

SOMM SUMMER MENU

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

BITES

 Bellota Ham Paleta &
Green Castelvetrano Olives from Trapani, Sicily\$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

FOOD
SOMM002
BITES

STARTERS

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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



Bellota Ham Paleta, Salad of Roasted Jerusalem Artichoke,
Toasted Hazelnut, Preserved Black Winter Truffle Coulis
& Mustard Leaves\$228



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



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



* 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

FEEL FREE TO
SHARE THESE DISHES

SOMM
MENU

002

OR ENJOY THEM
ALL FOR YOURSELF

MAINS

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

Seabass, Gamberi Rossi, Squid, Clams Mussel in Bouillabaisse with
New Potatoes, Aioli & Croutons\$498

Toothfish with Nora & Parsley Breadcrumb
with Bell Pepper & Red Onion Piperade\$398

Garlic, Thyme & Rosemary Oven Roasted Lamb Rack
with Extra Virgin Olive Oil, Seasonal Green Vegetables & Panisse.....\$428


 **Yellow Chicken with Green Asparagus, Grenaille Ratte Potato,**
Tarragon Sabayon, Pickled Onion & Chicken Jus\$398

Tenderloin, Wild Mushroom Duxelles & Foie Gras Pithivier
with Shallot Confit & Sauce Périgueux (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 & 'Fritttons'
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

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

Garden Sugar Peas 'A La Francaise'\$118

 **Brown Butter Roasted Cauliflower**
with Caramalized Cream & Hazelnut\$138

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POSTS

 Cheese Selection 3 or 5\$258/338

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

 Sicilian Pistachio Cream Cheesecake with Raspberry Sorbet.....\$138

 Chiboust Cream, Almond Frangipane & Strawberry Tart
with Hibiscus & Strawberry Sorbet\$138

 Bourbon Vanilla & Caramel Cream Millefeuille
with Salted Caramel Ice Cream\$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

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