

SOMMkind of Royale Brunch\$1,318

For the Menu Including
90 Minutes Free- Flow of
Sommeliers Premium Selection of Champagne, Sake, White & Red Wine,
Seasonal Cocktails, Fresh Juices, Coffee or Tea & Nordaq Water

SOMMkind of Special Brunch.....\$998

For the Menu Including
90 Minutes Free- Flow of
Sommeliers Selection of Champagne, Sake, White & Red Wine,
Seasonal Cocktails, Fresh Juices, Coffee or Tea & Nordaq Water

SOMMkind of Brunch.....\$848

For the Menu Including
90 Minutes Free- Flow of Sparkling Wine,
Seasonal Cocktails, Fresh Juices, Coffee or Tea & Nordaq Water

SOMMkind of Light Brunch.....\$668

For the Menu Including One Coffee or Tea only
Nordaq fresh still & sparkling water at \$40 per person

TO START... All Served For Sharing

Hazelnut & Sea Salt Flatbread, Manchego and Sobrasada Babka
& Signature Vegan Croissant

Bordier Salted Butter & Home-Made Raspberry Jam

Hand-cut Tartar of Grain Fed O'Connor Tenderloin with Shallots,
Pickled Daikon, Grated Wasabi, Mizuna & Katsuobushi Mayonnaise

Shucked Ebiisu Summer Oyster* on Ice with Organic Lemon
*Ozone & Biotek treated

Unilateral Seared Hokkaido Scallop with Vadouvan, Broccolini Puree
& Yellow Wine Beurre Blanc

Heirloom Carrot Salad with Blood Orange, Whipped Goats Curd,
Toasted Pistachios, Endives & Dijon Mustard Dressing

Aka Uni "French Toast" (20g Uni)\$288

Add 10g Schrenki caviar Royal Cristal Caviar;
Acipenser Schrenckii X Huso Dauricus\$588

* 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



Vegan

FOOD

SOMM002

TO START ..

TO CONTINUE ...

Choose One

Cheese & "Organic KIN Eggs" Omelette Katsu Sando
with Takoyaki Sauce, Nori & Katsubushi



OR



Kabocha Pumpkin, Mascarpone & Pecorino Agnolotti
with Brown Butter Emulsion, Toasted Pumpkin Seeds & Fried Sage

OR

Pan-fried Seabass with Clam & Sake Velouté with Celtuce,
Kabu & Salty Shore vegetables

OR



Four Spices Roasted Huguenin Veal Loin with Jerusalem Artichokes,
Braised Chestnuts with Sherry Vinegar & Mustard Leaves

OR



Dry-aged Pigeon with Sansho, Beetroot
with Purple Shiso, Red Plum & Maury Reduction' Supplement \$198

OR

Oven Roasted Whole Loong Kong Chicken (Approximately 1.8kg)
Preserved Black Truffle Potato Mousseline, Chestnut &
Bacon Roasted Brussels Sprouts with Creamed Yellow Wine Sauce
(For 2 to share with limited availability)



.....Supplement \$428

OR

Oven Roasted Grain Fed O'Connor Côte de Boeuf (Approximately 1.2kg)
Served with:
Two Sauces: Black Pepper Sabayon & Beef Jus
Two Mesclun Salads with its Beef Cap & 'Frittons'
One Potato & Black Winter Truffle Gratin Dauphinois
(For 3 to share with limited availability)



.....Supplement \$1200

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SIDES

Add On

 Brown Butter Roasted Cauliflower
with Caramelized Cream & Hazelnut\$138

 Potato & Black Winter Truffle Gratin Dauphinois (20mins)\$288

 Whole Local Organic Butter Lettuce, Tarragon, Pickled Red Onion Salad
with Honey & Dijon Mustard Dressing\$98

 Whole Avocado with Manni Olive Oil & Sea Salt\$52

 Hash Browns\$52

Chestnut, Bacon & Molasses Roasted Brussels Sprouts
with Grated Parmesan Reggiano\$128

TO FINISH ...

Choose One

 Abinao Chocolate Soufflé with Cacao Sorbet (15mins)\$128

OR

 Table Side Served "Grand Mother Style" Chocolate Mousse,
Whipped Hokkaido Cream, Bitter Chocolate Shavings, & Crumble

OR

 Piedmont Hazelnut & Vanilla Diplomat Cream Millefeuille,
Salted Caramel Ice-Cream

OR

 XL 'Rocky's' Matcha Tiramisu & Ice Cream (Limited availability)
To be ordered for two, we do not judge if you finish
but you ..can take the bowl homeSupplement \$328

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Vegan

TO DRINK ...

90 mins free flow

Wine Selection for SOMMKind of Royale Brunch:

Champagne:

NV Franck Bonville Unisson Grand Cru Blanc de Blancs Brut

White:

2023 Domaine Feuillat-Juillat Montagny 'Camille' – Burgundy, France

Red:

2022 Justin Girardin Santenay 'Vielles Vignes' – Burgundy, France

Sake:

鳳凰美田 赤判 純米大吟醸

Houou Biden AKABAN Junmai Daiginjo Tochigi Prefecture, Japan

Wine Selection for SOMMKind of Special Brunch:

Champagne:

NV Perrot-Batteux 'Cuvee Helixe' 1er Cru Blanc de Blancs Brut

White:

2024 Beaumont Chenin Blanc – Walker Bay, South Africa

Red:

2022 Matsu Ei Picaro Tinta De Toro – Toro, Spain

Sake:

榮光富士 愛山 純米大吟醸

Eiko Fuji Aiyama Junmai Daiginjo – Yamagata Prefecture, Japan

Sparkling Wine:

NV Pere Ventura Primer Brut Reserva Cava, Penedès, Spain

Seasonal Cocktail:

1. SOMM's Iced Tea (Sake, Chinese Aged Wine, Yuzu Sparkling Soda)
2. Porto Sunrise (White Port, Mikan and Orange Juice, Cointreau, Lime juice)

Juice:

Orange/Grapefruit/Apple/Pineapple/Carrot

Mezzanine Makers Brewery Sparkling Tea:

Seasonal Flavour

Coffee or Tea