

SOMMkind of Royale Brunch\$1,178

For the Menu Including
90 Minutes Free - Flow of
Sommeliers Premium Selection of Champagne, Sake, White & Red Wine,
Seasonal Cocktails, Fresh Juices, Coffee or Tea & Nordaq Water

SOMMkind of Special Brunch.....\$908

For the Menu Including
90 Minutes Free - Flow of
Sommeliers Selection of Champagne, Sake, White & Red Wine,
Seasonal Cocktails, Fresh Juices, Coffee or Tea & Nordaq Water

SOMMkind of Brunch.....\$778

For the Menu Including
90 Minutes Free - Flow of Sparkling Wine,
Seasonal Cocktails, Fresh Juices, Coffee or Tea & Nordaq Water

SOMMkind of Light Brunch.....\$608

For the Menu Including One Coffee or Tea only
Nordaq fresh still & sparkling water at \$40 per person

TO START...

All Served For Sharing

Chestnut Sourdough Bread Roll, Our Signature Vegan Croissant
& 36 months aged Comté Cheese Palmier

Bordier Salted Butter & Home-Made Yuzushu Jam

Bellota Paleta Ham, Salad of Roasted Jerusalem Artichokes,
Toasted Hazelnuts, Preserved Black Winter Truffle Coulis
& Mustard Leaves

Grain Fed O'Connor Angus Beef Carpaccio with "Bearnaise Emulsion"

Buri Kombu Jime with Kyuri, Celtuce & Shiso

Scampi Tempura with Togarashi Mayo

Aka Uni "French Toast" (20g Uni)Supplement \$288

Elevated with 10g Kristal® Caviar.....\$588

FOOD
SOMM002
TO START ...

* Dishes can be adapted for vegans
All prices in Hong Kong Dollars and subject to 10% service charge.
All menus are subject to price and seasonal change.



Vegetarian



Gluten Free



Vegan

TO CONTINUE ...

Choose One

Poached "KIN Eggs" on English Muffin
with Preserved Black Truffle Butter, Green Vegetables,
Hollandaise Sauce & Crispy Bellota



OR



Half Boston Lobster with Celeriac & Granny Smith,
Burned Cream & Vin Jaune Sauce

.....Supplement \$188

OR

Toothfish with Nora & Parsley Breadcrumbs
& Bell Pepper & Onion Piperade

OR

Butterflied Line Caught Seabass on the Binchotan
with Sauce Grenobloise & served with Butter Lettuce Salad
(For 2 to Share) (Limited availability)

.....Supplement \$438

OR

Garlic, Thyme & Rosemary Oven Roasted Lamb Rack
with Extra Virgin Olive Oil, Seasonal Green Vegetables & Panisse

.....Supplement \$198

OR



Yellow Chicken with Green Asparagus, Grenaille Ratte Potato,
Tarragon Sabayon, Pickled Onion & Chicken Jus



OR

Tenderloin, Wild Mushroom Duxelles & Foie Gras Pithivier
with Shallot Confit & Sauce Périgueux (For 2 to Share)



.....Supplement \$598

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Gluten Free



Vegan

SIDES

Add On

- Brown Butter Roasted Cauliflower
with Caramalized Cream & Hazelnut\$138
- Potato & Preserved
Black Winter Truffle Gratin Dauphinois (20mins)\$288
- VEGAN

Whole Local Organic Butter Lettuce, Tarragon, Pickled Red Onion Salad
with Honey & Dijon Mustard Dressing\$98
- VEGAN

Whole Avocado with Manni Olive Oil & Sea Salt\$52
- VEGAN

Hash Browns\$52
- Garden Sugar Peas 'A La Francaise'\$118

TO FINISH ...

Choose One

- Pancakes with Banana with Toasted Pecan Nuts
Dark Okinawa Sugar Syrup & Sudachi
OR
- Abinao Chocolate Soufflé with Cacao Sorbet (15mins)\$118
OR
- Sicilian Pistachio Cream Cheesecake with Raspberry Sorbet
OR
- Bourbon Vanilla & Caramel Cream Millefeuille
with Salted Caramel Ice Cream
OR
- XL 'Rocky's' Matcha Tiramisu & Ice Cream
To be ordered for two, we do not judge if you finish
but you can take the bowl home
.....Supplement \$328
- ... (Limited Availability per day)

TO DRINK ...

90 mins free flow

Wine Selection for SOMMKind of Royale Brunch:

Champagne:

NV Valentin Leflaive Blanc de Blancs CV|18|30 Extra Brut

White:

2022 Justin Girardin Bourgogne Blanc - Burgundy, France

Red:

2020 Rene Bouvier Marsannay 'Le Finage' - Burgundy, France

Sake:

吉田酒造 白龍 真SHIN 純米吟醸

Yoshida Hakuryu Shin Junmai Ginjo - Fukui Prefecture, Japan

Wine Selection for SOMMKind of Special Brunch:

Champagne:

Michel Arnould & Fils Blanc de Noirs Grand Cru Brut

White:

2021 Bellingham 'Homestead' Chardonnay - Stellenbosch, South Africa

Red:

2017 Glenelly Estate Reserve - Stellenbosch, South Africa

Sake:

榮光富士 Magma 2024 純米大吟醸

Eiko Fuji Magma 2024 Junmai Daiginjo - Yamagata Prefecture, Japan

Sparkling Wine:

NV Pere Ventura Primer Brut Reserva Cava, Penedès, Spain

Seasonal Cocktail:

1. SOMM's Iced Tea (Sake, Chinese Aged Wine, Yuzu Sparkling Soda)
2. Porto Sunrise (White Port, Mikan and Orange Juice, Cointreau, Lime juice)

Juice (Van Nahmen):

Orange/Grapefruit/Apple/Pineapple/Carrot

Mindful Sparks Sparkling Tea:

Seasonal Flavour

Coffee or Tea