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.....

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

Aka Uni "French Toast" (20g Uni) Elevated with 10g Kristal® Caviar

* 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.







STARTERS

Morisseau Bouchot Mussels cooked in Amontillado Sherry. White Miso & Uni Butter Sauce Home Cured & Smoked Tasmanian Trout on Buckwheat Blini with Sour Cream. Pickled Cucumber & Trout Roe......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





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

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

Grain Fed O'Connor 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:

Purple Artichoke, Ricotta & Parmesan Reggiano Agnolotti

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)

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 Caramalized Cream & Hazelnut\$138 Add 3 grams of Table Shaved Western Australian Winter Truffle at \$138

* Dishes can be adapted for vegans All prices in Hong Kong Dollars and subject to 10% service charge.

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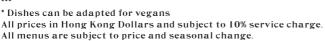
MAINS&

SIDES

POSTS

		_ _T
	Cheese Selection 3 or 5\$258/33	8 8
	Abinao Chocolate Soufflé with Cacao Sorbet (15mins)	8
	Cherry, Sicilian Pistachio 'Finger' with Cherry Sorbet\$13	18
(J)	Chiboust Cream, Almond Frangipane & Strawberry Tart with Hibiscus & Strawberry Sorbet\$13	88
(J)	Raspberry, Lychee & Rose Petal Millefeuille with Raspberry Sorbet\$13	8
	XL 'Rocky's' Matcha Tiramisu & Ice Cream To be ordered for two, we do not judge if you finish Solve So	00





but you can take the bowl home

(Limited Availability per day)







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 infomation. please scan the QR code below:





2023 - 2025