



POPINJAYS

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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.

#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.

POPINJAYS GREEN BAR

- POPINJAY'S HEALTHY BLENDS -

INDULGE YOURSELVES TO A FRESH DRINK CRAFTED BY OUR MIXOLOGISTS,
ADVISED BY OUR NUTRITIONISTS AND INSPIRED BY HEALTHY LIVING.

CARROTS AND CANARIES

CARROTS, APPLE, CELERY, LEMON

CARROTS HAVE BEEN KNOWN TO REDUCE CHOLESTEROL LEVELS WHILE
PROVIDING AMPLE VOLUMES OF BETA-CAROTENE WHICH PROMOTES EYE HEALTH
AND COGNITIVE FUNCTION.

GREEN MACHINE

KALE, CUCUMBER, GREEN APPLE, LIME

DRINK YOUR GREENS! THIS GREEN RECIPE IS PACKED WITH VITAMINS AND
DETOXIFYING QUALITIES THAT HELPS ONESELF TO REPAIR, REHYDRATE AND SLIM
DOWN.

HERON'S HEART

TOMATO, GINGER, CARROT, ORANGE

TOMATO AND GINGER HELPS TO STIMULATE DIGESTION AND PROMOTES HEART
HEALTH. THIS BLEND IS AN NATURAL ANTI-INFLAMMATORY PROPERTIES AND
BLOOD PRESSURE REDUCER.

POPINJAYS' LUNCH

- TO START -

(DAILY MARKET SELECTIONS ON THE BUFFET)

VARIETY OF SEASONAL SALADS
CURED AND SMOKED SEAFOOD
SLICED IMPORTED COLD CUTS AND FINE CHEESE SELECTION

HALF DOZEN DAILY FRESH MARKET OYSTERS (+\$198)
traditional mignonette, lemon cream, cocktail sauce

- DAILY SOUP -

- MAIN COURSE -

(CHOOSE 1)

Wine Pairing (+\$95)

"ACQUERELLO" WILD MUSHROOM RISOTTO, PECORINO CHEESE AND ARUGULA
Roero Riserva, Chabot San Giorigio, Angelo Negro, Piedmont, Italy 2016

"ARTISANAL" LINGUINE PASTA, LOBSTER SEAFOOD, SPICY CHERRY TOMATO(+ \$38)
Riesling, Alea, Grosset, Clare Valley, South Australia 2020

PAN SEARED ATLANTIC SEA BREAM, CONFIT FENNEL, TOMATO, PEPPER PURÉE
Vermentino di Gallura, Jankara, Sardinia, Italy 2020

BOUCHOT MUSSELS "MARINIÈRE", POMMES FRITES
Chardonnay, Pomino Bianco Riserva, Frescobaldi, Tuscany, Italy 2018

GRILLED BEEF STRIPLOIN, WHIPPED POTATO AND BABY GEM(+ \$68)
Cabernet-Merlot Blend, The Paring Red, Napa Valley, U.S.A. 2015

TE MANA BRAISED LAMB LEG, SEMOLINA, DRIED FRUIT AND VEGETABLES, COOKING JUS
Roero Riserva, Ciabot San Giorigio, Angelo Negro, Piedmont, Italy 2016

- SWEETS ON DISPLAY -

ASSORTMENT OF HOMEMADE PASTRIES, TARTS
COOKIES AND CHOCOLATES

HKD 588 per person
including one selection from green bar

SOMMELIER'S BUBBLY RECOMMENDATIONS

HKD 95 for Prosecco Superiore, Le Colture, Veneto, Italy per glass

HKD 158 for Ruinart Brut NV 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 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 |

POPINJAYS

Brunch 1st Session : 12:00pm - 2:00pm

Brunch 2nd Session : 2:15pm - 4:15pm

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POPINJAYS SEAFOOD BRUNCH

- ON DISPLAY -

FRUITS DE MER

chilled boston lobster, seasonal oysters N°2, brown crab, Bretagne whelks
New Zealand mussels, tiger prawns

ASSORTMENT OF SMOKED AND CURED FISH

Norwegian smoked salmon, dill cured salmon, smoked sturgeon

SASHIMI AND CEVICHE

salmon, hamachi, tuna, octopus ceviche

SELECTION OF CURED MEATS AND HOMEMADE TERRINES

24-months serrano ham, iberico chorizo, salchichon, country pâté

COMPOSED SEASONAL SALADS

"XAVIER L'ESPRIT DU FROMAGE" CHEESE SELECTION

- APPETIZERS -

(CHOOSE 1)

HERITAGE BEEF TARTARE
traditional condiments
(+HKD \$148 for black truffle)

PERFECTLY COOKED ORGANIC EGG
tomatoes "Les Cailloux",
24 months serrano ham, basil emulsion

BURRATA & BEETROOT
black garlic, arugula

SWEET CORN VELOUTÉ
crab meat

CHICKEN AND FOIE GRAS PRESSÉ
baby spinach, truffle vinaigrette

ELBOW PASTA
parisan ham, comté cream, chicken jus
(+HKD \$148 for black truffle)

MARINATED JAPANESE HAMACHI (+HKD \$48)
caviar, citrus, emulsions, fresh herbs

- MAIN COURSE -

(CHOOSE 1)

GRILLED DANISH PORK CHOP
white mushrooms, confit shallots, baby gem,
blood sausage sauce

"ACQUERELLO" RISOTTO
wild mushroom, pecorino cheese
(+HKD \$148 for black truffle)

PAN SEARED ATLANTIC SEA BREAM
confit fennel, tomato, pepper pure

BOUCHOT MUSSELS "MARINIÈRE"
pomme frites

GRILLED LAMB RACK
semolina, dried fruit and vegetables, cooking jus

ROASTED BEEF TENDERLOIN (+HKD \$68)
whipped potato and baby gem

- SWEETS ON DISPLAY -

SELECTION OF FRESH FRUIT HOMEMADE PASTRY AND DESSERTS

\$758 per person

\$378 for 5- 11 years children

WEEKEND FREE FLOW PACKAGE

(1ST SESSION UNTIL 1:45PM ; 2ND SESSION UNTIL 4PM)

additional \$168 for unlimited pour of Whispering Angel Rosé, Provence, France

additional \$188 for unlimited pour of Lillet spritz or Cava Brut, Catalunya, Spain

additional \$338 for unlimited pour of Champagne R de Ruinart Brut

additional \$448 for unlimited pour of Champagne Ruinart Blanc de Blancs

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