

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 Artichoke, Green Olives
& Sourdough Bread Shavings

 Pan-Fried Duck Foie Gras with Quince, Sorrento Lemon, Chicken Jus
with Vin JauneSupplement \$98

 Bellota Ham Paleta, Salad of Roasted Jerusalem Artichoke, Toasted
Hazelnut, Black Winter Truffle Coulis & Mustard Leaves
Add Table Side Shaved Black Winter Truffle\$48/Gram
(4Grams recommended)

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

 Dry Aged Challans Duck Breast with Sansho,
Beetroot with Shiso, Cherry & Maury Reduction..... Supplement \$228

POSTS

 Cheese Selection 3 or 5.....Supplement \$110/\$180

 Abinao Chocolate Souffle with Cacao Sorbet (15 Mins)

 Bourbon Vanilla & Caramel Cream Millefeuille
with Salted Caramel Ice Cream



* 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