



POPINJAYS

# POPINJAYS

DINNER  
A LA CARTE

EXPERIENCE A CONTEMPORARY ITALIAN ROOFTOP RESTAURANT AND BAR WITH A WRAPAROUND TERRACE OFFERING STUNNING VIEWS, THIS IS THE ULTIMATE DESTINATION TO SOCIALISE WITH A STYLISH CROWD.

POPINJAYS OFFERS A DELIGHTFUL MENU OF AUTHENTIC ITALIAN CUISINE, CLASSIC COCKTAILS, SPECIALTY SPIRITS, AND DELECTABLE BAR SNACKS.

# CRUDO

CAVIALE 30gr [D][S][G][SS]

N3 Amur Caviar 688

N7 Kaluga Caviar 888

BLUE FIN TUNA CRUDO [S][SS]

*Italian Blue Fin Tuna, Smoked Eggplant,  
Harissa, Preserved Lemon*

298

FASSONA BEEF TARTARE [D][G]

*Handcut Fassona Beef, 36-Month Aged Parmesan,  
Amalfi Lemon, Extra Virgin Olive Oil*

328

[M] Signature [V] Vegetarian [G] Gluten

[S] Seafood [D] Dairy [N] Nuts [SS] Sustainable

Please let us know if you have any food allergies or special dietary requirements.

Prices are in HKD and subject to 10% service charge.

# ANTIPASTI

## STARTER

### OCTOPUS [S]

*Slow Cooked Fremantle Octopus,  
Fennel & Anchovy Dressing*  
268

### COPPA DI TESTA [D][G][M]

*Pig's Head Terrine, Whipped Tonnato Sauce,  
Deep Fried Capers, Caper Leaf*  
248

### GRILLED SQUID [S]

*Chargrilled Squid, Anchovy &  
Basil Dressing*  
258

### BUFFALO BURRATA [V][D][G][M]

*Buffalo Burrata,  
Salsa Rossa, Basil*  
228

### RADICCHIO SALAD [V][N][D][G]

*Treviso Radicchio, Gorgonzola,  
Walnut Pesto Crouton, Lemon Dressing*  
208

### POLPETTE [D][G][M]

*Beef & Pork Meat Balls,  
Pomodoro Sauce*  
238

# PRIMI

## PASTA AND RISOTTO

### SPICY LOBSTER FUSILLI LUNGHI [S][D][G][M]

*Fusilli Lunghi, Blue Lobster,  
Datterino Tomatoes, Chili, Garlic, Basil*  
498

### FUSILLORO AL POMODORINO

**FRESCO E BASILICO [V][D][G][M]**  
*Fusilloro, Datterino Tomatoes, Garlic,  
Basil, Parmesan*  
298

### SCALLOP & CRAB RAVIOLI [S][D]

*Scallop & Crab Ravioli, Mussel,  
Smoked Trout's Roe, Sea Herb*  
368

### PACCHERI BUFFALO [V][D][G][N]

*Paccheri Rigati, Buffalo Mozzarella,  
Buffalo Burrata, Buffalo Ricotta,  
Lemon Zest and Pine Nuts*  
268

### EGGPLANT TORTELLINI [V][D][G]

*Handmade Eggplant Tortellini, Zucchini,  
Romesco Pepper, San Marzano Tomatoes*  
248

### SPINACH & BUFFALO RICOTTA GNUDI [V][D]

*Spinach & Ricotta Gnudi,  
Zucchini, Mint, Peas*  
258

### TAGLIATELLE BOLOGNESE [D][G]

*Handmade Tagliatelle, Slow Cooked Ox Tail  
Ragout, Beef Cheek & Brisket,  
Parmesan, Basil*  
298

### NDUJA GNOCCHI [D][G]

*Handmade Parmesan Gnocchi,  
Italian Sausage, Oregano, Lemon,  
Nduja Sauce*  
318

### OYSTER RISOTTO [S][D][M]

*Carnaroli Rice, Oyster, Prosecco, Lemon Mascarpone, Chive*  
348

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# SECONDI

## MAIN

### FILLET STEAK [M]

*Australian Black Angus Fillet Steak,  
Girolle Mushroom, Wilted Arugula*  
688

### POACHED SEABASS [S]

*Borlotti Bean, Baby Globe Artichoke,  
Summer Spinach*  
458

### GRILLED TUNA STEAK [S][SS][M]

*Italian Blue Fin Tuna, Light Tomato Sauce,  
Caper, Olive, Green Bean*  
528

### ROAST LAMB SADDLE [N][D][M]

*Viola Eggplant, Basil Pesto,  
Sun Dried Tomato*  
488

### BERKSHIRE PORK BELLY [D]

*Broccolini, Garlic,  
Lemon, Madeira*  
398

### STUFFED ZUCCHINI FLOWERS [V][D][G]

*Buffalo Ricotta, Summer Zucchini, Basil,  
Salsa Di Pomodoro Fresco*  
298

# SECONDI DA CONDIVIDERE

## MAIN TO SHARE

### FIorentina STEAK [D][M]

*1.8KG Australian Black Angus T-Bone,  
Confit Datterino Tomatoes, Arugula  
& Parmesan Salad*  
2488

### MEDITERRANEAN SEABASS [D]

*Steamed Whole Seabass,  
Baby Globe Artichoke, Tropea Onion,  
Anchovy, Caper*  
788

# CONTORNI

## SIDES

### ROAST POTATOES

*Roast Agria Potatoes, Rosemary,  
Black Garlic Aioli*  
98

### NEW POTATOES

*New Potatoes, Sauteed Zucchini, Datterino  
Tomatoes, Oregano, Lemon, Olive*  
88

### TOMATO & ONION SALAD

*Italian San Marzano Tomato,  
Tropea Onion, Basil*  
98

### BROCCOLINI

*Steamed Broccolini,  
Lemon, Parsley*  
88

### ARUGULA & PARMESAN SALAD [D]

*Arugula, 36-Month Old Parmesan, Extra Virgin Olive Oil, Aged Balsamic*  
98

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# DOLCI

## DESSERT

POPINJAYS TIRAMISU [M][V][D][G][N]  
*Ristretto & Mascarpone Cream,  
Crunchy Hazelnut, Ristretto Ice Cream*  
148

BABA'AL LIMONCELLO [V][D][G]  
*Limoncello Soaked Sponge, Lemon Curd,  
Chantilly, Cherry Compote, Limoncello Sorbet*  
128

GIANDUJA [V][D][G][N]  
*Hazelnut Milk Chocolate Semifreddo,  
Bitter Orange & 72% Dark Chocolate Sauce*  
138

ZUPPA INGLESE [V][D][G][N]  
*Vanilla Custard Cream, Red Berry,  
Strawberry Coulis, Pistachio Ice Cream*  
138

PANNA COTTA AL CIOCCOLATO [V][D][G]  
*Panna Cotta with Dark Chocolate Grand Cru, Cocoa Nib Spuma,  
Stracciatella Gelato*  
128

## DIGESTIF

*Amaro Montenegro*  
108

*Amaro Camatti*  
108

*Limoncello*  
108

*Sambuca*  
108

## GRAPPA

*Capovilla Saturno Peach*  
148

## PORT

*W & J Graham's 20 Years Old Tawny*  
148

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# SOMMELIER RECOMMENDATION

BUBBLES	GLS	CARAFE 250ml	BTL
Ruinart 'R De Ruinart', Champagne, France NV	220	-	1,190
Santa Margherita Extra Dry 'P' DOC, Prosecco, Italy NV	130	-	630
WHITE			
Chardonnay Di Torgiano Aurense, Lungarotti, Umbria, Italy 2021	220	380	1,100
Chablis Domaine Oudin, Burgundy, France 2022	190	320	950
Sauvignon Del Collio, Primosic, Friuli, Italy 2022	160	230	800
Argiolas Costamolino Vermentino, Sardegna, Italy 2023	140	200	700
Pinot Grigio, Schiopetto, Friuli, Italy 2024	130	190	650
ROSÉ			
'Whispering Angel', Chateau D 'Esclans Cotes De Provence, France 2024	140	200	650
Moon Rose, St. Jean Villecrozes, Provence France, 2024	130	190	650
RED			
Marchesi Di Barolo Barbera Del Monferrato Maraia, DOC, Piedmont Italy, 2021	160	230	780
Yarra Valley, Pinot Noir, Australia 2023	150	220	750
Chianti Classico, Stomennano, Tuscany, Italy 2021	150	220	750
Montepulciano d'Abruzzo Valle Reale, Italy 2021	140	200	700
Smeriglio Baracchi Syrah Cortona 2018	130	190	650
SWEET			
Moscato D 'Asti, Saracco, Piedmont, Italy 2023	150	220	720

Corkage fee: \$500 per bottle of wine and \$1,000 per bottle of spirit  
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# 海鮮刺身

魚子醬 30克 [G][S][D][SS]

N3 阿穆爾魚子醬 688

N7 卡魯加魚子醬 888

藍鰭吞拿魚生片 [S][SS]

意大利藍鰭吞拿魚、煙燻茄子、

哈里薩辣醬、醃檸檬

298

FASSONA 牛肉他他 [D][G]

手切 Fassona 牛肉、36 個月熟成巴馬臣芝士、

阿馬爾菲檸檬、特級初榨橄欖油

328

[M] 主廚推介 [V] 素食 [G] 含麩質  
[S] 含海鮮 [D] 含乳製品 [N] 含堅果類 [SS] 可持續  
如有任何食物過敏或特殊飲食要求，請通知餐廳團隊。  
價格以港幣計算，另加一服務費。

## 前菜

### 八爪魚 [S]

慢煮 Fremantle 八爪魚、茴香、鯷魚汁  
268

### 豬頭肉凍 [D][G][M]

豬頭肉凍、吞拿魚醬、炸酸豆、酸豆葉  
248

### 燒魷魚 [S]

炭燒魷魚、鯷魚羅勒汁  
258

### 水牛芝士球 [V][D][G][M]

水牛芝士球、紅椒番茄醬、羅勒  
228

### 紅菊菜沙律 [V][N][D][G]

特雷維索紅菊菜、藍芝士、合桃香蒜麵包粒、檸檬汁  
208

### 肉丸 [D][G][M]

混合牛肉豬肉丸、番茄醬  
238

## 意大利麵、飯

### 辣龍蝦長螺絲粉 [G][S][D][M]

長螺絲粉、加拿大龍蝦、Datterino 蕃茄、辣椒、香蒜、羅勒  
498

### 新鮮蕃茄羅勒螺絲粉 [V][D][G][M]

螺絲粉、Datterino 蕃茄、蒜頭、羅勒、巴馬臣芝士  
298

### 帶子蟹肉意大利雲吞 [S][D]

帶子蟹肉雲吞、青口、煙燻鱒魚籽、海草  
368

### 水牛芝士長通粉 [V][D][G][N]

長通粉、水牛芝士、水牛芝士球、  
水牛奶酪、檸檬皮  
268

### 茄子意大利雲吞 [V][D][G]

手工茄子雲吞、合掌瓜、西班牙紅椒、聖馬爾薩諾蕃茄  
248

### 菠菜水牛奶酪糰子 [V][D]

合掌瓜、薄荷、青豆  
258

### 肉醬寬條麵 [G][D]

手工寬條麵、慢煮牛尾肉醬、牛面頰及牛腩、  
巴馬臣芝士、羅勒  
298

### 辣肉腸薯仔糰子 [D][G]

手工巴馬臣薯仔糰子、意大利汽泡酒、牛至、檸檬、辣肉腸醬  
318

### 生蠔意大利飯 [S][D][M]

Carnaroli 米、生蠔、意大利汽泡酒、檸檬馬斯卡邦芝士、細香蔥  
348

[M] 主廚推介 [V] 素食 [G] 含麩質

[S] 含海鮮 [D] 含乳製品 [N] 含堅果類 [SS] 可持續

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# 主菜

## 牛柳扒 [M]

澳洲黑安格斯牛柳、雞油菌、炒火箭菜

688

## 白灼鱸魚 [S]

紅點豆、迷你洋蔥、夏季菠菜

458

## 燒吞拿魚扒 [S][SS][M]

意大利藍鱈吞拿魚、淡蕃茄汁、酸豆、橄欖、四季豆

528

## 燒羊鞍 [N][D][M]

紫茄子、羅勒香蒜醬、風乾蕃茄

488

## 燒豬扒 [D]

西蘭花苗、香蒜、檸檬、馬德拉酒

398

## 芝士釀合掌瓜花 [V][D][G]

水牛芝士、夏季合掌瓜、羅勒、新鮮番茄醬

298

# 共享主菜

## 佛羅倫斯牛扒 [D][M]

四指厚澳洲黑安格斯 T 骨牛扒 1.8KG、油封 Datterino

蕃茄、火箭菜巴馬臣沙律

2488

## 地中海鱸魚 [D]

蒸全條鱸魚、迷你洋蔥、Tropea 洋蔥、鯷魚、酸豆

788

# 配菜

## 烤薯仔

烤 Agria 薯仔、迷迭香、黑蒜蛋黃醬

98

## 新薯仔

炒合掌瓜、Datterino 蕃茄、牛至、檸檬、橄欖

88

## 蕃茄洋蔥沙律

意大利聖馬爾薩諾蕃茄、Tropea 洋蔥、羅勒

98

## 西蘭花苗

檸檬、番茜

88

## 火箭菜巴馬臣沙律 [D]

火箭菜、36 個月熟成巴馬臣芝士、特級初榨橄欖油、陳年黑醋

98

[M] 主廚推介 [V] 素食 [G] 含麩質  
[S] 含海鮮 [D] 含乳製品 [N] 含堅果類 [SS] 可持續  
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## 甜品

意式咖啡提拉米蘇 [M][V][G][D][N]  
特濃咖啡、馬斯卡彭忌廉、脆榛子、咖啡雪糕  
148

檸檬酒「巴巴」蛋糕 [V][G][D]  
配檸檬醬、忌廉、櫻桃醬、檸檬酒雪葩  
128

榛子朱古力雪菲蛋糕 [V][G][D][N]  
配香橙、72%黑朱古力醬  
138

英式布甸 [V][G][D][N]  
配雲呢拿忌廉、紅莓、士多啤梨醬、開心果雪糕  
138

朱古力奶凍 [V][G][D]  
配黑朱古力、可可碎泡沫、朱古力雪糕  
128

## 開胃酒

*Amaro Montenegro*  
108

*Amaro Camatti*  
108

*Limoncello*  
108

*Sambuca*  
108

## 烈酒

*Capovilla Saturno Peach*  
148

## 波特酒

*W & J Graham's 20 Years Old Tawny*  
148

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