




SOMM WINTER MENU

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

BITES

-  Dehesa Lomo de Bellota & Green Castelvetroano Olives from Trapani, Sicily\$138
-  Deviled 'KIN" Egg with King Crab Mayonnaise & Royal Cristal Caviar (10g).....\$398
-  Preserved Black Winter Truffle & Salers Cheese Toasted Sourdough Sandwich\$258
- Grain Fed O' Connor Angus 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

-  Bucatini No 6 with 2 Year-Old Parmesan Reggiano. Black Trumpet Mushroom & Table Side Shaved Black Winter Truffle.....\$298
- Classic Seasoned MSC Certified Yellow Fin Tuna Tartare. With Green Leaves, Purple Artichoke, Green Olives & Sourdough Bread Shavings.....\$238
-  Bellota Ham Paleta, Salad of Roasted Jerusalem Artichoke, Toasted Hazelnut, Black Winter Truffle Coulis & Mustard Leaves\$228
- Add Table Side Shaved Black Winter Truffle\$48/Gram (4Grams recommended)
- French Bouchot Mussels cooked in Amontillado, White Miso & Uni Butter Sauce.....\$288
-  Pan-Fried Duck Foie Gras with Quince, Sorrento Lemon, Chicken Jus with Vin Jaune\$298

*** 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

FEEL FREE TO
SHARE THESE DISHES

SOMM
MENU 002

OR ENJOY THEM
ALL FOR YOURSELF

MAINS

FOOD
SOMM002

Tenderloin, Wild Mushroom Duxelles & Foie Gras Pithivier
With Shallot Confit & Sauce Périgueux (For 2 to Share)..... \$1328
(Limited availability with 30 mins preparation time)


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

 Boston Lobster with Celeriac & Granny Smith.
Burned Cream & Vin Jaune Sauce\$518

 ASC Farmed Salmon Bass with Chicorée & Sherry Vinegar Confit
Raw Granny Smith & Dry Sherry Butter Sauce\$418

 Dry Aged Challans Duck Breast with Sansho.
Beetroot with Shiso, Cherry & Maury Reduction.....\$498

 Yellow Chicken, Chicken Jus & Black Trumpet Mushroom Caramelized
Salsify, Fondant Potatoes, Brown Butter Umami Sabayon\$398

 Potato Gnocchi, Parmesan Creamed Pied Mouton Mushroom,
Fava Beans, Edamame & Savory.....\$288
Add Table Side Shaved Black Winter Truffle\$48/Gram
(4Grams recommended)

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 Cauliflower with Caramalized Cream & Hazelnut \$138

POSTS

 Cheese Selection 3 or 5\$258/338

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

 Tasmanian Cherries, Komele 70% Bitter Chocolate,
Kirsch & Chantilly\$138

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

 Bourbon Vanilla & Caramel Cream Millefeuille
with Salted Caramel Ice Cream\$138

MAINS & POSTS

* 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

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