussillon, France

\$888 for 4 courses and additional \$390 with wine pairing per person

APPETISERS

LOIRE VALLEY WHITE ASPARAGUS mimosa garnish, oscietra caviar	\$268
POACHED BOSTON LOBSTER sea urchin, cauliflower salad	\$258
DAILY FRESH MARKET OYSTERS half dozen, served with condiments	\$358
ALASKA KING CRAB fennel, pomelo, timut pepper	\$238
WILD SEA BREAM CARPACCIO pistachio and sumac, soft herb salad	\$228
KNIFE CUT BEEF TARTARE traditional condiment, potato chicharron	\$198
GRILLED MEDITERRANEAN OCTOPUS roasted purple artichokes, fennel, taggiasca olive, barigoule sauce	\$218
SEARED FOIE GRAS aged comté, onion bouillon	\$218
62° ORGANIC JAPANESE EGG ONSEN green asparagus, salmon roe	\$178
LETTUCE VELOUTÉ black garlic royale, celtuce lettuce	\$178
DOUBLE BOILED DUCK CONSOMMÉ black truffle, vegetables ragout	\$208

MAIN COURSE

ROASTED MILK FED LAMB SADDLE fava beans, yellow foot chanterelles, cooking jus	\$398
TOSSED SALSIFY "PASTA STYLE" tomato, licorice compote	\$218
PAN SEARED HOKKAIDO SCALLOPS sunchoke, baby artichoke, black truffle	\$328
STEAMED SKREI COD green peas "à la francais"	\$328
IKEJIME SEA BASS grilled endive, walnut condiment, bone jus	\$398
ROASTED DUCK BREAST beetroot, turnip, dolce forte sauce	\$328
BRAISED AND ROASTED WAGYU BEEF carrot, coriander mustard, cooking jus	\$398

SIDES

green salad black truffle mashed potatoes sautéed spinach and wasabi roasted cauliflower, lemon, parmesan cheese corn polenta fries elbow pasta, parisian ham, comté cheese, black truffle (+ \$38) french fries	\$88
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MAIN COURSE TO SHARE

GRILLED PRAWNS (5 pieces) parsley, garlic butter	\$780
ROASTED LIMOUSIN VEAL CHOP carrot, shallots, parsley	\$1388
CONFIT ZATER LAMB SHOULDER argan oil couscous, golden raisins for two to four guests	\$958
SUCKLING PIG "PORCHETTA" smoked paprika, polenta fries	\$428
WAGYU BEEF "CÔTE DE BOEUF" for two to four guests, a choice of two side dishes (please allow 30 minutes for preparation)	\$1580

SIDES

\$88

green salad
black truffle mashed potatoes
sautéed spinach and wasabi
roasted cauliflower, lemon, parmesan cheese
corn polenta fries
elbow pasta, parisian ham, comté cheese, black truffle (+ \$38)
french fries

DESSERTS

PAVLOVA bergamot cream, seasonal berries, yuzu sorbet	\$128
CHOCOLATE PISTACHIO CAKE raspberry, beetroot chocolate ice cream	\$128
SESAME & PINEAPPLE crispy sesame tuile, 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	\$248
MANGO & PASSION 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