

SOMM  
MENU

002

**SOMMkind of Royale Brunch .....\$1,178**

For the Menu Including

**90 Minutes Free - Flow of****2015 Moët & Chandon Grand Vintage Brut****Sommeliers Premium Selection of Sake, White & Red Wine.****Seasonal Cocktails, Fresh Juices, Coffee or Tea****SOMMkind of Special Brunch.....\$908**

For the Menu Including

**90 Minutes Free - Flow of Sommeliers Selection of Champagne.****Sommeliers Selection of Sake, White & Red Wine.****Seasonal Cocktails, Fresh Juices, Coffee or Tea****SOMMkind of Brunch.....\$778**

For the Menu Including

**90 Minutes Free - Flow of Sommeliers Selection of Sparkling Wine.****Seasonal Cocktails, Fresh Juices, Coffee or Tea****TO START...**

All Served For Sharing

**Sourdough Bread, Our Signature Vegan Croissant  
& Brioche Feuillète Square with Sea Salt & Sesame****Bordier Unsalted Butter & Seasonal Christine Ferber Jam****Freshly Chucked Oyster with Sudachi Ponzu,  
Green Apple & Kohlrabi****Thick Slices of Home Smoked Tasmanian Salmon  
with Sour Cream, Ikura & Blinis****Venison & Foie Gras Pâté en Croûte with Mullen Wine Quince Compote****Organic Dehesa Bellota Paleta Ham with Home-Made Pickles****Aka Uni "French Toast" (20g Uni) .....Supplement \$288****Elevated with 10g Schrenki Caviar ..... \$588**

FOOD

SOMM002

TO START ..

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\* 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

SOMM  
MENU

002

TO CONTINUE ...

Choose One

FOOD  
SOMM002

Poached "KINS Eggs" on English Muffin  
with Black Truffle Butter, Green Vegetables,  
Hollandaise Sauce & Crispy Belotta

OR



Boston Lobster with White Asparagus, Morels, Shallot  
& Watercress Sautéed Snap Peas in a Dry Sherry Beurre Blanc  
.....Supplement \$188

OR



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

OR

Butterflied Fish on the Binchotan with Sauce Grenobloise  
& served with Butter Lettuce Salad (For 2 to Share)  
.....Supplement \$298

OR

Roasted Lamb Leg, Ratatouille, Piment d'Espelette,  
Roasted Garlic, Basil & Lamb Jus .....Supplement \$208

OR



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

OR



Bresse Pigeon & Foie Gras Pithivier  
Fermented Forrest Berries & Jus (For 2 to Share) .....Supplement \$598

TO CONTINUE ...

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SIDES

Add On



Cherry Molasse & Vintage Sherry Vinegar Roasted Heirloom Carrots  
with Greek Yoghurt & Poppy Seeds \* .....

\$188



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 .....

\$88

  
VEGAN

Whole Avocado with Manni Olive Oil & Sea Salt .....

\$52


  
VEGAN

Hash Browns .....

\$52

TO FINISH ...

Choose One



Pancakes with Banana with Toasted Pecan Nuts,  
Dark Okinawa Sugar Syrup & Sudachi

OR



Abinao Chocolate Soufflé with Cacao Sorbet (15mins) 

OR



Bourbon Vanilla, Salted Butter Caramel & Hazelnut Millefeuille

OR



Raspberry, Lychee, Hokkaido Heavy Cream & Rose Iced Vacherin

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Gluten Free



Vegan

# TO DRINK ...

90 mins free flow

## Wine Selection for SOMMKind of Royale Brunch

**Champagne:**

2015 Moët & Chandon Grand Vintage Brut

**White:**

2015 Domaine Jean-Marc et Hugues Pavelot Saint-Romain - Burgundy, France

**Red:**

2015 Domaine Seguin-Manuel Bourgogne - Burgundy, France

**Sake:**

彗 中取 純米大吟醸 CHAR Bennett Nakadori Junmai Daiginjo - Nagano, Japan

## Wine Selection for SOMMKind of Special Brunch

**Champagne:**

NV Bruno & Christiane Olivier 'Signature' Brut

**White:**

2021 Cloudy Bay Chardonnay - Marlborough, New Zealand

**Red:**

2017 Ciacchi Piccolomini d'Aragona 'Fabius' Rosso - Sant'Antimo DOC, Tuscany, Italy

**Sake:**

美丈夫 舞 純米大吟醸 Bijofu Mai Junmai Daiginjo - Kōchi, Japan

**Sparkling Wine:**

NV The Eyrie Vineyards 'Spark' Sparkling Rosé, Oregon, USA

**Seasonal Cocktail:**

- 1. La Rosa Highball (Rataffia Rossi La Rosa, Peach Juice, White Peach Earl Grey Sparkling Tea)
- 2. Mikan Mimosa (Mikan Juice, Sparkling Wine)

**Fresh Juice:**

Orange/Grapefruit/Apple/Pineapple/Carrot

**Mindful Sparks Sparkling Tea:**

Seasonal Flavour

**Coffee or Tea**