## **BITES**

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	Bellota Ham Paleta &	
く学し	Bellota Ham Paleta & Green Castelvetrano Olives from Trapani, Sicily	8138
	Groom outstand on vos morn maparin, story minimum	7100

Deviled Organic "KIN" Egg with King Crab Mayonnaise & Royal Cristal Caviar (10g)(10g)	
King Crab Mayonnaise & Royal Cristal Caviar (10g)(10g)	\$398

Salers, Comte & Beaufort Cheese, French Onion Toasted Sourdough Sandwich	
French Onion Toasted Sourdough Sandwich	<b>817</b> 8

Grain Fed O' Connor Angus Beef Short Rib 'Charsiu'	S RE
with Shishito Pepper	

Smoked Anchovies, Tomato Jam, Extra Virgin Olive Oil	
& Basil on Toasted Brioche	\$165

Aka Uni "French Toast" (20g Uni)	\$288
Elevated with 10g Kristal® Caviar	\$588

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#### **STARTERS**

Morisseau Bouchot Mussels cooked in Amontillado Sherry,
White Miso & Uni Butter Sauce.....\$29

Home Cured & Smoked Tasmanian Trout on Buckwheat Blini with Sour Cream, Pickled Cucumber & Trout Roe......\$218

Endive & Spinach Salad with France Pear, Fourme D'Ambert

Hazelnut & Pommery Meaux Mustard Dresing......\$188

Crispy Duck Leg Confit on French Bean, Raw Shallot, Radish,

All menus are subject to price and seasonal change.





### MAINS

	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
	Seabass, Gamberi Rossi, Squid, Clams Mussel in Bouillabaisse with New Potatoes, Aioli & Croutons
	Toothfish with Nora & Parsley Breadcrumb with Bell Pepper & Red Onion Piperade\$398
	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, S.
	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 Cap & 'Frittons' One Potato & Preserved Black Winter Truffle Gratin Dauphinois\$1488 (Limited availability with 45 mins preparation time)
	Purple Artichoke, Ricotta & Parmesan Reggiano Agnolotti with Yunnan Morel, Arugula Coulis & Extra Virgin Olive Oil\$328
	SIDES
EGAN	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

\* 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.



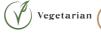




MAINS & SIDES

# **POSTS**

	7
Cheese Selection 3 or 5	<b>\$25</b> 8/338
Abinao Chocolate Soufflé with Cacao Sorbet (15mins)	<b>\$14</b> 8
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 QR code below:





2023 - 2025