

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 \$ 818 : Including One Starter, One Main & One Post

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

## STARTERS

2 Freshly Shucked Seasonal French Oyster on Ice with Lemon,  
Sauce Mignonette & Buttered Rye Bread

Seared Scallops with Scallop Mousseline, White Asparagus & Wakame

Matsuba Kani with Fruit Tomato & Wasabi..... Supplement \$98

## MAINS

BBQ Beef Short Rib with Broccolini, Celtuce,  
Banno Negi & Lime Caviar Condiment .....Supplement \$98

Ocean Trout with Kabu, Trout Roe, Bottarga  
& Junmai Sake Beurre Blanc

Roasted Ping Yuen Chicken with Girolles, Pickle Onion,  
Sweet Garden Pea Tartelette "À La Française" & Jus Ragout

## POSTS

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

Abinao Chocolate Souffle with Cacao Sorbet (15 Mins)

Profiteroles with Cacao Nib Ice - Cream & Chocolate Sauce

FOOD  
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(V) Vegetarian

All prices in Hong Kong Dollars and subject to 10% service charge.