SOMM SPRING MENU

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

BITES

	DITES		11.0
*	Bellota Ham Paleta & Green Castelvetrano Olives from Trapani, Sicily	\$13 8	SOMM002
*	Deviled Organic "KIN" Egg with King Crab Mayonnaise & Royal Cristal Caviar (10g)(10g)	\$398	
	Preserved Black Winter Truffle & Salers Cheese Toasted Sourdough Sandwich	\$258	
	Grain Fed O' Connor Angus Beef Short Rib 'Charsiu'	\$188	
*	Grilled Octopus Skewer with Fermented Bell Pepper & Sichuan Pepper Romesco Sauce	\$148	
	Aka Uni "French Toast" (20g Uni)	\$2 88	BITE

Elevated with 10g Kristal® Caviar\$588

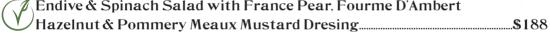






STARTERS

Gamberi Rossi with Linguini, Raw Shredded White Asparagus & Yellow Wine Bisque	\$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, Solution Salad of Roasted Hazelnut, Preserved Black Winter Truffle Coulis)
& Mustard Leaves	\$228
Endive & Spinach Salad with France Pear, Fourme D'Ambert	









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 Girolle. Snap Pea & Watercress in a Dry Sherry Beurre Blanc......\$518

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

(Limited availability with 30 mins preparation time)

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

Purple Artichoke, Ricotta & Parmesan Reggiano Agnolotti with Yunnan Morels. 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





MAINS & SIDE

* 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.

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 (Limited Availability per day)	\$488





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 OR code below:





2023 - 2025