SOMM AUTUMN MENU

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

BITES

Rillette of Smoked Ocean Troute with Preserved Lemon & Dill Toasted Sour Dough Shavings\$16	3 / \$488 for 6
	\$168
Preserved Black Winter Truffle & Three-Cheese Toasted Sourdough Sandwich\$25	\$25 8
Grain Fed O' Connor Angus Beef Short Rib 'Charsiu' with Shishito Pepper\$18	\$188
Smoked Anchovies, Tomato Jam, Extra Virgin Olive Oil & Basil on Toasted Brioche\$16	\$165
Aka Uni "French Toast" (20g Uni) Solution See Storm See Storm See See See See See See See See See Se	\$2 88





STARTERS

Morisseau Bouchot Mussels cooked in Amontillado Sherry, White Miso & Uni Butter Sauce	\$298
French Onion Soup Gratinated with Salers, Comte & Gruyere Cheese	\$23 8
Unilateral Seared Hokkaido Scallop with Vadouvan, Broccolini Puree & Yellow Wine Beurre Blanc	\$238
Fresh Fig with Ricotta, Lemon Verbena, Guanciale di Bellotta, Almond Dressing & Arugula	\$188
Hand-cut Tartar of Grain Fed O'Connor Tenderloin with Shallots, Pickled Daikon, Grated Wasabi, Wasabi-na & Katsuobushi Mayonn	aise

All menus are subject to price and seasonal change.







MAINS

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Grilled A	ustra

ıstralian Barramundi with Ragout of Coco de Paimpol Beans, Tomato & Chorizo\$378

Unilateral Pan-Fried Pike Perch with Pointed Cabbage Leaves. Smoked Pike Perch Roe & Yuzu Kosho Butter Sauce\$438

Dry-aged Pigeon with Sansho. Beetroot with Purple Shiso, Red Plum & Maury Reduction \$508

Four Spices Roasted Huguenin Veal Loin with Jerusalem Artichokes. Braised Chestnuts with Sherry Vinegar & Mustard Leaves.....\$398

Kabocha Pumpkin, Mascarpone & Pecorino Agnolotti with Brown Butter Emulsion, Toasted Pumpkin Seeds & Fried Sage...\$358

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:

Two Sauces; Black Pepper Sabayon & Beef Jus Two Mesclun Salads with its Beef Can & 'Frittons' One Potato & Preserved Black Winter Truffle Gratin Dauphinois\$1488 (Limited availability with 45 mins preparation time)

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)......

Chestnut, Bacon & Molasses Roasted Brussels Sprouts with Grated Parmesan Reggiano ______\$128

Brown Butter Roasted Half Cauliflower with Caramalized Cream & Hazelnut ______\$138







MAINS & SIDES

POSTS

	öΙ
Cheese Selection 3 or 5\$258/338	OD
Abinao Chocolate Soufflé with Cacao Sorbet (15mins) Societary Soci	
AOP Sollies Figs with Lavender infused Baba, Mascarpone Chantilly, Blackcurrant & Mas Amiel Sorbet\$138	
French Organic Lemon Tart with Basil infused Hokkaido Milk Ice-Cream\$138	
Piedmont Hazelnut & Vanilla Diplomat Cream Millefeuille, 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 QR code below:





2023 - 2025