

SOMM 5th Year Anniversary Tasting Menu

1st Course

Raw Scallop with Yellow Yuzu, Green Shiso and Charred Kyuri Cucumber
By Chef Stanley Poon in 2023

Or

Aka Uni "French Toast"
By Chef Mario Paecke in 2020
Supplement \$168

2nd Course

**Boston Lobster with Angel Hair Pasta Salad,
Fruit Tomato, Chives & Lobster Mayo**
By Chef Mario Paecke in 2021

Main Course

Japanese Pork Belly, BBQ Sauce & Hakata Cabbage
By Chef Mario Paecke in 2019

Or

**Roasted Lamb Leg, Ratatouille, Piment d'Espelette,
Roasted Garlic, Basil & Lamb Jus**
By Chef Stanley Poon in 2024
Supplement \$208

Dessert

Abinao Chocolate Soufflé with Cacao Sorbet
By Chef Richard Ekkebus in 2019

Or

**Extra Virgin Olive Oil Roasted Apricots, Green Almonds
& "Blanc Manger"**
By Chef Carles Codina in 2024

4 - Course Menu at \$918 per person

Classic Wine Pairing 3XGlass (125ml per wine)
Add \$600 per person

Sake Pairing 3XGlass (90ml per sake)
Add \$600 per person

SOMM 5th Year Anniversary Tasting Menu

1st Course

**Sea Lettuce Taco with Iceberg Lettuce, Shiso,
XO Mayonnaise, Raw Ama Ebi & Caviar Lime**
By Chef Terry Ho in 2022

Or

Aka Uni "French Toast"
By Chef Mario Paecke in 2020
Supplement \$168

2nd Course

Raw Scallop with Yellow Yuzu, Green Shiso and Charred Kyuri Cucumber
By Chef Stanley Poon in 2023

3rd Course

**Boston Lobster with Angel Hair Pasta Salad,
Fruit Tomato, Chives & Lobster Mayo**
By Chef Mario Paecke in 2021

4th Course

**Binchotan Grilled Amberjack, Char Grilled Baby Gem Lettuce
& Mustard Leave Puree
with Buttermilk, Fish Roe, Wakame Beurre Blanc**
By Chef Raymond Yip in 2024

Main Course

Japanese Pork Belly, BBQ Sauce & Hakata Cabbage
By Chef Mario Paecke in 2019

Or

**Roasted Lamb Leg, Ratatouille, Piment d'Espelette,
Roasted Garlic, Basil & Lamb Jus**
By Chef Stanley Poon in 2024
Supplement \$208

Dessert

Abinao Chocolate Soufflé with Cacao Sorbet
By Chef Richard Ekkebus in 2019

Or

**Extra Virgin Olive Oil Roasted Apricots, Green Almonds
& "Blanc Manger"**
By Chef Carles Codina in 2024

6 - Course Menu at \$1,228 per person
Special Price at \$1,088 per person for our Fans of MO

Classic Wine Pairing 5XGlass (100ml per wine)
Add \$850 per person

Sake Pairing 5XGlass (90ml per sake)
Add \$850 per person

Sommelier Battle Wine Pairing Add \$1,000 per person

Kindly inform that the last order time for this menu is at 10pm.