

FEEL FREE TO
SHARE THESE DISHES

OR ENJOY THEM
ALL FOR YOURSELF

SOMM LUNCH MENU

(Available on Weekday Between 12:00 - 14:30)

***3 Courses At \$ 638 : Including One Starter, One Main, One Post**

***2 Courses At \$ 538 : Including One Main & One Starter or Post**

Both Menu including Coffee or Tea & Petits Four

Add \$100 for a glass of sommelier preselected sparkling, white or red wine

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

 **Pan-fried GAP Certified Seabass with Clam & Sake Velouté with Celtuce, Kabu & Salty Shore Vegetable**

 **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



SIDES (ADD ON)

Poached White Asparagus, Chopped Chives, Organic KIN Eggs & Hollandaise.....\$138

  **Whole Local Organic Butter Lettuce, Tarragon, Pickled Red Onion Salad with Honey & Dijon Mustard Dressing**.....\$98

 **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 Yoghurt Ice-Cream**

 **Abinao Chocolate Souffle with Cacao Sorbet (15 Mins)**



SOMM002
FOOD

SOMM LUNCH MENU

* 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