

SOMM WINTER MENU

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

BITES



Freshly Shucked Summer Ebisu Oyster\*  
with Lemon & Mignonette Sauce ..... \$248 for 3 / \$488 for 6  
\*Ozone & Biotek Treated

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



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

Smoked Anchovy, Tomato Jam, Extra Virgin Olive Oil  
& Basil on Toasted Brioche.....\$165


FOOD

SOMM002

BITES



# STARTERS

Heirloom Carrot Salad with Pickled Kumquat, Whipped Goat Curd with Toasted Pistachio, Treviso Tardivo & Dijon Mustard Dressing .....	\$198
Pork & Foie Gras Pate en Croute with a Kumquat & Pineapple Compote .....	\$188
Hand-cut Tartar of Grain Fed O'Connor Tenderloin with Shallot, Pickled Daikon, Grated Wasabi, Mizuna & Katsuobushi Mayonnaise .....	\$278
French Onion Soup Gratinated with Salers, Comte & Gruyere Cheese .....	\$238
 Matsuba Kani Crab, Perigord Black Winter Truffle & KIN Organic Egg Chawanmushi .....	\$218
add Additional Table Shaved Black Winter Truffle.....	\$98

# MAINS



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

**Pan-fried Pike Perch with Pointed Cabbage Leaf,  
Smoked Pike Perch Roe & Yuzu Kosho Butter Sauce .....\$438**



**Roasted Striploin & Braised Short Rib,  
Rainbow Chard with Bordelaise & Bone Marrow Jus .....\$448**  
add Additional Table Shaved Black Winter Truffle.....\$98



**Kabocha Pumpkin, Mascarpone & Pecorino Agnolotti  
with Brown Butter Emulsion, Toasted Pumpkin Seed & Fried Sage.....\$358**  
add Additional Table Shaved Black Winter Truffle.....\$98

**Oven Roasted Whole Loong Kong Chicken (Approximately 1.8kg)  
Preserved Black Truffle Potato Mouseline, Chestnut &  
Bacon Roasted Brussels Sprout with Creamed Yellow Wine Sauce  
(Recommended for minimum of 2 persons).....\$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



**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**

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



**Brown Butter Roasted Half Cauliflower  
with Caramelized Cream & Hazelnut .....\$138**  
add Additional Table Shaved Black Winter Truffle.....\$98

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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



Vegan

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
-  Black Currant Sorbet, Hokkaido Whipped Cream &  
Purple Shiso Cremeux Vacherin.....\$138
-  Gingerbread Spices Pain Perdu, Cold Vin Santo Sabayon &  
Willam Pear Sorbet .....\$138
-  XL ‘Rocky’s’ Matcha Tiramisu & Ice Cream  
To be ordered for two, we do not judge if you finish  
but you can take the bowl home .....\$488  
(Limited Availability per day)

FOOD  
SOMM002  
POSTS

# SOMM'S SUSTAINABILITY EFFORTS

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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 information, please scan the QR code below:



2023 - 2025