SOMM WINTER MENU

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

BITES

*	Dehesa Lomo de Bellota & Green Castelvetrano Olives from Trapani, Sicily	\$138
***	Deviled 'KIN" Egg with King Crab Mayonnaise & Royal Cristal Caviar (10g)(10g)	\$398
	Preserved Black Winter Truffle & Salers Cheese Toasted Sourdough Sandwich	\$25 8
	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) & S & S & S & S & S & S & S & S & S &	\$2 88
	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
*	Bellota Ham Paleta, Salad of Roasted Jerusalem Artichoke, Toas Hazelnut, Black Winter Truffle Coulis & Mustard Leaves	ted
	Add Table Side Shaved Black Winter Truffle\$48 (4Grams recomm	
	French Bouchot Mussels cooked in Amontillado,	

Pan-Fried Duck Foie Gras with Quince, Sorrento Lemon, Chicken Jus

* 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.

with Vin Jaune

White Miso & Uni Butter Sauce.....







MAINS

	Tenderloin, Wild Mushroom Duxelles & Foie Gras Pithivier of State With Shallot Confit & Sauce Périgueux (For 2 to Share)
	Binchotan Grilled Butterflied Line Caught Seabass with Sauce Grenobloise & served with Butter Lettuce Salad (Seabase) (Limited availability)(For 1 person) \$498/(For 2 to Share)\$888
***	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
***	Dry Aged Challans Duck Breast with Sansho, Beetroot with Shiso, Cherry & Maury Reduction\$498
***	Yellow Chicken, Chicken Jus & Black Trumpet Mushroom Caramelized Salsify, Fondant Potatoes, Brown Butter Umami Sabayon\$398
	Potato Gnocchi, Parmesan Creamed Pied Mouton Mushroom,)Fava Beans, Edamame & Savory\$288 Add Table Side Shaved Black Winter Truffle\$48/Gram (4Grams recommended)
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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)		
Garden Sugar Peas 'A La Francaise'\$118		
(V) Brown Butter Cauliflower with Caramalized Cream & Hazelnut\$138		
POSTS		
Cheese Selection 3 or 5\$258/338		
(A A bing a Changelate Coufflé with Coope Combat (15 mins) (100 mins)		

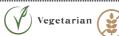
Tasmanian Cherries, Komele 70% Bitter Chocolate,

Chiboust Cream, Almond Frangipane & Amao Strawberry Tart

with Hibiscus & Strawberry Sorbet\$138 Bourbon Vanilla & Caramel Cream Millefeuille

with Salted Caramel Ice Cream ______\$138 * Dishes can be adapted for vegans All prices in Hong Kong Dollars and subject to 10% service charge.

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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:



