



POPINJAYS

A LA CARTE SIGNATURES



DIDIER QUENNOUËLLE

#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

CLASSIC VICHYSOISE SOUP ratte potato, winter truffle	\$210
TOMATOES AND PHILIBON MELON almond, mozzarella di buffala snow, vanilla oil	\$220
VITELLO TONNATO milk fed veal tenderloin, yellow fin tuna, gremolata	\$260
FOIE GRAS TERRINE gingerbread brioche	\$280
PAN SEARED SCALLOP AND CAVIAR KRISTAL cauliflower mousseline, curry sauce	\$350

MAINS

ZUCCHINI RISOTTO \$290
zucchini flower, tomato foam

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

POACHED WILD SEA BASS \$490
crushed potatoes, manjimup truffle, champagne sauce

CRISPY MERLING \$660 for two
lemon, stewed potato, tartar sauce

PAN SEARED APICIUS DUCK BREAST \$420
turnip, ginger chutney, chocolate sauce

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

LIMOUSIN TOMAHAWK \$1,500 for two
jalapeño, pomme "coin de rue"

SIDES \$60

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

BIRDS OF A FEATHER

a menu to share with at least two persons and an option for unlimited cocktails

available friday - saturday

POPINJAYS BLUE

punch

SEA BREAM CEVICHE WITH CAVIAR

mango salsa

GILLARDEAU OYSTER PLATTER

sour cream, lemon, poilâne bread, shallot vinegar

SMOKED DUCK

victoria pineapple

SOARING HIGH

cherico blanco or sangria grande

CRISPY MERLING

tartar sauce

or

SALTED MARSH LAMB SHOULDER

rosemary lamb jus

or

AUSTRALIAN WAGYU TOMAHAWK (ADD \$900)

jalapeño, béarnaise sauce

served with green beans, mashed potatoes, mixed salad

SMOOTH LANDING

px negroni

ARTISAN CHEESE SELECTION FROM THE TROLLEY

by maître affineur beillevaire

GUANAJA CHOCOLATE CRÉMEUX

raspberry compote, coffee, coconut

CARAMELISED GOLDEN APPLE CHEESECAKE

calvados agar, vanilla gelato

\$990 per person

\$1,280 per person with cocktails

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