

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 \$ 848 : 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 Hokkaido Scallop with
Kabocha & Chestnut.....Supplement \$40

Endive & Spinach Salad with France Pear, Blue de Brebis Cheese
& Hazelnut & Pommery Meaux Mustard Dressing *

MAINS

BBQ Beef Short Rib with Broccolini, Celtuce,
Banno Negi & Lime Caviar Condiment

Toothfish on the Plancha with Braised Savoy Cabbage, Onion &
Hedgehog Mushrooms, Buttermilk Sauce & Dill infused Olive Oil

Bresse Pigeon & Foie Gras Pithivier with
Fermented Forrest Berries & Jus (For 2 to Share).....Supplement \$598



POSTS

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

Abinao Chocolate Souffle with Cacao Sorbet (15 Mins)



Matcha 'Tiramisu'

(V) Vegetarian

* Dishes can be adapted for vegetarian and vegans

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

All menus are subject to price and seasonal change.

FOOD
SOMM002

SOMMSUPPER