

**SOMMkind of Royale Brunch .....\$1,318**

For the Menu Including

90 Minutes Free - Flow of

Sommeliers Premium Selection of Champagne, Sake, White &amp; Red Wine.

Seasonal Cocktails, Fresh Juices, Coffee or Tea &amp; Nordaq Water

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

For the Menu Including

90 Minutes Free - Flow of

Sommeliers Selection of Champagne, Sake, White &amp; Red Wine.

Seasonal Cocktails, Fresh Juices, Coffee or Tea &amp; Nordaq Water

**SOMMkind of Brunch .....\$848**

For the Menu Including

90 Minutes Free - Flow of Sparkling Wine.

Seasonal Cocktails, Fresh Juices, Coffee or Tea &amp; Nordaq Water

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

For the Menu Including One Coffee or Tea only

Nordaq fresh still &amp; sparkling water at \$40 per person

**TO START...**

All Served For Sharing

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

DISHES

Bordier Salted Butter &amp; Home-Made Raspberry Jam

Foie Gras Parfait with Ice Wine Jelly

Shucked Ebisu Summer Oyster\* on Ice with Organic Lemon

\*Ozone &amp; Biotek Treated

Kabocha Veloute with Parmesan Reggiano &amp; Black Truffle Foam

Heirloom Carrot Salad with Pickled Kumquat, Whipped Goat Curd  
with Toasted Pistachio, Treviso Tardivo & Dijon Mustard DressingAka Uni "French Toast" (20g Uni) SIGNATURE SIGNATURE  
BY NOSIE .....\$288

Add 10g Schrenki caviar Royal Cristal Caviar:

Acipenser Schrenckii X Huso Dauricus .....\$588

SOMM002

TO START...

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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

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

SOMM002

TO CONTINUE ...

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Add On

FOOD

SOMMOO2

## SIDES

 Brown Butter Roasted Cauliflower with Caramalized 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

SIDES &amp; TO FINISH ..

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# TO DRINK ...

90 mins free flow

SOMM002

## Wine Selection for SOMM Kind 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 Tollot-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 SOMM Kind of Special Brunch:

**Champagne:**

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

**White:**

2019 Zýmē From Black To White II 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**

TO DRINK ...