

SOMM AUTUMN 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

Rillette of Smoked Ocean Trout
with Preserved Lemon & Dill Toasted Sour Dough Shavings\$168



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

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

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

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

Acipenser Schrenckii X Huso Dauricus\$588

FOOD

SOMM002

BITES



STARTERS

FOOD
SOMM002
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
.....\$278

* 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

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
with Purple Shiso, Red Plum & Maury Reduction.....\$508



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)
Preserved Black Truffle Potato Mousseline, Chestnut &
Bacon Roasted Brussels Sprouts 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 & 'Fritttons'
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 Sprouts
with Grated Parmesan Reggiano\$128



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

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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
-  French Organic Lemon Tart
with Basil infused Hokkaido Milk Ice-Cream.....\$138
-  Piedmont Hazelnut & Vanilla Diplomat Cream Millefeuille,
Salted Caramel Ice Cream.....\$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

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