

# SOMM AUTUMN 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
- Smoked Katsuo Tataki with Sansho, Salt Baked Heirloom Beetroot Ginger & Blood Orange Ponzu.....\$328
- 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



FOOD  
SOMM002

BITES & STARTERS

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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

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)



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



**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

**Grilled Iberian Pork Rubbed with Espelette, Tomato Stewed Paimpol Beans, Niçoise Olives, Guanciale & Fresh Lovage** ..... \$528

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

**Potato Gnocchi, Parmesan Creamed Girolles Mushroom, Fava Beans, Edamame & Summer 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



**Forrest Fruit & Vanilla Pavlova & Sorbet with 'Hokkaido' Diplome Cream** ..... \$138

**Milk Chocolate Namelaka & Black Lemon Chantilly Millefeuille with Sobacha Ice Cream** ..... \$138

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

MAINS & POSTS

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# 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