SOMM AUTUMN MENU

Nordaq fresh still & sparkling water at \$40 per person

BITES

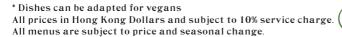
Rillette of Smoked Ocean Troute with Preserved Lemon & Dill Toasted Sour Dough Shavings\$16	3 / \$488 for 6
	\$168
Preserved Black Winter Truffle & Three-Cheese Toasted Sourdough Sandwich\$25	\$25 8
Grain Fed O' Connor Angus Beef Short Rib 'Charsiu' with Shishito Pepper\$18	\$188
Smoked Anchovies, Tomato Jam, Extra Virgin Olive Oil & Basil on Toasted Brioche\$16	\$165
Aka Uni "French Toast" (20g Uni) Solution See Storm See Storm See See See See See See See See See Se	\$2 88





STARTERS

	Mont Saint Michel Bouchot Mussels cooked in Amontillado Sherry, White Miso & Uni Butter Sauce	.\$298
	French Onion Soup Gratinated with Salers, Comte & Gruyere Cheese	.\$238
)	Unilateral Seared Hokkaido Scallop with Vadouvan, Broccolini Puree & Yellow Wine Beurre Blanc	.\$238
()	Heirloom Carrot Salad with Blood Orange, Whipped Goats Curd, Toasted Pistachios, Endives & Dijon Mustard Dressing	.\$198
	Hand-cut Tartar of Grain Fed O'Connor Tenderloin with Shallots, Pickled Daikon, Grated Wasabi, Mizuna & Katsuobushi Mayonnaise	2250









	MAINS
*	Pan-fried Seabass with Clam & Sake Velouté with Celtuce, Kabu & Salty Shore vegetables\$448
	Pan-fried Pike Perch with Pointed Cabbage Leaves, Smoked Pike Perch Roe & Yuzu Kosho Butter Sauce\$438
***	Dry-aged Pigeon with Sansho, Beetroot SS SS SS SS With Purple Shiso, Red Plum & Maury Reduction SS
*	Four Spices Roasted Huguenin Veal Loin with Jerusalem Artichokes, Braised Chestnuts with Sherry Vinegar & Mustard Leaves\$398
	Kabocha Pumpkin, Mascarpone & Pecorino Agnolotti with Brown Butter Emulsion, Toasted Pumpkin Seeds & Fried Sage\$358
	Oven Roasted Whole Loong Kong Chicken (Approximately 1.8kg) S S S S S S S S S S S S S S S S S S S
	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\$1488 (Recommended for minimum of 2 persons) (Limited availability with 45 mins preparation time)
	SIDES
	Whole Local Organic Butter Lettuce, Tarragon,



Pickled Red Onion Salad with Honey & Dijon Mustard Dressing\$98

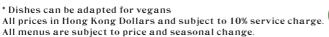


Potato & Preserved Black Winter Truffle Gratin Dauphinois (20mins)

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



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





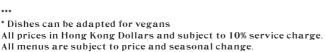




POSTS

	Cheese Selection 3 or 5
(J)	Abinao Chocolate Soufflé with Cacao Sorbet (15mins) (S) (S) (S) (S) (S) (S) (S) (S) (S) (S
	Table Side Served "Grand Mother Style" Chocolate Mousse, Whipped Hokkaido Cream, Bitter Chocolate Shavings, & Crumble\$128
	French Organic Lemon Tart with Basil infused Hokkaido Milk Ice-Cream\$138
	Piedmont Hazelnut & Vanilla Diplomat Cream Millefeuille, Salted Caramel Ice Cream\$138







SOMM'S SUSTAINABILITY EFFORTS

SOMM at the Landmark Mandarin Oriental opened its doors in 2019.

Sustainability and social responsibility are core to SOMM's beliefs.

A casual neo-bistro featuring over 100 wines by-the-glass,
we believe that wine is a gift from nature, finessed by the dedication
and craftsmanship of winemakers and the communities around them.

"By highlighting the carbon footprint on our menus,
we hope to raise awareness of how eating habits can affect
the climate and empower everyone to make more conscious food choices.
We have partnered with Klimato to receive the most accurate data possible.

Using the ISO certified method
of life cycle analysis of food items, Klimato assess the carbon emissions
related to each stage of the life cycle of the product.

The sum of these emissions, is the final carbon footprint."

For more infomation. please scan the QR code below:





2023 - 2025