A Restaurant & Bar

By Sommeliers

FEEL FREE TO
SHARE THESE DISHES

SOMMallset MENU

OR ENJOY THEM
ALL FOR YOURSELF

Including 3 Glasses Premier Wine Pairing
*4 Courses At $ 1,398
*3 Courses At $ 1,198

Including 2 Glasses Discovery Wine Pairing
*4 Courses At $ 918
*3 Courses At $ 758

BITES

Brioche with Foie Gras 'Kombu Jime' & Lemon

Aka Uni "French Toast" (20g Uni) ..... Supplement $128

STARTERS

Fresh Fig with Ricotta, Lemon Verbena, Guanciale di Bellotta,
Almond Dressing & Arugula

French Onion Soup Gratinated
with Salers, Comte & Gruyere Cheese

Hand-cut Tartar of Grain Fed O'Connor Tenderloin with Shallots,
Pickled Daikon, Grated Wasabi, Wasabi-na & Katsuobushi Mayonnaise
..... Supplement $58

MAINS

Grilled Australian Barramundi with
Ragout of Coco de Paimpol Beans, Tomato & Chorizo

Four Spices Roasted Huguenin Veal Loin with Jerusalem Artichokes,
Braised Chestnuts with Sherry Vinegar & Mustard Leaves

Dry-aged Pigeon with Sansho, Beetroot
with Purple Shiso, Red Plum & Maury Reduction
..... Supplement $198

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 & Preserved Black Winter Truffle Gratin Dauphinois
(For 2 to Share & 45 Mins Preparation Time)
..... Supplement $888

SIDES (ADD ON)

Potato & Preserved Black Winter Truffle Gratin Dauphinois $288

Brown Butter Roasted Half Cauliflower
with Caramalized Cream & Hazelnut $138

POSTS

AOP Sollies Figs with Lavender infused Baba,
Mascarpone Chantilly, Blackcurrant & Mas Amiel Sorbet

Piedmont Hazelnut & Vanilla Diplomat Cream Millefeuille,
Salted Caramel Ice-Cream

Abinao Chocolate Soufflé with Cacao Sorbet ..... Supplement $30

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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

FOOD SOMM002

SOMMALLSET MENU