



POPINJAYS

A LA CARTE SIGNATURES

—

DIDIER QUENNOUËLLÉ

#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.

APPETISERS

PURPLE ARTICHOKE	\$200
sun dried tomatoes, iberico chorizo, parmesan foam	
CLASSIC VICHYSOISE SOUP	\$210
ratte potato, winter truffle	
TOMATOES AND PHILIBON MELON	\$220
almond, mozzarella di buffala snow, vanilla oil	
HOKKAIDO SCALLOP AND SEA URCHIN CARPACCIO	\$260
yuzu yoghurt, nashi pear, wakame emulsion	
VITELLO TONNATO	\$260
milk fed veal tenderloin, yellow fin tuna, gremolata	
KING LANGOUSTINE	\$330
tasmanian winter truffle, avocado, celeriac, green apple, saffron	

MAINS

RICOTTA RAVIOLI \$290
almond emulsion

SEARED JOHN DORY \$420
quinoa risotto, clams, fennel, aioli

PAN SEARED DOVER SOLE \$750
tasmanian winter truffle, girolles, cauliflower purée, champagne sauce

ROAST CHALLANS CHICKEN \$420
carrot, baby corn, turnip, truffle gribiche sauce

ROAST VENDÉE PIGEON \$650
beetroot, savoy cabbage, black berries, kalamata olives

PAN SEARED LAMB LOIN \$400
citrus gnocchi, white asparagus, rosemary jus

GRILLED JAPANESE WAGYU STRIPLOIN A5 \$950
jalapeño, pomme "coin de rue"

SIDES \$60

green beans
mashed potatoes
ratatouille
grilled asparagus
pomme "coin de rue"

SEASONAL DEGUSTATION MENU

available tuesday - thursday

FOIE GRAS AND POPCORN

rhubarb coulis

Roussanne and Marsanne, Powell & Son, Barossa, Australia



MARINATED KING CRAB

daicon and apple remoulade, osetra caviar

Riesling Kabinett, Graacher Himmelreich, Joh. Jos. Prüm, Mosel, Germany



WHITE COCONUT BEANS VELOUTÉ

lobster stick, mints

Savigny-les-Beaune, Les Bourgeots, Simon Bize et Fils, Burgundy, France



CONTEMPORARY ORANGE DUCK BREAST

braised turnip, red cabbage

Château Nénin, Pomerol, France



ARTISAN CHEESE SELECTION FROM THE TROLLEY

by maître affineur beillevaire



WHITE PEACH CRÉMEUX

sable breton, toasted almond gelato

Château de Rayne Vigneau, Sauternus, France

Four course \$980 per person without velouté and cheese courses

Additional \$650 with wine pairing

Six course \$1,280 per person

Additional \$780 with wine pairing

Seasonal degustation menu changes weekly

DESSERT MENU

CITRUS MERINGUE	\$130
peppermint, lime jelly, strawberry sorbet	
CARAMELIZED GOLDEN APPLE CHEESE CAKE	\$130
calvados agar, vanilla gelato	
WHITE PEACH CRÉMEUX	\$130
sable breton, toasted almond gelato	
ORANGE AND GINGER PARFAIT	\$130
yuzu whipped cream, pistachio tuile	
GUANAJA CHOCOLATE AFFOGATO	\$160
raspberry compote, coffee, coconut	
ARTISAN CHEESE SELECTION FROM THE TROLLEY	\$250
by maître affineur bernard antony	

DESSERT WINE

	(GLASS)
SEMILLON, CHÂTEAU DE RAYNE VIGNEAU, SAUTERNES, FRANCE, 2005	\$195
	(375ML)
MUSCAT, DONNAFUGATA "BEN RYE" PASSITO DI PANTELLERIA, SICILY, ITALY	\$750
	(375ML)
SEMILLON, CHÂTEAU LA TOUR BLANCHE, SAUTERNES, FRANCE, 2009	\$600

PORT

	(GLASS)
TOURIGA NACIONAL, TAWNY PORT, TAYLOR FLADGATE, 10-YEAR, PORTUGAL	\$110