

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

STARTERS

Traditional Grain Fed O'Connor Angus Beef Tenderloin Tartare with Green Leaves, Trumpet Zucchini, Sherry & Preserved Black Truffle Dressing

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

Smoked Katsuo Tataki with Sansho, Salt Baked Heirloom Beetroot Ginger & Blood Orange Ponzu

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

MAINS

 Ñora Pepper Rubbed Swordfish, Braised Fennel with Capers, Fermented Bell Pepper & Cayenne Pepper Romesco Sauce

 Potato Gnocchi, Parmesan Creamed Girolles Mushroom, Fava Beans, Edamame & Summer Savory

 Grilled Iberian Pork Rubbed with Espelette, Tomato Stewed Paimpol Beans, Niçoise Olives, Guanciale & Fresh Lovage Supplement \$208

POSTS

 One Scoop of Seasonal Sorbet & Coffee or Tea

 Abinao Chocolate Souffle with Cacao Sorbet (15 Mins)

 Milk Chocolate Namelaka & Black Lemon Chantilly Millefeuille with Sobacha 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

