

A Restaurant

By Sommeliers

CAVIARS
BY

SOMM
MENU

001

PETROSSIAN
PARIS

CAVIAR

SPECIALS		SPECIALS	SOMM001	CAVIAR
SPECIALS	PRICE			
Daurenki "Huso Dauricus X Acipenser Schrenki" Special Reserve	30g. \$2,388 50g. \$3,818 125g. \$9,288			
Baika "Acipenser Baeri:" Tsar Imperial Selection	50g. \$2,098			
Ossetra 'Acipenser Gueldenstaedtii' Tsar Imperial Selection	50g. \$2,208			
Beluga 'Huso Huso' Special Reserve	30g. \$6,608			
*** All caviars served on ice with russian garnish. sour cream, organic lemon & buck wheat blinis.				

All prices in Hong Kong dollars and subject to 10% service charge.

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SOMM
MENU

OR ENJOY THEM
ALL FOR YOURSELF

SOMMM002 **BITES, STARTERS, MAINS & POSTS**

FOOD

Radishes, Whipped Toasted Cereal Butter & Seasalt	\$58
Saucisson "des Aldudes" & Home-Made Pickles	\$98
Caviar D'aubergine, Chopped Vine Tomatoes & Panna Carasau	\$58
2 David Hervé Boudeuse Oysters & Spiced Tomato Granite.....	\$118
Kadaifi fried Taiyouran Egg, Sour Cream & Smoked Pike Roe	\$118

Crispy White Asparagus & Tarragon Sabayon	\$158
Cured Sardine, Sea Lettuce, Kyuri & Bannou-Negi Condiment	\$238
Crab Leg, Butter Lettuce Heart & Lemon Verbena Mayonnaise.....	\$358
Tasmanian Salmon Confit, Ikura & Vinegared Rice Cream	\$188
Foie Gras Kombu Jime, Kabu Pickles & Lemon	\$198

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FEEL FREE TO
SHARE THESE DISHES

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MAINS

Sake Steamed then Charred Saba Mackerel, Lime, Daikon & Dashi.....	\$358
John Dory, Green flat bean coulis, Pickled Onions & Horseradish.....	\$368
Grilled Japanese Pork, BBQ Sauce & Hakata Cabbage Salad.....	\$278
Potato Gnocchi, Parmesan Creamed Morels, Fava Beans & Summer Savory	\$248
Wagyu Flap Steak, Red Miso, Spring Vegetables Jus & Black Sesame Oil	\$388

SIDES

Garden Peas 'a la Francaise'	\$68
Celtus & Chrysantium Leave Salad	\$58
Potato & Black Summer Truffle Gratin Dauphinois	\$98

POSTS

Cheese selection 3 or 5	\$228/298
Amao Strawberries on Shaved Ice with Vanilla Chantilly	\$198
Mango Alphonso with Lime & Sake Leese Ice-Cream	\$118
Raspberry 1000-Feuilles, Whipped Pepper Berry Ganache	\$118
Matcha Green Tea Custard & Victoria Pineapple Sorbet.....	\$118
Albinao Chocolate Souffle with Cacao Sorbet	\$128

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FOOD

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