

SOMM SUMMER MENU

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

BITES

 Bellota Ham Paleta & Nocellara Olives from Belazu .....\$138

 Deviled Organic "KIN" Egg with  
King Crab Mayonnaise & Royal Cristal Caviar (10g).....\$398

 Salers, Comte & Beaufort Cheese,  
French Onion Toasted Sourdough Sandwich .....\$178

Grain Fed O' Connor Angus Beef Short Rib 'Charsiu'  
with Shishito Pepper.....\$188



Smoked Anchovies, Tomato Jam, Extra Virgin Olive Oil  
& Basil on Toasted Brioche.....\$165

Aka Uni "French Toast" (20g Uni) .....\$288  
Elevated with 10g Kristal® Caviar .....\$588



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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



Vegan

FOOD

SOMM002

BITES

# STARTERS

FOOD  
SOMM002  
STARTERS

Morisseau Bouchot Mussels cooked in Amontillado Sherry,  
White Miso & Uni Butter Sauce.....\$298

Home Cured & Smoked Tasmanian Trout on Buckwheat Blini  
with Sour Cream, Pickled Cucumber & Trout Roe.....\$218

 Warm Heirloom Tomato, Onion Marmalade,  
Stracciatella di Bufala & Basil Puff Pastry Tart .....\$248

 Endive & Spinach Salad with France Pear, Fourme D'Ambert  
Hazelnut & Pommery Meaux Mustard Dresing.....\$188

 Crispy Duck Leg Confit on French Bean, Raw Shallot, Radish,  
Frisee & Garden Herb Salad .....\$288



FEEL FREE TO  
SHARE THESE DISHES

SOMM  
MENU

002

OR ENJOY THEM  
ALL FOR YOURSELF

# MAINS



**Binchotan Grilled Butterflied Line Caught Seabass**  
**with 'Vine Tomato & Cucumber Sauce Vierge'**  
**& Served with Butter Lettuce Salad**  
(Limited availability) .....(For 1 person) \$518/(For 2 to Share) \$998



**Seabass, Gamberi Rossi, Squid, Clams Mussel in Bouillabaisse**  
**with Braised then Roasted Fennel, Aioli & Croutons** .....\$498

**Binchotan Grilled Black Cod with Ragout of Coco de Paimpol Beans,**  
**Tomato & Chorizo** .....\$378



**Oven Roasted Huguenin Veal Loin with New 'Il de Re' Potatoes**  
**and Garden Sugar Peas 'A La Francaise'** .....\$498



**Yellow Chicken with Hokkaido Corn & Yuzu-Koshu Puree,**  
**Girolles, Charred Bannou Negi & Chicken Jus** .....\$378



**Grain Fed O'Connor Tenderloin, Wild Mushroom Duxelles**  
**& Foie Gras Pithivier**  
**with Shallot Confit & Sauce Périgieux (For 2 to Share)**..... \$1328  
(Limited availability with 30 mins preparation time)

**Oven Roasted Grain Fed O'Connor Côte de Boeuf (Approximately 1.2kg)**  
**Served with:**  
**Two Sauces: Black Pepper Sabayon & Beef Jus**  
**Two Mesclun Salads with its Beef Cap & 'Frittons'**  
**One Potato & Preserved Black Winter Truffle Gratin Dauphinois** .....\$1488  
(Limited availability with 45 mins preparation time)



**Purple Artichoke, Ricotta & Parmesan Reggiano Agnolotti**  
**with Yunnan Morel, Arugula Coulis & Extra Virgin Olive Oil** .....\$328  
Add 3 grams of Table Shaved Western Australian Winter Truffle at \$138

# SIDES



**Whole Local Organic Butter Lettuce, Tarragon,**  
**Pickled Red Onion Salad with Honey & Dijon Mustard Dressing** .....\$98



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



**Extra Virgin Olive Oil Sauteed Summer Vegetables**  
**with Garden Herbs** .....\$98



**Brown Butter Roasted Half Cauliflower**  
**with Caramelized Cream & Hazelnut** ..... \$138  
Add 3 grams of Table Shaved Western Australian Winter Truffle at \$138

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FOOD

SOMM002

MAINS & SIDES

POSTS

-  Cheese Selection 3 or 5 .....\$258/338
-  Abinao Chocolate Soufflé with Cacao Sorbet (15mins) .....\$148
-  Cherry, Sicilian Pistachio 'Finger' with Cherry Sorbet.....\$138
-  Chiboust Cream, Almond Frangipane & Strawberry Tart  
with Hibiscus & Strawberry Sorbet .....\$138
-  Raspberry, Lychee & Rose Petal Millefeuille  
with Raspberry Sorbet.....\$138
-  XL 'Rocky's' Matcha Tiramisu & Ice Cream  
To be ordered for two, we do not judge if you finish  
but you can take the bowl home .....\$488  
(Limited Availability per day)

FOOD  
SOMM002  
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