

**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

Brioche de Saint Genix, Our Signature French AOP Butter Croissant & Tomme de Savoie & Walnut Sour-Dough Flute

Bordier Salted Butter & Artisanal Haut Savoie Apricot Jam from Les Confitures de la Creation

 Artisanal Haut Savoie Charcuterie from Maison Baud:  
36 Months Cured 'Millésimé' Ham, Cooked Ham & Saucisson Tradition with Cornichons

  Frisee & Baby Spinach Leaves with Poached Organic KIN Egg, lardons, Beaufort Chalet d'Alpage Joseph Paccard, Garden Herbs & Red Wine Vinaigrette

 Artisanal Haut Savoie Terrine de Campagne from Maison Baud with Caramelized Shallot Jam

 Tartiflette:  
Potatoes gratinated with Smoked Bacon, Onions & Joseph Paccard Reblochon Fermier

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

Add 10 g 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.



SOMM002  
FOOD

TO START ...

# TO CONTINUE ...

Choose One

FOOD  
SOMM002

Rare Seared & Miso Brushed Regionally Sourced MSC Certified Yellow Fin Tuna with Edamame Hummus, Seasonal Green Vegetables & Yuzu Ponzu

OR

 Pan-Fried Parisienne Gnocchi with Green Asparagus, Yunnan Morel Ragu, 24 Months Old Parmesan Reggiano & Baby Spinach

OR

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

OR

 Roasted Striploin & Braised Short Rib, Rainbow Chard with Bordelaise & Bone Marrow Jus

OR


Oven Roasted Lumina Lamb Loin Rubbed with Harissa, Tabbouleh, Jus with Mint Infused Extra Virgin Olive Oil  
..... Supplement \$198

OR

Oven Roasted Whole Locally Sourced Loong Kong Chicken Preserved Black Truffle Potato Mousseline, Poached White Asparagus, Chopped Chives, Organic KIN Eggs & Hollandaise with Creamed Yellow Wine Sauce  
(For 2 to share with limited availability) (Approximately 1.8kg)  
..... 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



TO CONTINUE ...

\*\*\*  
\* 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

  **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 Mani Olive Oil & Sea Salt** .....\$52

 **Hash Browns** .....\$52

  **Poached White Asparagus, Chopped Chives, Organic KIN Eggs & Hollandaise** .....\$138

# TO FINISH ...

Choose One

 **Abinao Chocolate Soufflé with Cacao Sorbet (15mins)** .....\$138



OR

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

OR

 **Amao Strawberry & Dutch Rhubarb Charlotte with Jasmin & Greek Yogurt Ice Cream**

OR

 **Blueberry & Almond Crumble with Madagascar Bourbon Vanilla Ice Cream**  
Recommended for 2 persons (35 minutes preparation time)



SOMM002  
FOOD

SIDES & TO FINISH ...

\* 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

# TO DRINK ...

90 mins free flow

## Wine Selection for SOMMKind of Royale Brunch:

### Champagne:

NV Agrapart & Fils Extra Brut "7 Crus" - Champagne, France

### White:

2023 Sylvain Cathiard Aligote, Burgundy, France

### Red:

2021 Comando G "La Bruja" - Sierra de Gredos, Spain

### 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 Domaine Jean Sandrin Tradition Brut, Champagne, France

### White:

2024 Carrel & Senger, Roussette de Savoie, Savoie, France

### Red:

2023 Carrel & Senger, Les Vieilles Vignes, Jongieux Gamay, Savoie, France

### Sake:

奥羽自慢 吾有事 尖鋭辛口 純米大吟醸

Oujiman Wagauji Dry Junmai Daiginjo

### Sparkling Wine:

NV Pere Ventura Primer Brut Reserva - 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