

# SOMM WINTER MENU

Nordaq fresh still & sparkling water at \$40 per person  
Register instantly to enjoy a glass of unique digestive with dessert  
\* This offer is eligible for new FANS only.

## BITES

-  Freshly Shucked Oyster on Ice  
with Lemon & Sauce Mignonette .....3pcs /\$278    6pcs /\$548
-  Iberico Ham Shoulder "Paleta" with Home-Made Pickles .....\$138
-  Black Winter Truffle & Salers Cheese  
Toasted Sourdough Sandwich .....\$258
- "Brand All Natural" Beef Short Rib 'Charsiu'  
with Shishito Pepper .....\$188
- Grilled Octopus Skewer with Fermented Bell Pepper  
& Sichuan Pepper Romesco Sauce.....\$148
- Duck Rillette with Piment d'Espelette, Rye Crackers  
& Home-Made Pickles .....\$128
- Aka Uni "French Toast" (20g Uni) .....\$288  
Elevated with 10g Kristal® Caviar .....\$588

## STARTERS

-  Warm BBQ Leeks with Black Truffle Dressing.  
Organic Egg, Frisée, Capers, Garden Herbs & Croutons \* .....\$228  
Add Table Shaved Black Winter Truffles .....\$HKD48 per gram  
Min 4 Grams recommended
- MSC Certified Bluefin Tuna Tataki with Ponzu,  
Heirloom Radish & Sudachi .....\$328
- Red Wine Marinated Foie Gras Terrine with Tasmanian Cherries .....\$288
- Seared Scallop with Organic Choi Sum, Ginger, Shiro Soy  
& Kabosu Beurre Blanc .....\$268
- Scampi, Mizuna, Nashi Pear & Kyuri Cucumber Salad  
with Yuzu & Sweet Soy Dressing.....\$268
-  Shikanoshima Clams, Potato, Kabu & Wakame Velouté  
with Banno Negi Infused Extra Virgin Olive Oil .....\$268

FEEL FREE TO  
SHARE THESE DISHES


SOMM  
MENU 002

OR ENJOY THEM  
ALL FOR YOURSELF

# MAINS

Bresse Pigeon & Foie Gras Pithivier with  
Fermented Forrest Berries & Jus (For 2 to Share)  
(Limited availability with 30 mins preparation time) ..... \$1188

Butterflied Fish on the Binchotan with Sauce Grenobloise  
& served with Butter Lettuce Salad (For 2 to Share)  
(Limited availability) ..... \$888

 Boston Lobster with White Asparagus, Morels, Shallot  
& Watercress Sautéed Snap Peas in a Dry Sherry Beurre Blanc ..... \$558

 Toothfish Confit with Haricots Verts in Champagne Beurre Blanc  
with Muscat Grapes ..... \$488

Gold Snake River Beef  
with Maple Syrup Roasted Root Vegetables, Sweet Potato Dauphine,  
Shiraz & Banana Shallot Reduction ..... \$518


 Yellow Chicken with Black Winter Truffle under the Skin,  
Roasted Cauliflower, Hazelnuts and Albufera Sauce ..... \$428


 Raviolo of Ricotta, Egg Yolk & Silver Beet with Sauteed Wild Mushrooms,  
Brown Butter & Home Fermented Molasse ..... \$288

# SIDES


 Cherry Molasses & Vintage Sherry Vinegar,  
Roasted Heirloom Carrots with Greek Yoghurt & Poppy Seed \* ..... \$188

 Whole Local Organic Butter Lettuce, Tarragon,  
Pickled Red Onion Salad with Honey & Dijon Mustard Dressing ..... \$88


 Potato & Black Winter Truffle Gratin Dauphinois (20mins) ..... \$288

 Sweet Potato Dauphine ..... \$88

# POSTS

 Cheese Selection 3 or 5 ..... \$258/338

 Chestnut with Poached Williams Pear,  
Meringue & Black Currant Sorbet ..... \$138

 Bahibe Milk Chocolate with Gianduja & Mikan Sorbet ..... \$138

 Abinao Chocolate Soufflé with Cacao Sorbet (15mins) ..... \$138

 Poached Tasmanian Cherries with Champagne Sabayon  
& Amalfi Lemon & Greek Yoghurt Sorbet ..... \$138

\* 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

FOOD  
SOMM002

MAINS & POSTS

# SOMM'S SUSTAINABILITY EFFORTS

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SOMM at the Landmark Mandarin Oriental opened its doors in 2019.

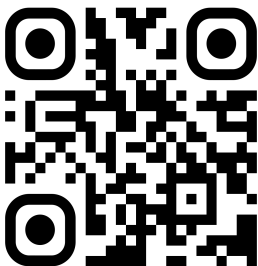
Sustainability and social responsibility are core to SOMM's beliefs.

A casual neo-bistro featuring over 100 wines by-the-glass,  
we believe that wine is a gift from nature, finessed by the dedication  
and craftsmanship of winemakers and the communities around them.

"By highlighting the carbon footprint on our menus,  
we hope to raise awareness of how eating habits can affect  
the climate and empower everyone to make more conscious food choices.  
We have partnered with Klimato to receive the most accurate data possible.

Using the ISO certified method  
of life cycle analysis of food items, Klimato assess the carbon emissions  
related to each stage of the life cycle of the product.  
The sum of these emissions, is the final carbon footprint."

For more information, please scan the QR code below:



2023 - 2025