

FEEL FREE TO  
SHARE THESE DISHES

OR ENJOY THEM  
ALL FOR YOURSELF

# SOMM's Rotisserie Feast

\*3 Courses At \$ 2488 for 2 person with 3-glass Premium Wine Pairing

## TO START:

Choose Two

 Heirloom Carrot Salad with Pickled Kumquat, Whipped Goat Curd with Toasted Pistachio, Treviso Tardivo & Dijon Mustard Dressing

French Onion Soup Gratinated with Salers, Comte & Gruyere Cheese

Hand-cut Tartar of Grain Fed O'Connor Tenderloin with Shallot, Pickled Daikon, Grated Wasabi, Mizuna & Katsuobushi Mayonnaise  
.....Supplement \$58

FOOD  
SOMM002

## TO SHARE:

Oven Roasted Whole Loong Kong Chicken (Approximately 1.8kg)

Preserved Black Truffle Potato Mousseline,

Chestnut & Bacon Roasted Brussels Sprout

Creamed Yellow Wine Sauce

(45 Mins Preparation Time)

## TO FINISH:

Choose Two

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

 Piedmont Hazelnut Paris X Brest

 Abinao Chocolate Soufflé with Cacao Sorbet.....Supplement \$30

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## TO ADD:

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

Aka Uni "French Toast" (20g Uni)..... \$288  
add 10g Royal Cristal Caviar;  
Acipenser Schrenckii X Huso Dauricus..... \$588

Pork & Foie Gras Pate en Croute with a Kumquat & Pineapple Compote..... \$188

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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