

SOMM MENU 002

SOMMkind of Royale Brunch\$1,178

For the Menu Including
90 Minutes Free - Flow of
2015 Moet & Chandon Grand Vintage Brut
Sommeliers Premium Selection of Sake, White & Red Wine.
Seasonal Cocktails, Fresh Juices, Coffee or Tea

SOMMkind of Special Brunch.....\$908

For the Menu Including
90 Minutes Free - Flow of Sommeliers Selection of Champagne.
Sommeliers Selection of Sake, White & Red Wine.
Seasonal Cocktails, Fresh Juices, Coffee or Tea

SOMMkind of Brunch.....\$778

For the Menu Including
90 Minutes Free - Flow of Sommeliers Selection of Sparkling Wine.
Seasonal Cocktails, Fresh Juices, Coffee or Tea

TO START...

All Served For Sharing

Sourdough Bread, Our Signature Vegan Croissant
& Japanese Milk Bun with Poppy Seed

Bordier Salted Butter & Seasonal Christine Ferber Jam

Beer Batter Fried Ebisu Premium Oyster with Ravigote Sauce

Dehesa Lomo de Bellota
& Green Castelvetro Olives from Trapani, Sicily

Hiramas Kombu Jime with Kyuri, Celtuce & Shiso

Beef Tenderloin Tartare with Avocado, Aji Amarillo & Quinoa

Aka Uni "French Toast" (20g Uni)Supplement \$288

Elevated with 10g Schrenki Caviar \$588

FOOD SOMM002

TO START ..

*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

SOMM MENU 002

TO CONTINUE ...

Choose One

FOOD
SOMM002

Poached "KINS Eggs" on English Muffin
with Australian Black Winter Truffle, Green Vegetables,
Hollandaise Sauce & Crispy Belotta

OR

 Half Boston Lobster with Basil & Lemon Roasted Apricot,
Girolles Mushroom, Snap Peas & Watercress in a Dry Sherry Beurre Blanc
.....Supplement \$188

OR

 Binchotan Grilled Amberjack, Char Grilled Baby Gem Lettuce &
Mustard Leave Purée with Buttermilk, Fish Roe, Wakame Beurre Blanc

OR

Butterflied Line Caught Seabass on the Binchotan
with Sauce Grenobloise & served with Butter Lettuce Salad
(For 2 to Share) (Limited availability) Supplement \$398

OR

 Roasted Lamb Leg, Ratatouille, Piment d'Espelette,
Roasted Garlic, Basil & Lamb Jus Supplement \$208

OR

 Red Wine Braised Pasture-fed Beef Cheek
with Potato Mousseline & 'Bourguignon' Aromatics

OR

Bresse Pigeon & Foie Gras Pithivier
Fermented Forrest Berries & Jus (For 2 to Share) Supplement \$598

TO CONTINUE ...

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SIDES

Add On


 Eggplant 'Kamo Nasu' from Kyoto marinated & Grilled with Shiro Miso, Hajikami Ginger, Sansho & Kinome\$148

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




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

 Whole Avocado with Manni Olive Oil & Sea Salt\$52

 Hash Browns\$52

TO FINISH ...

Choose One

 Pancakes with Banana with Toasted Pecan Nuts, Dark Okinawa Sugar Syrup & Sudachi

OR

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



OR

 Cherry Clafoutis with Sicilian Pistachio Ice - Cream(20mins)

OR

 Paris X Provence with Raspberry, Lemon & Basil

FOOD
SOMM002

SIDES & TO FINISH ...

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Gluten Free



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TO DRINK ...

90 mins free flow

Wine Selection for SOMMKind of Royale Brunch

Champagne:

2015 Moët & Chandon Grand Vintage Brut

White:

2015 Domaine Jean-Marc et Hugues Pavelot Saint-Romain - Burgundy, France

Red:

2015 Domaine Seguin-Manuel Bourgogne - Burgundy, France

Sake:

伯樂星 純米大吟釀 Hakurakusei Junmai Daiginjo - Miyagi Prefecture, Japan

Wine Selection for SOMMKind of Special Brunch

Champagne:

NV Gosset Extra Brut

White:

2020 Vincent Pinard Sancerre Cuvée Florès - Loire Valley, France (Half Bottle)

Red:

2017 Ciacci Piccolomini d'Aragona 'Fabius' Rosso - Sant'Antimo DOC, Tuscany, Italy

Sake:

石鎚 純米大吟釀 Ishizuchi Junmai Daiginjo - Kōchi, Japan

Sparkling Wine:

NV Lucien Albrecht Crémant d'Alsace Brut , Alsace, France

Seasonal Cocktail:

1. La Rosa Highball (Rataffia Rossi La Rosa, Van Nahmen Dornfelder Grape Juice, White Peach Earl Grey Sparkling Tea)

2. Topaz Mimosa (Van Nahmen Topaz Apple Juice, Sparkling Wine)

Fresh Juice:

Orange/Grapefruit/Apple/Pineapple/Carrot

Mindful Sparks Sparkling Tea:

Seasonal Flavour

Coffee or Tea