

FEEL FREE TO  
SHARE THESE DISHES

# SOMMallset MENU

OR ENJOY THEM  
ALL FOR YOURSELF

Including 1  
Glass of Sommelier  
Selected Wine

Including 2 Glasses  
Premier Wine Pairing  
(White & Red Wine)

Including 3 Glasses  
Premier Wine Pairing  
(Champagne, White  
& Red Wine)

\*4 Courses At \$ 898  
\*3 Courses At \$ 718

\*4 Courses At \$ 1,098  
\*3 Courses At \$ 898

\*4 Courses At \$ 1,398  
\*3 Courses At \$ 1,198

## BITES

Brioche with Foie Gras 'Kombu Jime' & Lemon

Aka Uni "French Toast" (20g Uni) ..... Supplement \$108

## STARTERS

 Roasted Bell Pepper, Rosemary Velouté & Extra Virgin Olive Oil,  
Flatbread with Pesto Rosso, Zucchini, Whipped Ricotta, Black Olives

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

 Binchotan Grilled Squid & Confit Peppers, Taggiasca Olives, Arugula  
Leaves, Caper, Garden Herb & Amalfi Lemon Condiment  
..... Supplement \$58

## MAINS

Rare Seared & Miso Brushed Regional MSC Certified Yellowfin Tuna  
with Edamame Hummus, Sauteed Green Vegetables & Yuzu Ponzu

 Roasted Striploin & Braised Short Rib,  
Rainbow Chard with Bordelaise & Bone Marrow Jus

Oven Roasted Lumina Lamb Loin Rubbed with Harissa,  
Tabbouleh, Jus with Mint Infused Extra Virgin Olive Oil  
..... Supplement \$198

Oven Roasted Whole Locally Sourced Loong Kong Chicken  
Preserved Black Truffle Potato Mousseline, Poached White Asparagus,  
Chopped Chives, Organic KIN Eggs & Hollandaise  
with Creamed Yellow Wine Sauce  
(For 2 to Share) (Approximately 1.8kg)  
(Limited availability with 45 mins preparation time)..... Supplement \$428

## SIDES (ADD ON)

  Potato & Preserved Black Winter Truffle Gratin Dauphinois ..... \$288

 Brown Butter Roasted Half Cauliflower  
with Caramelized Cream & Hazelnut ..... \$138

## POSTS

 Table Side Served "Grand Mother Style" Chocolate Mousse  
Whipped Hokkaido Cream, Bitter Chocolate Shavings, & Crumble

 Amao Strawberry & Dutch Rhubarb Charlotte  
with Jasmin & Greek Yogurt Ice Cream

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

\* 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