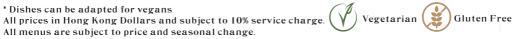
somm **002** MENU

SOMMkind of Royale Brunch 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	\$1 ,1 7 8
SOMMkind of Special Brunch	
SOMMkind of Brunch	
TO START All Served	For Sharing
Sourdough Bread, Our Signature Vegan Croissant & Japanese Milk Bun with Poppy Seed	FOOD
Bordier Salted Butter & Seasonal Christine Ferber Jam	
Beer Batter Fried Ebisu Premium Oyster with Ravigote Sau	ce
Dehesa Lomo de Bellota & Green Castelvetrano Olives from Trapani, Sicily	
Hiramasa Kombu Jime with Kyuri, Celtuce & Shiso	
Beef Tenderloin Tartare with Avocado, Aji Amarillo & Quinoa	
Aka Uni "French Toast" (20g Uni) Supple Elevated with 10g Schrenki Caviar	ement \$288









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
Girolles Mushroom, Snap Peas & Watercress in a Dry Sherry Beurre Blanc
Supplement\$188

OR



OR

Butterflied Line Caught Seabass on the Binchotan with Sauce Grenobloise & served with Butter Lettuce Salad

OR

Roasted Lamb Leg, Ratatouille, Piment d'Espelette, Roasted Garlic, Basil & Lamb JusSupplement \$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

Dishes can be adapted for vegans * Dishes can be adapted for vegans
All prices in Hong Kong Dollars and subject to 10% service charge. (V) Vegetarian (Gluten Free All menus are subject to price and seasonal change.







TO CONTINUE

002 MENII

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) 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

UISINES CAN DE ADAPTED TOR VEGANS
All prices in Hong Kong Dollars and subject to 10% service charge. (V) Vegetarian (G) Gluten Free * Dishes can be adapted for vegans All menus are subject to price and seasonal change.







somm 002

TO DRINK ...

90 mins free flow

Wine Selection for SOMMKind of Royale Brunch

Champagne:

2015 Moet & 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:

伯楽星 純米大吟醸 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 純米大吟醸 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