

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

Scampi, Mizuna, Nashi Pear & Kyuri Cucumber Salad  
with Yuzu & Sweet Soy Dressing

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

## MAINS

 Yellow Chicken with Black Winter Truffle under the Skin,  
Roasted Cauliflower, Hazelnuts and Albufera Sauce  
Add Table Shaved Black Winter Truffles .....SHKD48 per gram  
Min 4 Grams recommended

 Toothfish Confit with Haricots Verts in Champagne Beurre Blanc  
with Muscat Grapes

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

## POSTS

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

Abinao Chocolate Souffle with Cacao Sorbet (15 Mins)

Chesnut with Poached Williams Pear,  
Meringue & Black Currant Sorbet

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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

FOOD  
SOMM002

SOMMSUPPER

