

SOMM WINTER MENU

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

BITES

FOOD

SOMM002

 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

BITES

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

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

STARTERS

* Dishes can be adapted for vegans

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MAINS

SOMM002
FOOD

 Pan-fried Seabass with Clam & Sake Velouté with Celuce, 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 Mousseline, 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

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

Chestnut, Bacon & Molasses Roasted Brussels Sprout

with Grated Parmesan Reggiano

\$128

 Brown Butter Roasted Half Cauliflower

with Caramalized Cream & Hazelnut

\$138

add Additional Table Shaved Black Winter Truffle.....

\$98

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POSTS

SOMM002

FOOD

 Cheese Selection 3 or 5 \$258/338

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

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 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 &
William 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)

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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:

