

# SOMM SUPPER

(Available Between 21:00 - 22:30)

\*3 Courses At \$ 868 : Including One Starter, One Main &amp; One Post

&amp; 90 Minutes Free - Flow on Pre-Selected Champagne, Sake, White &amp; Red Wine

## STARTERS

Shikanoshima Clams, Potato, Kabu & Wakame Velouté  
with Banno Negi Infused Extra Virgin Olive Oil

Red Wine Marinated Foie Gras Terrine with Tasmanian Cherries

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

## MAINS

Yellow Chicken with Black Winter Truffle under the Skin,  
Roasted Cauliflower, Hazelnuts and Albufera SauceToothfish Confit with Haricots Verts in Champagne Beurre Blanc  
with Muscat GrapesRoasted Lamb Leg, Ratatouille, Piment d'Espelette,  
Roasted Garlic, Basil & Lamb Jus.....Supplement \$208

## POSTS

Cheese Selection 3 or 5 ..... Supplement \$110/\$180

Abinao Chocolate Souffle with Cacao Sorbet (15 Mins)



Bourbon Vanilla, Salted Butter Caramel &amp; Hazelnut Millefeuille

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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