

FEEL FREE TO
SHARE THESE DISHES

SOMM
MENU **002**

OR ENJOY THEM
ALL FOR YOURSELF

SOMM SUPPER

(Available Between 21:00 - 22:30)

*3 Courses At \$ 868 : Including One Starter, One Main & One Post

& 90 Minutes Free - Flow on Pre-Selected Champagne, Sake, White & Red Wine

STARTERS

 2 Freshly Shucked Oyster on Ice with Lemon & Sauce Mignonette

 Crispy Duck Leg Confit, Paimpol Beans with Tomato, Lemon Thyme & Salichon, Duck Jus with Red Wine Vinegar & Griase de Canard
.....Supplement \$40

 Warm BBQ Leeks with Black Truffle Dressing, Organic Egg, Frisée, Capers, Garden Herbs & Croutons

MAINS

Yellow Chicken with Black Winter Truffle under the Skin, Roasted Cauliflower, Hazelnuts and Albufera Sauce

 Toothfish Confit with Haricots Verts in Champagne Beurre Blanc with Muscat Grapes

 Snake River Farm 'Gold' Wagyu Beef Rump Cap with Puree of Broccolini & Yuzu Kosho, Charred Maitake & Myoga Gastrique Beef Jus.....Supplement \$208

POSTS

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

Abinao Chocolate Souffle with Cacao Sorbet (15 Mins) 

Matcha 'Tiramisu'

FOOD SOMM002
SOMMSUPPER

* 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.

