

FEEL FREE TO
SHARE THESE DISHES

SOMM
MENU **002**

OR ENJOY THEM
ALL FOR YOURSELF

SOMM EARLY DINNER

(Daily from 5pm - 7pm)

3 Courses at \$ 598 : Including One Starter, One Main & One Post

*1 Glass of Sommelier Selected White or Red Wine: \$100

*2 Glasses of Sommelier Selected White or Red Wine: \$150

Nordaq fresh still & sparkling water at \$40 per person

STARTERS

Classic Seasoned MSC Certified Yellow Fin Tuna Tartare,
With Green Leaves, Purple Artichokes, Green Olives
& Sourdough Bread Shavings



Foie Gras 'Kombu Jime' with Hyuganatsu
& Oyster Leaves.....

Supplement \$98

 Bellota Ham Paleta, Salad of Roasted Jerusalem Artichoke, Toasted
Hazelnut, Preserved Black Winter Truffle Coulis & Mustard Leaves

Scampi, Mizuna, Nashi Pear & Kyuri Cucumber Salad
with Yuzu & Sweet Soy Dressing

MAINS

 ASC Farmed Salmon Bass with Chicorée & Sherry Vinegar Confit
Raw Granny Smith & Dry Sherry Butter Sauce

 Yellow Chicken, Chicken Jus & Black Trumpet Mushroom
Caramelized Salsify, Fondant Potatoes, Brown Butter Umami Sabayon




Garlic, Thyme & Rosemary Oven Roasted Lamb Rack
with Extra Virgin Olive Oil, Seasonal Green Vegetables & Panisse

..... Supplement \$198

POSTS

 New Zealand Cherries, Komele 70% Bitter Chocolate
Kirsch & Chantilly

 Bourbon Vanilla & Caramel Cream Millefeuille
with Salted Caramel Ice Cream

 XL 'Rocky's' Matcha Tiramisu & Ice Cream
To be ordered for two, we do not judge if you finish
but you can take the bowl home
(Limited Availability per day)



Supplement \$328

* 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

FOOD
SOMM002

SOMM DINNER