

START  
THE DAY

SOMM  
MENU

001

FRESH &  
PREPARED

# SOMM X Piper Heidsieck

A Special Pairing from SOMM Team  
Which Pay Hommage To This Beautiful  
Piper Heidsieck Vintage 2014

1 Glass of Piper Heidsieck Vintage 2014

X

1 Piece of Oyster  
with Spiced Tomato Granitel

At \$280 per serving

SOMM001  
BREAKFAST  
SOMM X Piper Heidsieck



MAISON FONDÉE EN 1785

PIPER-HEIDSIECK

CHAMPAGNE

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All prices in Hong Kong Dollars and subject to 10% service charge.  
All menus are subject to price and seasonal change.

# SOMM SUMMER MENU

Nordaq fresh still & sparkling water at \$40 per person

## BITES

-  Freshly Shucked Oyster on Ice  
with Lemon & Sauce Mignonette .....3pcs /\$278    6pcs /\$548
-  Dehesa Lomo de Bellota &  
Green Castelvetroano Olives from Trapani, Sicily .....\$138
-  Preserved Black Winter Truffle & Salers Cheese  
Toasted Sourdough Sandwich .....\$258
- "Brand All Natural" Beef Short Rib 'Charsiu'  
with Shishito Pepper .....\$188
-  Grilled Octopus Skewer with Fermented Bell Pepper  
& Sichuan Pepper Romesco Sauce.....\$148
- Aka Uni "French Toast" (20g Uni)  .....\$288
- Elevated with 10g Kristal® Caviar .....\$588

## STARTERS

-  Warm Heirloom Tomato, Onion Marmalade,  
Stracciatella di Bufala & Basil Puff Pastry Tart .....\$248
-  Beef Tenderloin Tartare with Avocado, Aji Amarillo & Quinoa ..  .....\$268
- Smoked Katsuo Tataki with Sansho, Salt Baked Heirloom Beetroot  
Ginger & Blood Orange Ponzu .....\$328
- Morisseau Bouchot Mussels cooked in Amontillado,  .....\$288
- White Miso & Uni Butter Sauce .....
- Scampi, Mizuna, Nashi Pear & Kyuri Cucumber Salad  
with Yuzu & Sweet Soy Dressing.....\$268
- Poultry & Foie Gras Pâté en Croute  
with Caramelized Onion Marmalade .....\$258

FOOD

SOMM002

BITES & STARTERS

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\* Dishes can be adapted for vegans

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Vegetarian



Gluten Free



Vegan


FEEL FREE TO  
SHARE THESE DISHES

SOMM  
MENU **002**

OR ENJOY THEM  
ALL FOR YOURSELF

# MAINS

FOOD  
SOMM002

**Bresse Pigeon & Foie Gras Pithivier with  
Fermented Forrest Berries & Jus (For 2 to Share)**  ..... \$1188  
(Limited availability with 30 mins preparation time)

**Butterflied Line Caught Seabass on the Binchotan  
with Sauce Grenobloise & served with Butter Lettuce Salad**  ..... \$888  
(For 2 to Share) (Limited availability)  
(For 1 person) ..... \$498

 **Boston Lobster with Basil & Lemon Roasted Apricot, Girolles Mushroom,  
Snap Peas & Watercress in a Dry Sherry Beurre Blanc** ..... \$558

 **Binchotan Grilled Amberjack, Char Grilled Baby Gem Lettuce & Mustard  
Leave Purée with Buttermilk, Fish Roe, Wakame Beurre Blanc** ..... \$418

 **Roasted Lamb Leg, Ratatouille, Piment d'Espelette,  
Roasted Garlic, Basil & Lamb Jus** ..... \$558

 **Red Wine Braised Pasture-fed Beef Cheek  
with Potato Mousseline & 'Bourguignon' Aromatics** ..... \$398

 **Puntalette with Arugula, Garlic,  
Violin Zucchini, Ricotta & Pecorino\*** ..... \$288

# SIDES


 **Sour Dough Breadcrumbs Fried White Asparagus  
with Hollandaise Sauce** ..... \$258

 **Whole Local Organic Butter Lettuce, Tarragon,  
Pickled Red Onion Salad with Honey & Dijon Mustard Dressing** ..... \$88

 **Potato & Preserved Black Winter Truffle  
Gratin Dauphinois (20mins)**  ..... \$288

 **Eggplant 'Kamo Nasu' from Kyoto Marinated & Grilled with Shiro Miso,  
Hajikami Ginger, Sansho & Kinome** ..... \$148


# POSTS

 **Cheese Selection 3 or 5** ..... \$258/338

 **Abinao Chocolate Soufflé with Cacao Sorbet (15mins)**  ..... \$148

 **Extra Virgin Olive Oil Roasted Apricots, Green Almonds  
& "Blanc Manger"** ..... \$138

 **Cherry Clafoutis with Sicilian Pistachio Ice - Cream(20mins)** ..... \$138

 **Paris X Provence with Raspberry, Lemon & Basil** ..... \$138

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MAINS & POSTS

# SOMM'S SUSTAINABILITY EFFORTS

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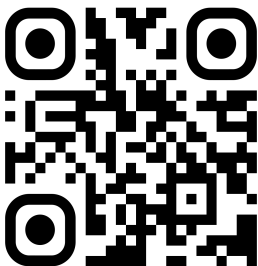
SOMM at the Landmark Mandarin Oriental opened its doors in 2019. Sustainability and social responsibility are core to SOMM's beliefs.

A casual neo-bistro featuring over 100 wines by-the-glass, we believe that wine is a gift from nature, finessed by the dedication and craftsmanship of winemakers and the communities around them.

"By highlighting the carbon footprint on our menus, we hope to raise awareness of how eating habits can affect the climate and empower everyone to make more conscious food choices. We have partnered with Klimato to receive the most accurate data possible.

Using the ISO certified method of life cycle analysis of food items, Klimato assess the carbon emissions related to each stage of the life cycle of the product. The sum of these emissions, is the final carbon footprint."

For more information, please scan the QR code below:



2023 - 2025