

FEEL FREE TO
SHARE THESE DISHES

SOMM
MENU

002

OR ENJOY THEM
ALL FOR YOURSELF

SOMM SUPPER

(Available Between 21:00 - 22:30)

*3 Courses At \$ 868 : Including One Starter, One Main & One Post

& 90 Minutes Free - Flow on Pre-Selected Champagne, Sake, White & Red Wine

STARTERS

 2 Freshly Shucked Oyster on Ice with Lemon & Sauce Mignonette

 Pan-Fried Foie Gras with Black Pepper Roasted A.O.P. Black Figs
& Mas Amiel Maury ReductionSupplement \$98

Philibon Melon with 'Paleta' Ham,
Fresh Brousse A.O.P. Cheese & Lemon Verbena

MAINS

 Ñora Pepper Rubbed Swordfish, Braised Fennel with Capers,
Fermented Bell Pepper & Cayenne Pepper Romesco Sauce

 Potato Gnocchi, Parmesan Creamed Girolles Mushroom,
Fava Beans, Edamame & Summer Savory

 Grilled Iberian Pork Rubbed with Espelette,
Tomato Stewed Paimpol Beans, Niçoise Olives, Guanciale & Fresh Lovage
.....Supplement \$208

POSTS

 Cheese Selection 3 or 5 Supplement \$110/\$180

 Abinao Chocolate Souffle with Cacao Sorbet (15 Mins)

 A.O.P. Sollies Black Fig & Roasted Almond Mille Feuille
with Blackcurrant & Fig Sorbet

* 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

FOOD

SOMM002

SOMMSUPPER