

SOMM SPRING MENU

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

BITES

FOOD

SOMM002

Freshly Shucked Summer Ebisu Oyster* with Lemon
& Mignonette Sauce *Ozone & Biotek treated for optimum food safety
.....\$248 for 3 / \$498 for 6

 Western Australian 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

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

Morisseau Bouchot Mussels cooked in Amontillado Sherry,
White Miso & Uni Butter Sauce\$298

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

 Burrata di bufala with Grilled Peaches, Japanese Fruit Tomato,
Jalapeño and Coriander Dressing, Tomato Crumble, Basil.....\$248

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

 Charred Grelot Onions, New Ile de Ré Potatoes,
Boiled Organic Egg & Garden Herbs Salad
with Noir de Bigorre 48-month Cured Ham\$218

STARTERS

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MAINS

SOMM002
FOOD

Unilateral Skin Pan-Fried MEL Certified Madai,
Grilled Shiro Negi & Maitake Mushrooms,
Fish Bone & Shio Kombu Jus with Amalfi Lemon\$428

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

 Barbecued Hokkaido Pork Shoulder
Grilled Watermelon, Coriander, Tomato Tartare & Sauce Diablo.....\$398

 Pan-Fried Parisian Gnocchi with Green Asparagus, Yunnan Morel Ragu,
24-Month Aged Parmigiano Reggiano, Baby Spinach,
& Shaved Western Australian Black Winter Truffles.....\$398

Oven Roasted Whole Locally Sourced Loong Kong Chicken
Chicken Fat, Garlic & Rosemary-Roasted Agria Potatoes,
Confit Byaldi of Mediterranean Vegetables with Creamed Yellow Wine
Sauce (Recommended for minimum of 2 persons) (Approximately 1.8kg) \$988
(Limited availability with 45 mins preparation time)

Pigeon Pithivier, Cherry & Beetroot Puree, Talisker Infused Pigeon Jus
.....\$988
(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

 Confit Byaldi of Mediterranean Vegetables \$98

 Chicken Fat, Garlic & Rosemary-Roasted Agria Potatoes.....\$98

 Brown Butter Roasted Half Cauliflower
with Caramelized Cream & Hazelnut.....\$138
Add Shaved Western Australian Black Winter Truffles.....\$88

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POSTS


FOOD
SOMM002

 Freres Marchand Cheese Selection 3 or 6 \$198/298

 Abinao Chocolate Soufflé with Cacao Sorbet
(15 minutes preparation time)..... \$148



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

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

 Cherry & Sicilian Pistachio Coupe:
Cherry Sorbet with Hokkaido Soft Serve, Caramelized Cherries,
Pistachio Praline & Crumble.....\$138

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



POSTS

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SOMM'S SUSTAINABILITY EFFORTS

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