

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

Chestnut & Raisin Sour-Dough Flute, Brioche a Tete & Vegan Cruffin

Bordier Salted Butter & Home-Made Raspberry Jam

Foie Gras Parfait with Ice Wine Jelly

Shucked Ebisu Summer Oyster\* on Ice with Organic Lemon  
\*Ozone & Biotek Treated

Kabocha Veloute with Parmesan Reggiano & Black Truffle Foam

Heirloom Carrot Salad with Pickled Kumquat, Whipped Goat Curd  
with Toasted Pistachio, Treviso Tardivo & Dijon Mustard Dressing

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

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

SOMM002

TO START ...



Vegetarian



Gluten Free



Vegan

## TO CONTINUE ...

Choose One

Poached "KINS Eggs" on English Muffin  
with Black Périgord Winter Truffle, Sauteed Spinach,  
Hollandaise Sauce and Crispy Bacon



OR

Pan-Fried Pike Perch with Pointed Cabbage Leaves,  
Smoked Pike Perch Roe & Yuzu Koshō Butter Sauce

OR

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

OR

 Roasted Striploin & Braised Short Rib,  
Rainbow Chard with Bordelaise & Bone Marrow Jus  
add 3 grams Table Shaved Black Winter Truffle.....\$98

OR

 Kabocha Pumpkin, Mascarpone & Pecorino Agnolotti  
with Brown Butter Emulsion, Toasted Pumpkin Seed & Fried Sage  
add Additional Table Shaved Black Winter Truffle.....\$98

OR

Oven Roasted Whole Loong Kong Chicken (Approximately 1.8kg)  
Preserved Black Truffle Potato Mousseline, Chestnut &  
Bacon Roasted Brussels Sprout 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 \$888

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\* 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

## SIDES

Add On

 **Brown Butter Roasted Cauliflower**  
with Caramelized Cream & Hazelnut .....\$138  
add Additional Table Shaved Black Winter Truffle.....\$98

 **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 Sprout**  
with Grated Parmesan Reggiano .....\$128

## TO FINISH ...

Choose One

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

OR

 **Black Currant Sorbet, Hokkaido Whipped Cream & Purple Shiso Cremeux Vacherin**

OR

 **Gingerbread Spices Pain Perdu, Cold Vin Santo Sabayon & Willam Pear Sorbet**

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 home  
.....Supplement \$328

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Vegan

# TO DRINK ...

90 mins free flow

## Wine Selection for SOMMKind of Royale Brunch:

### Champagne:

NV A.R. Lenoble Grand Cru Blanc de Blancs "Mag19"

### White:

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

### Red:

2022 Tolleot-Beaut Savigny 1er Champ Chevrey Monopole – Burgundy, France

### Sake:

鳳凰美田 赤判 純米大吟釀

Houou Biden AKABAN Junmai Daiginjo Tochigi Prefecture, Japan

## Wine Selection for SOMMKind of Special Brunch:

### Champagne:

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

### White:

2019 Zymē From Black To White Il Bianco – Veneto, Italy

### Red:

2022 Matsu Ei Picaro Tinta De Toro – Toro, Spain

### Sake:

榮光富士 愛山 純米大吟釀

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