

START  
THE DAY

SOMM  
MENU

001

FRESH &  
PREPPED

# SOMM X RuinART

A Special Pairing from SOMM Team  
Which Pay Hommage To This Beautiful  
NV Ruinart Blanc de Blancs

1 Glass of NV Ruinart Blanc de Blancs

X

1 Piece of Oyster with Green Apple  
& Kyuri Granita & Shiso Oil

At \$280 per serving

BREAKFAST

SOMM001

SOMM X RUINART

\*\*\*

All prices in Hong Kong Dollars and subject to 10% service charge.  
All menus are subject to price and seasonal change.

# SOMM SPRING MENU

Nordaq fresh still & sparkling water at \$40 per person  
Register instantly to enjoy a glass of unique digestive with dessert  
\* This offer is eligible for new FANS only.

## BITES

- 

Freshly Shucked Oyster on Ice  
with Lemon & Sauce Mignonette .....3pcs /\$278    6pcs /\$548
- Dehesa Lomo de Bellota &  
Green Castelvetroano Olives from Trapani, Sicily.....\$138
- 

Preserved Black Winter Truffle & Salers Cheese  
Toasted Sourdough Sandwich .....\$258
- "Brand All Natural" Beef Short Rib 'Charsiu'  
with Shishito Pepper .....\$188
- 

Grilled Octopus Skewer with Fermented Bell Pepper  
& Sichuan Pepper Romesco Sauce.....\$148
- Duck Rillette with Piment d'Espelette, Rye Crackers  
& Home-Made Pickles .....\$128
- 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 .....\$248
- Beef Tenderloin Tartare with Avocado, Aji Amarillo & Quinoa .....\$268
- MSC Certified Bluefin Tuna Tataki with Ponzu,  
Heirloom Radish & Sudachi .....\$328
- 

Seared Scallop with Organic Choi Sum, Ginger, Shiro Soy  
& Kabosu Beurre Blanc .....\$268
- Scampi, Mizuna, Nashi Pear & Kyuri Cucumber Salad  
with Yuzu & Sweet Soy Dressing.....\$268
- Poultry & Foie Gras Pâté en Croute  
with Caramelized Onion Marmalade .....\$258


FEEL FREE TO  
SHARE THESE DISHES

SOMM  
MENU 002

OR ENJOY THEM  
ALL FOR YOURSELF

MAINS

FOOD  
SOMM002


Bresse Pigeon & Foie Gras Pithivier with  
Fermented Forrest Berries & Jus (For 2 to Share)  ..... \$1188  
(Limited availability with 30 mins preparation time)

Butterflied Line Caught Seabass on the Binchotan  
with Sauce Grenobloise & served with Butter Lettuce Salad  
(For 2 to Share) (Limited availability) ..... \$888  
(For 1 person) ..... \$498

 Boston Lobster with White Asparagus, Morels, Shallot  
& Watercress Sautéed Snap Peas in a Dry Sherry Beurre Blanc ..... \$558

 Confit Amberjack, Char Grilled Baby Gem Lettuce & Mustard Leave Purée  
with Buttermilk, Fish Roe, Wakame Beurre Blanc ..... \$398

 Roasted Lamb Leg, Ratatouille, Piment d'Espelette,  
Roasted Garlic, Basil & Lamb Jus ..... \$558

 Yellow Chicken with Green Asparagus, Grenaille Ratte Potato,  
Tarragon Sabayon, Pickled Onion & Chicken Jus ..... \$398


 Puntalette with Ramson, Garlic,  
Violin Zucchini, Ricotta & Pecorino\* ..... \$288

SIDES

 Cherry Molasses & Vintage Sherry Vinegar,  
Roasted Heirloom Carrots with Greek Yoghurt & Poppy Seed \* ..... \$188

 Whole Local Organic Butter Lettuce, Tarragon,  
Pickled Red Onion Salad with Honey & Dijon Mustard Dressing ..... \$88

 Potato & Preserved Black Winter Truffle  ..... \$288  
Gratin Dauphinois (20mins)

 Sweet Potato Dauphine ..... \$88


POSTS

 Cheese Selection 3 or 5 ..... \$258/338

 Abinao Chocolate Soufflé with Cacao Sorbet (15mins)  ..... \$148

 Raspberry, Lychee, Hokkaido Heavy Cream & Rose Iced Vacherin ..... \$138

 Bourbon Vanilla, Salted Butter Caramel & Hazelnut Millefeuille ..... \$138

 Amao Strawberries with Basil, Extra Virgin Olive Oil  
Greek Yoghurt & Amalfi Lemon Sorbet ..... \$138

MAINS & POSTS

# SOMM'S SUSTAINABILITY EFFORTS

---

SOMM at the Landmark Mandarin Oriental opened its doors in 2019.

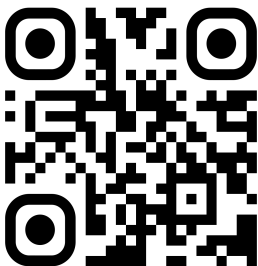
Sustainability and social responsibility are core to SOMM's beliefs.

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 information, please scan the QR code below:



2023 - 2025