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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)	\$2 88
Add 10 g Schrenki caviar Royal Cristal Caviar;	
Acipenser Schrenckii X Huso Dauricus	\$5 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.



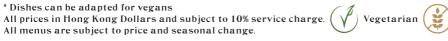




Dishes can be adapted for vegans

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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