

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 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****Red Sea Urchin "French Toast" (20g Uni)Supplement \$288****Elevated with 10g Schrenki 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

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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

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

OR



Yellow Chicken with Black Winter Truffle under the Skin,
Roasted Cauliflower, Hazelnuts and Albufera Sauce
Add Table Shaved Black Winter Truffles\$HKD48 per gram
Min 4 Grams recommended

OR



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

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TO CONTINUE ...






SIDES

Add On

-  Cherry Molasse & Vintage Sherry Vinegar Roasted Heirloom Carrots with Greek Yoghurt & Poppy Seeds *\$188
-  Potato & Black Winter Truffle Gratin Dauphinois (20mins) ... \$288
-  Whole Local Organic Butter Lettuce, Tarragon, Pickled Red Onion Salad with Honey & Dijon Mustard dressing\$88
-  Whole Avocado with Manni Olive Oil & Sea Salt\$52
-  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
-  Bahibe Milk Chocolate with Gianduja & Mikan Sorbet
- OR
-  Chestnut with Poached Williams Pear, Meringue & Black Currant Sorbet

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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:

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

Wine Selection for SOMMKind of Special Brunch

Champagne:

NV J. Lassalle 'Préférence' Premier Cru Brut

White:

2022 Planeta La Segreta Bianco - Sicilia, Italy

Red:

2021 Domaine La Barroche 'Liberty' - Southern Rhône, France

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. Tropical Fruit Sparkler (Tropical Fruit Purée, Syrup, Sparkling Wine)
2. Mango Sunrise (Mango Juice, Red Wine, Sour Mix, Mango Foam)

Fresh Juice:

Orange/Grapefruit/Apple/Pineapple/Carrot

Mindful Sparks Sparkling Tea:

Seasonal Flavour

Coffee or Tea