

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

 **Heirloom Carrot Salad with Blood Orange, Whipped Goats Curd, Toasted Pistachios, Endives & Dijon Mustard Dressing**

**French Onion Soup Gratinated  
with Salers, Comte & Gruyere Cheese**

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

## MAINS


 **Pan-fried Seabass with Clam & Sake Velouté with Celtuce,  
Kabu & Salty Shore Vegetables**

 **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

## SIDES (ADD ON)

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

 **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**

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

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

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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  
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SOMM LUNCH MENU