

SOMM MENU **002**

**SOMMkind of Royale Brunch .....\$1,318**

For the Menu Including

90 Minutes Free - Flow of

Sommeliers Premium Selection of Champagne, Sake, White & Red Wine,

Seasonal Cocktails, Fresh Juices, Coffee or Tea & Nordaq Water

**SOMMkind of Special Brunch..... \$998**

For the Menu Including

90 Minutes Free - Flow of

Sommeliers Selection of Champagne, Sake, White & Red Wine,

Seasonal Cocktails, Fresh Juices, Coffee or Tea & Nordaq Water

**SOMMkind of Brunch.....\$848**

For the Menu Including

90 Minutes Free - Flow of Sparkling Wine,

Seasonal Cocktails, Fresh Juices, Coffee or Tea & Nordaq Water

**SOMMkind of Light Brunch.....\$668**

For the Menu Including One Coffee or Tea only

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

**TO START...**

All Served For Sharing

Black Taggiasca Olive and Thyme Focaccia,  
Our Signature French AOP Butter Croissant  
Tomme de Savoie & Walnut Sourdough Flute

Bordier Salted Butter & Seasonal Homemade Yuzushu Jam

Terrine de Campagne Artisanale de Haute-Savoie Charcuterie  
From Maison Baud with Caramelized Shallot Jam

 Burrata di Bufala with Grilled Peaches, Japanese Fruit Tomato,  
Jalapeño & Coriander Dressing, Tomato Crumble, and Basil

Poached & Raw White Asparagus, New Ile de Ré Potatoes, Boiled Organic  
Kin Egg & Bannō Negi Salad with 36 Month Cured Millésimé Ham

Shucked Ebisu Summer Oyster \* on Ice with Organic Lemon  
\*Ozone & Biotek treated

Aka Uni "French Toast" (20g Uni) .....\$288

Add 10 g Royal Cristal Caviar; Acipenser Schrenckii X Huso Dauricus

.....\$588

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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

SOMM002  
FOOD

TO START ...

# TO CONTINUE ...

Choose One

FOOD  
SOMM002

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

OR

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

OR

**Rare Seared & Miso Brushed Regionally Sourced MSC Certified Yellow Fin Tuna with Edamame Hummus, Seasonal Green Vegetables & Yuzu Ponzu**

OR

 **Barbecued Hokkaido Pork Shoulder Grilled Watermelon, Coriander, Tomato Tartare & Sauce Diablo**

OR

**Oven Roasted Lumina Lamb Loin Rubbed with Harissa, Tabbouleh, Jus with Mint Infused Extra Virgin Olive Oil**  
..... **Supplement \$198**

OR

**Oven Roasted Whole Locally Sourced Loong Kong Chicken Chicken Fat, Garlic & Rosemary-Roasted Agria Potatoes, Confit Byaldi of Mediterranean Vegetables with Creamed Yellow Wine**

(For 2 to share with limited availability) (Approximately 1.8kg)



..... **Supplement \$428**

OR

 **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'**

**Chicken Fat, Garlic & Rosemary-Roasted Agria Potatoes**

(For 3 to share with limited availability)



..... **Supplement \$888**

TO CONTINUE ...

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# SIDES


Add On

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

 **Confit Byaldi of Mediterranean Vegetables** .....\$98

  **Whole Local Organic Butter Lettuce, Tarragon, Pickled Red Onion Salad with Honey & Dijon Mustard Dressing** .....\$98

  **Whole Avocado with Manni Olive Oil & Sea Salt** .....\$52

 **Hash Browns** .....\$52


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

# TO FINISH ...

Choose One

 **Abinao Chocolate Soufflé with Cacao Sorbet (15mins)**   
 OR

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

 **Cherry & Sicilian Pistachio Coupe: Cherry Sorbet with Hokkaido Soft Serve, Caramelized Cherries, Pistachio Praline & Crumble**  
 OR

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

SOMM002  
FOOD

SIDES & TO FINISH ...

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# TO DRINK ...

90 mins free flow

## Wine Selection for SOMMKind of Royale Brunch:

### Champagne:

NV Pascal Agrapart & Fils 7 Crus Extra Brut - Champagne, France ( )

### White:

2023 Sylvain Cathiard Aligote - Burgundy, France

### Red:

2022 Dufouleur Freres - Marsannay, Burgundy, France

### Sake:

鳳凰美田 赤判 純米大吟醸

Houou Biden 'AKABAN' Junmai Daiginjo - Tochigi Prefecture, Japan

## Wine Selection for SOMMKind of Special Brunch:

### Champagne:

NV Domaine Jean Sandrin Tradition Brut - Champagne, France

### White:

2019 Pacher Hof Gruner Veltliner - Alto Adige Valle Isarco, Terntino-Alto Adige, Itlay

### Red:

2020 Atelier Guibert Syrah - Vin de France, France

### Sake:

奥羽自慢 吾有事 尖鋭辛口 純米大吟醸

Oujiman Wagauji Dry Junmai Daiginjo - Yamagata Prefecture, Japan

### Sparkling Wine:

2024 Château de Javernand - Vin de France, France

### Seasonal Cocktail:

1. SOMM's Iced Tea (Sake, Chinese Aged Wine, Yuzu Sparkling Soda)

2. Porto Sunrise (White Port, Mikan and Orange Juice, Cointreau, Lime juice)

### Juice:

Orange/Grapefruit/Apple/Pineapple/Carrot

### Mezzanine Makers Brewery Sparkling Tea:

Seasonal Flavour

### Coffee or Tea