

FEEL FREE TO
SHARE THESE DISHES

SOMM
MENU **002**

OR ENJOY THEM
ALL FOR YOURSELF

SOMM SUPPER

(Available 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

Poultry & Foie Gras Pâté en Croute with Caramelized Onion Marmalade

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

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



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



Abinao Chocolate Souffle with Cacao Sorbet (15 Mins)



Extra Virgin Olive Oil Roasted Apricots, Green Almonds
& "Blanc Manger"

* 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

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