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MENU	
SOMMkind of Royale Brunch	Red Wine,
SOMMkind of Special Brunch	
SOMMkind of Brunch	
SOMMkind of Light Brunch	or Sharing
Hazelnut & Sea Salt Flatbread, Manchego and Sobrasada Ba & Signature Vegan Croissant	bka 8
Bordier Salted Butter & Home-Made Raspberry Jam	
Hand-cut Tartar of Grain Fed O'Connor Tenderloin with Shall Pickled Daikon, Grated Wasabi, Mizuna & Katsuobushi Mayor	
Shucked Ebisu Summer Oyster* on Ice with Organic Lemon *Ozone & Biotek treated	
Unilateral Seared Hokkaido Scallop with Vadouvan, Broccoli & Yellow Wine Beurre Blanc	ni Puree
Heirloom Carrot Salad with Blood Orange, Whipped Goats Cu Toasted Pistachios, Endives & Dijon Mustard Dressing	ırd,
Aka Uni "French Toast" (20g Uni)	<b>\$2</b> 88
Add 10 g Schrenki caviar Royal Cristal Caviar;	
Acipenser Schrenckii X Huso Dauricus	<b>\$5</b> 88







## TO CONTINUE ...

Choose One

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



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

All prices in Hong Kong Dollars and subject to 10% service charge. All menus are subject to price and seasonal change.



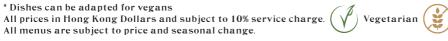




Dishes can be adapted for vegans

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<u> </u>	Add On
Brown Butter Roasted Cauliflower with Caramalized Cream & Hazelnut	\$138
Potato & Black Winter Truffle Gratin Dauphinois (20	Omins) g S S S S S S S S S S S S S S S S S S
Whole Local Organic Butter Lettuce, Tarragon, Pick with Honey & Dijon Mustard Dressing	
Whole Avocado with Manni Olive Oil & Sea Salt	\$52
( Hash Browns	\$52
Chestnut, Bacon & Molasses Roasted Brussels Sprowith Grated Parmesan Reggiano	
TO FINISH	Choose One
Abinao Chocolate Soufflé with Cacao Sorbet (15min	S) Note Stown
Table Side Served "Grand Mother Style" Chocolate M Whipped Hokkaido Cream, Bitter Chocolate Shaving	
OR	
Piedmont Hazelnut & Vanilla Diplomat Cream Mille Salted Caramel Ice-Cream	feuille,
OR	
XL 'Rocky's' Matcha Tiramisu & Ice Cream (Limited av To be ordered for two, we do not judge if you find but youcan take the bowl home	ish
	Supplement 3326









# 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 純米大吟釀

### 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 純米大吟釀

#### 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