

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

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

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

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


MAINS

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

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

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

POSTS

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

 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

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