

FEEL FREE TO
SHARE THESE DISHES

SOMM
MENU **002**

OR ENJOY THEM
ALL FOR YOURSELF

SOMM LUNCH

(Available on Weekday Between 12:00 - 14:30)

*3 Courses At \$ 598 : Including One Starter, One Main & One Post

*2 Courses At \$ 498 : Including One Main & One Starter or Post

STARTERS


Poultry & Foie Gras Pâté en Croute with Caramelized Onion Marmalade

 Beef Tenderloin Tartare with Avocado, Aji Amarillo & Quinoa

Scampi, Mizuna, Nashi Pear & Kyuri Cucumber Salad
with Yuzu & Sweet Soy Dressing.....Supplement \$48

Smoked Katsuo Tataki with Sansho, Salt Baked Heirloom Beetroot
Ginger & Blood Orange Ponzu

MAINS

 Red Wine Braised Pasture-fed Beef Cheek
with Potato Mousseline & 'Bourguignon' Aromatics

 Binchotan Grilled Amberjack, Char Grilled Baby Gem Lettuce & Mustard
Leave Purée with Buttermilk, Fish Roe, Wakame Beurre Blanc

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

POSTS

 One Scoop of Seasonal Sorbet & Coffee or Tea

 Abinao Chocolate Souffle with Cacao Sorbet (15 Mins)

 Bourbon Vanilla, Salted Butter Caramel & Hazelnut Millefeuille

* 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

SOMMLUNCH

