POPINJAYS

THE MURRAY, HONG KONG

DINNER

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, speciality spirits, and delectable bar snacks.

TASTE OF POPINJAYS

Degustation menu is offered for the whole table

6 COURSES PER PERSON	WINE PAIRING PER PERSON
1288	488

WELCOME

Tartar di Fassona e Tartufo *(G)*
Hand-cut Fassona Beef Tartar, Japanese Egg Yolk Gel, Black Truffle. Ca' Del Bosco, Franciacorta Cuvee Prestige Lombardy, Italy N.V

APPETISER

Tonno Pinna Blu *(S)(SS)*
Bluefin Tuna, Smoked Eggplant, Ikura Roe. Pinot Grigio, Schiopetto, Friuli, Italy 2024

MIDDLE COURSE

Paccheri con Gamberi di Mazara *(S)(G)*
Gragnano IGP Paccheri, Red Sicilian Prawn, Bisque, Basil Air. Argiolas Costamolino Vermentino, Sardegna, Italy 2023

FISH

Branzino e Fagioli *(S)*
Borlotti Bean, Baby Globe Artichoke, Spinach. Pietradolce, Etna Rosato Sicily, Italy 2024

MEAT

Sella d'Agnello *(N)(D)* ✦
Lamb Saddle, Baby Spinach, Pesto Zucchini, Eggplant Puree. Montepulciano D'Abruzzo Valle Reale, Italy 2024

DESSERT

Tiramisu *(D)(G)* ✦
Espresso Coffee, Mascarpone, Ladyfinger Biscuits, Cacao. Moscato D'Asti, Saracco, Piedmont, Italy 2023

VEGETARIAN ✦ SIGNATURE

(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.
Corkage fee: $500 per bottle of wine and $1,000 per bottle of spirit.

À LA CARTE

CRUDO

Caviale 30g *(D)(S)(G)(SS)* — 698
Kaluga Caviar

Ostriche *(S)* — 398 / 6 pcs, 698 / 12 pcs
Fine de Claire Oysters, Vermouth, Lemon

Bluefin Tuna Crudo *(S)(SS)* — 298
Italian Bluefin Tuna, Smoked Eggplant, Harissa, Preserved Lemon

Fassona Beef Tartare *(D)(G)* — 328
Hand-cut Fassona Beef, 36-month aged Parmesan, Amalfi Lemon, Extra Virgin Olive Oil

Scallop Carpaccio *(S)* — 298
Hokkaido Scallop, Smoked Oyster Dressing, Sea Herbs

ANTIPASTI — STARTER

Octopus *(S)* — 268
Slow Cooked Fremantle Octopus, Fennel & Anchovy Dressing

Coppa di Testa *(D)(G)* ✦ — 248
Pig's Head Terrine, Whipped Tonnato Sauce, Deep-fried Capers, Caper Leaf

Grilled Squid *(S)* — 258
Chargrilled Squid, Anchovy & Basil Dressing

⊡ Buffalo Burrata *(D)(G)* ✦ — 228
Buffalo Burrata, Salsa Rossa, Basil

⊡ Radicchio Salad *(N)(D)(G)* — 208
Treviso Radicchio, Gorgonzola, Walnut Pesto Crouton, Lemon Dressing

Polpette *(D)(G)* ✦ — 238
Beef & Pork Meatballs, Pomodoro Sauce

⊡ Mozzarella *(D)(N)* — 228
DOP Mozzarella, Figs, Aged Balsamic, Olive Oil, Walnut

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À LA CARTE

ANTIPASTI · CONTINUED

⊡ Zucchini Salad *(D)* 208
Shaved Zucchini, Marinated Ricotta, Mint, Green Olive, Citrus

Tagliere di Salumi *(G)* 348
Artisanal Cold Cut Selection, Parma Ham 24-Month, Culatello Di Zibello DOP, Finocchiona Salami, Strolghino, Coppa Stagionata, Mortadella 'Favola in Cotenna'

PRIMI — PASTA AND RISOTTO

Spicy Lobster Fusilli Lunghi *(S)(D)(G)* ✦ 498
Fusilli Lunghi, Lobster, Datterino Tomatoes, Chilli, Garlic, Basil

⊡ Fusilloro al Pomodorino Fresco e Basilico *(D)(G)* ✦ 268
Fusilloro, Datterino Tomatoes, Garlic, Basil, Parmesan

⊡ Paccheri Buffalo *(D)(G)(N)* 268
Paccheri Rigati, Buffalo Mozzarella, Buffalo Burrata, Buffalo Ricotta, Lemon Zest and Pine Nuts

Tagliatelle Bolognese *(D)(G)* 318
Handmade Tagliatelle, Slow Cooked Ox Tail Ragu, Beef Cheek & Brisket, Parmesan, Basil

Nduja Gnocchi *(D)(G)* 298
Handmade Parmesan Gnocchi, Italian Sausage, Oregano, Lemon, Nduja Sauce

Oyster Risotto *(S)(D)* ✦ 348
Carnaroli Rice, Oyster, Prosecco, Lemon Mascarpone, Chive

Spaghetti alle Vongole *(S)(G)* 298
Cloudy Bay Clams, Garlic, White Wine, Parsley Chili

SECONDI — MAIN

Fillet Steak ✦ 648
Australian Black Angus Fillet Steak, Girolle Mushroom, Wilted Rocket

Poached Seabass *(S)* 458
Borlotti Bean, Baby Globe Artichoke, Summer Spinach

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SECONDI · CONTINUED

Grilled Tuna Steak *(S)(SS)* ✦ — 528
Italian Bluefin Tuna, Light Tomato Sauce, Caper, Olive, Green Bean

Roast Lamb Saddle *(N)(D)* ✦ — 488
Eggplant, Basil Pesto, Lemon, Oregano

Porchetta *(N)* — 398
Green Apple, Green Olive, Almond, Broccolini

⊡ **Zucchini Flowers** *(D)* — 298
Zucchini Flowers Stuffed with Mediterranean Vegetables, Tomato Sauce, Marinated Ricotta

SECONDI DA CONDIVIDERE — MAIN TO SHARE

Fiorentina Steak *(D)* ✦ — 2488
1.8kg Australian Black Angus T-Bone, Confit Datterino Tomatoes, Rocket & Parmesan Salad (60-minute preparation time)

Veal Milanese *(D)(G)* — 688
Breaded Veal Chop, Lemon, Confit Cherry Tomatoes, Rocket, Caper, Red Onion & Parsley Salad

Zuppa di Pesce *(S)* — 888
Seafood Stew, Seabass, Mussels, Clams, Prawns, Squid, Fennel, Tomato, Garlic

CONTORNI — SIDES

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

New Potatoes — 88
New Potatoes, Sautéed Zucchini, Datterino Tomatoes, Oregano, Lemon, Olive

Tomato & Onion Salad — 98
Italian San Marzano Tomatoes, Tropea Onion, Basil

Broccolini — 88
Steamed Broccolini, Lemon, Parsley

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CONTORNI · CONTINUED

Rocket & Parmesan Salad *(D)* 98
Rocket, 36-Month Old Parmesan, Extra Virgin Olive Oil, Aged Balsamic

FORMAGGI CHEESE

⊡ Tagliere di Formaggi Italiani *(D)(G)* 298
Artisanal Cheese Selection, Carpendo, Fontina, Casa Madaio 'Cinerino', Toma Piemontese DOP, Pecorino Fiorino Stagionato

DOLCI DESSERT

Tiramisu *(D)(G)* ✦ 138
Espresso Coffee, Mascarpone, Ladyfinger Biscuits, Cacao

Chocolate Tart *(D)(G)* 138
75% Dark Chocolate, Stracciatella Gelato, Olive Oil

Berries *(D)* 138
Macerated Berries, Mint, Berries Granite, Whipped Lemon Mascarpone

Cheesecake *(D)(G)(N)* 138
Pistachio Cheesecake, Amaretti Biscuit, Cherry Sorbet

Panna Cotta *(D)* 138
Vanilla Panna Cotta, Fresh Figs, Thyme Infused Honey

Cannoli *(D)(G)(N)* 138
Whipped Ricotta, Lemon, Pistachio

DIGESTIF

Amaro Montenegro 108

Amaro Camatti 108

Limoncello 108

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DIGESTIF · CONTINUED

Sambuca	108

GRAPPA

Capovilla Saturno Peach	148

PORT

W & J Graham's 20 Years Old Tawny	148

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SOMMELIER RECOMMENDATION

WINE	GLASS / CARAFE 250ML / BOTTLE
BUBBLES	
Ruinart 'R De Ruinart', Champagne, France NV	220 / – / 1190
Santa Margherita Extra Dry 'P' DOC, Prosecco, Italy NV	130 / – / 630
Ca' Del Bosco, Franciacorta Cuvee Prestige, Lombardy, Italy NV	200 / – / 1080
WHITE	
Chardonnay Di Torgiano Aurente, Lungarotti, Umbria, Italy *(c. 2023)*	220 / 380 / 1100
Chablis Domaine Oudin, Burgundy, France *(c. 2023)*	190 / 320 / 950
Sauvignon Del Collio, Primosic, Friuli, Italy *(c. 2025)*	160 / 230 / 800
Argiolas Costamolino Vermentino, Sardegna, Italy *(c. 2023)*	140 / 200 / 700
Pinot Grigio, Schiopetto, Friuli, Italy *(c. 2024)*	130 / 190 / 650
ROSÉ	
'Whispering Angel', Château d'Esclans, Côtes De Provence, France *(c. 2025)*	140 / 200 / 650
Moon Rose, St. Jean Villecrozes, Provence, France *(c. 2024)*	160 / 230 / 650
Pietradolce, Etna Rosato, Sicily, Italy *(c. 2024)*	130 / – / 680
RED	
Yarra Valley, Pinot Noir, Australia *(c. 2023)*	150 / 220 / 750
Chianti Classico, Stomennano, Tuscany, Italy *(c. 2021)*	150 / 220 / 750
Montepulciano d'Abruzzo Valle Reale, Italy *(c. 2024)*	140 / 200 / 700
Sallier De La Tour, La Monaca, Sicily, Italy *(c. 2021)*	130 / – / 700
Marchesi Di Barolo, Barbaresco Tradizione, Piedmont, Italy *(c. 2021)*	160 / – / 720

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SOMMELIER RECOMMENDATION

SWEET

Moscato d'Asti, Saracco, Piedmont, Italy *(c. 2023)* 150 / 220 / 720

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