

SOMM AUTUMN MENU

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

BITES

-  Freshly Shucked Oyster on Ice
with Lemon & Sauce Mignonette3pcs /\$278 6pcs /\$548
-  Dehesa Lomo de Bellota &
Green Castelvetro 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

-  Warm Heirloom Tomato, Onion Marmalade,
Stracciatella di Bufala & Basil Puff Pastry Tart(20mins).....\$248
- Traditional Grain Fed O' Connor Angus Beef Tenderloin Tartare
with Green Leaves, Trumpet Zucchini & Sherry
& Preserved Black Truffle Dressing.....\$298
- 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

* 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