

# SOMM SPRING MENU

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

## BITES

FOOD  
SOMM002

Foie Gras Parfait with Ice Wine Jelly & Toasted Brioche .....\$228

 Preserved Black Winter Truffle  
& Three-Cheese Toasted Sourdough Sandwich.....\$258

Grain Fed O' Connor Angus Beef Short Rib 'Charsiu'  
with Shishito Pepper.....\$188

2 Pcs. Nori Tartlets with Raw Regionally Sourced  
MSC Certified Yellow Fin Tuna, Hass Avocado & Yuzu Kosho .....\$108

Aka Uni "French Toast" (20g Uni).....\$288  
add 10g Royal Cristal Caviar;



Acipenser Schrenckii X Huso Dauricus .....\$588

BITES

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All prices in Hong Kong Dollars and subject to 10% service charge.  
All menus are subject to price and seasonal change.



Vegetarian



Gluten Free



Vegan

# STARTERS

FOOD

SOMM002

 Roasted Bell Pepper, Rosemary Velouté & Extra Virgin Olive Oil,  
Flatbread with Pesto Rosso, Zucchini,  
Whipped Ricotta, Black Olives .....\$188

Pork & Foie Gras Pate en Croute with  
a Caramelized Shallot Jam .....\$198

Binchotan Grilled Squid & Confit Peppers,  
Taggiasca Olives, Arugula Leaves, Caper,  
Garden Herb & Amalfi Lemon Condiment .....\$218

  Local Grown Heirloom Tomatoes Salad with Stracciatella di Bufala,  
Pickled Shallots, Basil, Extra Virgin Olive Oil  
& Sherry Molasses Dressing .....\$188

Matsuba Kani Crab, Preserved Black Winter Truffle  
& KIN Organic Egg Chawanmushi .....\$218

STARTERS

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\* Dishes can be adapted for vegans

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# MAINS

SOMM002  
FOOD

 Pan-fried GAP Certified Seabass with Clam & Sake Velouté with Celtuce, Kabu & Salty Shore Vegetable.....\$448

Rare Seared & Miso Brushed Regional MSC Certified Yellowfin Tuna with Edamame Hummus, Sauteed Green Vegetables & Yuzu Ponzu.....\$408

Oven Roasted Lumina Lamb Loin Rubbed with Harissa, Tabbouleh, Jus with Mint Infused Extra Virgin Olive Oil .....\$508



 Roasted Striploin & Braised Short Rib, Rainbow Chard with Bordelaise & Bone Marrow Jus .....\$448

 Pan-Fried Parisienne Gnocchi with Green Asparagus, Yunnan Morel Ragu, 24 Months Old Parmesan Reggiano & Baby Spinach.....\$398

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 (Recommended for minimum of 2 persons) (Approximately 1.8kg) ..... \$988  
(Limited availability with 45 mins preparation time)



 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

MAINS & 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) .....\$288



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

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

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# POSTS

FOOD  
SOMM002  
POSTS

 Cheese Selection 3 or 5 ..... \$258/338

 Abinao Chocolate Soufflé with Cacao Sorbet (15mins) ..... \$148



 Table Side Served "Grand Mother Style" Chocolate Mousse,  
Whipped Hokkaido Cream, Bitter Chocolate Shavings, & Crumble.....\$128

 Piedmont Hazelnut Paris-Brest.....\$138

 Amao Strawberry & Dutch Rhubarb Charlotte  
with Jasmin & Greek Yogurt Ice Cream .....\$138

 Blueberry & Almond Crumble  
with Madagascar Bourbon Vanilla Ice Cream  
Recommended for 2 persons ..... \$288  
(35 minutes preparation time)



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# SOMM'S SUSTAINABILITY EFFORTS

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SOMM at Mandarin Oriental The Landmark Hong Kong 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 information, please scan the QR code below:



2023 - 2025