

**SOMM Festive Dinner Menu**  
**Available on 24th & 25 Dec**

**1st Round 5pm-6pm**  
**(Table Returning at 7:45pm)**

**1st Course**

**Deviled 'KIN" Egg with King Crab Mayonnaise & Trout Roe**

**Or**

**Pan Fried Hokkaido Scallop with Kabocha,  
Kabocha Seed Praline & Mikan**

**2nd Course**

**Pan Fried Duck Foie Gras with Quince, Amalfi Lemon Jus**

**Or**

**Raviolo of Boston lobster, Celeriac & Yellow Wine Scented Bisque**

Add Table Shaved Black Winter Truffles at HKD48 per gram,  
4 grams recommended

**Main Course**

**ASC Farmed Salmon bass with Chicoree & Sherry Vinegar Confit  
Raw Granny Smith & Dry Sherry Butter Sauce**

**Or**

**Tenderloin, Wild Mushroom Duxelles & Foie Gras Pithivier with Sauce Perigeux**  
For 2 to Share

**Dessert**

**Tasmanian Cherries, Komele 70% Bitter Chocolate, Kirch & Vanilla Chantille**

**Or**

**Bourbon Vanilla Chiboust, Almond Frangipane & Amao Strawberry Tart  
with Hibiscus & Strawberry Sorbet**

**4 - Course Menu at \$1,398 per person**

Classic Wine Pairing 3XGlass (125ml per wine)  
Add \$680 per person

Menu is subject to seasonal changes

**SOMM Festive Dinner Menu  
Available on 24th & 25 Dec**

**2nd Round from 8pm-9.30pm**

**1st Course**

**Deviled 'KIN" Egg with King Crab Mayonnaise & Trout Roe**

**2nd Course**

**Pan Fried Hokkaido Scallop with Kabocha,  
Kabocha Seed Praline & Mikan**

**3rd Course**

**Pan Fried Duck Foie Gras with Quince, Amalfi Lemon Jus**

**4th Course**

**Raviolo of Boston lobster, Celeriac & Yellow Wine Scented Bisque**

Add Table Shaved Black Winter Truffles at HKD48 per gram,  
4 grams recommended

**Main Course**

**ASC Farmed Salmon bass with Chicoree & Sherry Vinegar Confit  
Raw Granny Smith & Dry Sherry Butter Sauce**

**Or**

**Tenderloin, Wild Mushroom Duxelles & Foie Gras Pithivier with Sauce Perigeux  
For 2 to Share**

**Dessert**

**Forrest Fruit & Vanilla Pavlova & Sorbet  
with 'Hokkaido' Diplomate Cream**

**Or**

**Milk Chocolate Namelaka & Black Lemon Chantilly Millefeuille  
with Sobacha Ice Cream**

**6 - Course Menu at \$1,798 per person**

Classic Wine Pairing 5XGlass (100ml per wine)  
Add \$880 per person

Sommelier Battle Wine Pairing Add \$1,100 per person

Menu is subject to seasonal changes

### SOMMFestive Brunch Menu Available on 25th Dec & 1st Jan

**SOMMkind of Festive Brunch .....\$1,198**

For the Menu Including

90 Minutes Free - Flow of

Ayala Brut Majeur Magnum Champagne, Sommeliers Selection of Sake, White & Red Wine, Wine Base Cocktails, Fresh Juices, Coffee, or Tea, Nordaq Water

**SOMMkind of Platinum Festive Brunch.....\$1,598**

For the Menu Including

90 Minutes Free - Flow of Bollinger PN AYC18 Champagne,

Sommeliers Selection of Sake, White & Red Wine,

Seasonal Cocktails, Fresh Juices, Coffee or Tea & Nordaq Water

## TO START...

All Served For Sharing

Sourdough Chestnut Bread, Sesame Croissant Cube  
& Purple Sweet Potato Brioche

Bordier Salted Butter & Seasonal Christine Ferber Jam

Freshly Shucked Oyster with Yuzu Ponzu & Shiso Sorbet

Akita Komachi Rice, Bellota Paleta Ham, Kabocha & Manchego  
Croquettes with Togarashi Mayo

Classic MSC Certified Yellow Fin Tuna Tartare

Kadaifi Fried "KIN" Egg with Smoked Pike Perch Roe

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

# TO CONTINUE ...

Choose One

FOOD  
SOMM002

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

OR



Half Boston Lobster with Celeriac & Granny Smith,  
Burned Cream & Vin Jaune Sauce

.....Supplement \$188

OR



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

OR

Butterflied Line Caught Seabass on the Binchotan  
with Sauce Grenobloise & served with Butter Lettuce Salad  
(For 2 to Share) (Limited availability) .....

Supplement \$398



OR



Grilled Iberian Pork Rubbed with Espelette,  
Tomato Stewed Paimpol Beans, Niçoise Olives, Guanciale & Fresh Lovage

.....Supplement \$208

OR



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

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

 Brown Butter Cauliflower with Caramelized Cream & Hazelnut.....\$138

 Potato & Preserved  
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

Garden Sugar Peas 'A La Francaise' .....\$118

## 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

 Milk Chocolate Namelaka & Black Lemon Chantilly Millefeuille  
with Sobacha Ice Cream

OR

 Forrest Fruit & Vanilla Pavlova & Sorbet  
with 'Hokkaido' Diplomate Cream

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FOOD

SOMM002

SIDES & TO FINISH ...

## TO DRINK ...

90 mins free flow

### Wine Selection for SOMMKind of Platinum Festive Brunch:

#### Champagne:

Bollinger PN AYC18

#### White:

2014 Château de Puligny-Montrachet Puligny-Montrachet 1er Cru Les Folatières - Burgundy, France

#### Red:

2011 Domaine Robert Chevillon Nuits St. Georges 1er Cru Les Chaignots - Burgundy, France

#### Sake:

Heaven Sake Junmai Daiginjo - Miyagi Prefecture, Japan

### Wine Selection for SOMMKind of Festive Brunch:

#### Champagne:

Ayala Brut Majeur Magnum Champagne

#### White:

2021 Beaucastel Coudoulet de Beaucastel Cotes du Rhone Blanc - Rhone Valley, France

#### Red:

2007 Fattoria Galardi Terra di Lavoro Campania IGT Magnum - Tuscany, Italy

#### Sake:

白龍 真 純米吟醸 Yoshida Hakuryu Shin Junmai Ginjo - Fukui, Japan

### Seasonal Cocktail:

1. La Rosa Highball (Rataffia Rossi La Rosa, Grape Juice, White Peach Sparkling Tea)
2. Topaz Mimosa (Van Nahmen Topaz Apple Juice, Sparkling Wine)

### Fresh Juice:

Orange/Grapefruit/Apple/Pineapple/Carrot

### Mindful Sparks Sparkling Tea:

Seasonal Flavour

### Coffee or Tea

# SOMM SUPPER

( Available on 26th & 31st Dec & 1st Jan 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 Reduction .....Supplement \$98

Traditional Grass Fed O'Connor Angus Beef Tenderloin Tartare with Green Leaves, Trumpet Zucchini, Sherry & Preserved Black Truffle Dressing

## 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)



Milk Chocolate Namelaka & Black Lemon Chantilly Millefeuille with Sobacha Ice Cream

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FOOD  
SOMM002

SOMMSUPPER