

SOMM MENU 002

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 Yuzushu Jam

Foie Gras Parfait with Ice Wine Jelly

SOMM002 FOOD

Kabocha Veloute with Parmesan Reggiano & Black Truffle Foam

Local Grown Heirloom Tomatoes Salad with Stracciatella di Bufala, Pickled Shallots, Basil, Extra Virgin Olive Oil & Sherry Molasses Dressing

Binchotan Grilled Squid & Confit Bell Peppers, Black Taggiasca Olives, Arugula Leaves, Caper, Garden Herb & Amalfi Lemon Condiment

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

Add 10 g Schrenki caviar Royal Cristal Caviar:

Acipenser Schrenckii X Huso Dauricus\$588

TO START ...

* 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.



TO CONTINUE ...

Choose One

FOOD
SOMM002

Poached "KINS Eggs" on English Muffin
with Preserved Black Winter Truffle, Green Asparagus,
Hollandaise Sauce and Crispy Bacon



OR

 Kabocha Pumpkin, Mascarpone & Pecorino Agnolotti
with Brown Butter Emulsion, Toasted Pumpkin Seed & Fried Sage

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, Chestnut &
Bacon Roasted Brussels Sprout 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 ...

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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

 **Chestnut, Bacon & Molasses Roasted Brussels Sprout with Grated Parmesan Reggiano**\$128

TO FINISH ...

Choose One

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

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Gluten Free



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 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:

2019 Zýmē From Black To White Il Bianco - Veneto, Italy

Red:

2021 Majella Cabernet Sauvignon - Coonawarra, Australia

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