

FEEL FREE TO
SHARE THESE DISHES

SOMM
MENU **002**

OR ENJOY THEM
ALL FOR YOURSELF

SOMM LUNCH

(Available on Weekday Between 12:00 - 14:30)

*3 Courses At \$ 598 : Including One Starter, One Main & One Post

*2 Courses At \$ 498 : Including One Main & One Starter or Post

STARTERS

Scampi, Mizuna, Nashi Pear & Kyuri Cucumber Salad
with Yuzu & Sweet Soy Dressing



Shikanoshima Clams, Potato, Kabu & Wakame Velouté
with Banno Negi Infused Extra Virgin Olive Oil

MAINS



Yellow Chicken with Black Winter Truffle under the Skin,
Roasted Cauliflower, Hazelnuts and Albufera Sauce
Add Table Shaved Black Winter TrufflesSHKD48 per gram
Min 4 Grams recommended



Toothfish Confit with Haricots Verts in Champagne Beurre Blanc
with Muscat Grapes

Gold Snake River Beef
with Maple Syrup Roasted Root Vegetables, Sweet Potato Dauphine,
Shiraz & Banana Shallot ReductionSupplement \$208

POSTS

One Scoop of Seasonal Sorbet & Coffee or Tea

Abinao Chocolate Souffle with Cacao Sorbet (15 Mins)

Bourbon Vanilla, Salted Butter Caramel & Hazelnut Millefeuille

FOOD

SOMM002

SOMMSUPPER

* 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