



## SPRING LUNCH MENU 2023

THE SEASON OF A NEW BEGINNING

Smoked eel, pickled herring "Gubbröra", eggs, dill, chives, caviar & crisp bread  
( Supplementary \$850 )

Cured yellow tail, spring radish, vendace roe from Kalix,  
rosenkvitten & lemon verbena

Sour milk bread "Rye, spelt, barley, oats" & home made butter

Pickled Jerusalem artichoke, mushroom bouillon, sunflower seeds,  
marigold & swedish barley miso

Skrei from Lofoten, baby leeks, razor clams, Sandefjord sauce & pike roe

 and 1 or

Roasted yellow chicken, velouté, cabbage pudding, braised mushrooms  
& cold smoked rapeseed oil

Sea buckthorn sorbet, orange cake, meringue, preserved orange tuile

Inspiration of "Fika" with complimentary coffee or tea

**SHORT EMBLA EXPERIENCE**  
\$688

**FULL EMBLA EXPERIENCE**  
\$888

**WINE PAIRING**  
\$388 or \$588

**NORDIC PAIRING**  
\$588 or \$788

ALL PRICES ARE IN HKD AND SUBJECT TO 10% SERVICE CHARGE



**SPRING WEEKEND &  
PUBLIC HOLIDAY MENU 2023**  
THE SEASON OF A NEW BEGINNING

Smoked eel, pickled herring "Gubbröra", eggs, dill, chives, caviar & crisp bread  
( Supplementary \$850 )

Cured yellow tail, spring radish, vendace roe from Kalix,  
rosenkvitten & lemon verbena

Roe deer tartare, ättika emulsion, semi dried carrots, deep fried lichens,  
browned butter & parsley

Sour milk bread "Rye, spelt, barley, oats" & home made butter

Pickled Jerusalem artichoke, mushroom bouillon, sunflower seeds,  
marigold & swedish barley miso

Skrei from Lofoten, baby leeks, razor clams, Sandefjord sauce & pike roe

 and 1 or

Roasted yellow chicken, smoked velouté, Nordic cabbage pudding &  
rapeseed oil

Sea buckthorn sorbet, orange cake, meringue, preserved orange & tuile

Inspiration of "Fika" with complimentary coffee or tea

**SHORT EMBLA EXPERIENCE**  
\$988

**FULL EMBLA EXPERIENCE**  
\$1188

**WINE PAIRING**  
\$588 or \$788

**NORDIC PAIRING**  
\$788 or \$988

ALL PRICES ARE IN HKD AND SUBJECT TO 10% SERVICE CHARGE



## SPRING DINNER MENU 2023

THE SEASON OF A NEW BEGINNING

Smoked eel, pickled herring "Gubbröra", eggs, dill, chives, caviar & crisp bread  
( Supplementary \$850 )

Danish pancake "æbleskiver", apple wood smoked trout & borage

Cured yellow tail, spring radish, vendace roe from Kalix,  
rosenkvitten & lemon verbena

Roe deer tartare, ättika emulsion, semi dried carrots, deep fried lichens,  
browned butter & parsley

Sour milk bread "Rye, spelt, barley, oats" & home made butter

Celeriac fondant, preserved truffles, smoked tea scented with pea soy  
& fermented onion bouillon

Skrei from Lofoten, baby leeks, razor clams, Sandefjord sauce & pike roe

 and I or

"Lamm i dill", grilled milk-fed lamb saddle, sweetbreads,  
fossilised salsify, ash & dill sauce

Sea buckthorn sorbet, orange cake, meringue, preserved orange & tuile

Inspiration of "Fika" with complimentary coffee or tea

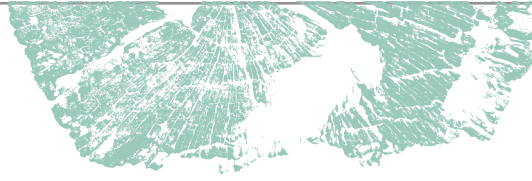
**SHORT EMBLA EXPERIENCE**  
\$1588

**FULL EMBLA EXPERIENCE**  
\$1788

**WINE PAIRING**  
\$1088 or \$1188

**NORDIC PAIRING**  
\$1288 or \$1488

ALL PRICES ARE IN HKD AND SUBJECT TO 10% SERVICE CHARGE



**EMBLA X ÄNG SAMPLE DINNER MENU**  
21ST & 22ND MARCH

Onion and cheese crustad with portobello cream, caramelised onions &  
cheese/truffle foam

Shrimp/oyster/caviar tartlet

Grilled Langoustine on green kale flatbread with fermented oyster  
mushroom sauce.

Nettle crustad, green chilli dressing and fermented asparagus. Inc Wine  
tasting from Äng

Steamed mussel tartar, mussel cream with pickled chilli, smoked dill, fried  
sourdough & mussel foam

Scallop in its own shell, clothed cream, spruce & finger lime

Mushroom and pork custard , pork jûs & caviar

Pan-seared beef, macerated lingonberry, pine cone gastrique, charred  
onion & allium flowers

Almond and truffle fondant with pine ice cream

\$2188

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