

## VALENTINE'S DAY DINNER MENU

PER PERSON 每位 \$1488  
14TH FEBRUARY 2026

### GUBBRÖRA

SHARING DISH 可供兩人分享 \$888

“Gubbröra” or “Gentleman's Delight”, is a traditional Swedish dish which is often enjoyed as a canapé or light snack

An authentic mixture of smoked eel, pickled herring, eggs, dill, chives and crisp bread. This classic sharing dish is best served with award winning Gustav dill vodka and imperial Ossetra Caviar

紳士之悅是瑞典最為傳統的菜，通常作為開胃菜或者小食享用。由煙燻鰻魚、醃漬鮭魚、雞蛋、蒔蘿、細香蔥調和成的醬，配上自製黑麥脆片以及Ossetra 魚子醬與芬蘭Gustav蒔蘿伏特加作為完美搭配。

### NORDIC CHEESE

北歐芝士極致雅饗 \$250 PER PERSON

Embla cheese tasting features seven unique cheeses from the Nordic region, each showcasing distinct flavors and maturities. Paired with Oremus Tokaji from Hungary, this experience offers a delightful journey through Nordic cheese artistry.

七款來自北歐的匠心芝士，風味各異，層次細膩。搭配橡木桶陳釀三十個月的Frederiksdal 珍釀，呈獻一場優雅而純粹的味覺旅程。

### 4 GLASS WINE PAIRING

PER PERSON 每位 \$1088

### 4 GLASS NORDIC WINE PAIRING

PER PERSON 每位 \$1188

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

Nordic snacks  
北歐小食



French toast, winter truffle, balsamic vinegar & Swedish cheese  
法式多士 · 冬季黑松露 · 義式黑醋 · 瑞典芝士  
(SUPPLEMENT 另加 \$200)



Hot smoked trout, winter apple, vendace roe & cinnamon essence  
熱燻鱈魚 · 冬蘋果 · 瑞典歐白鮭籽 · 肉桂



Sour milk bread “Rye, spelt, barley, oats” & home made butter  
瑞典發酵奶麵包及手工牛油



Skrei from Lofoten, baby leeks, razor clams, Sandefjord sauce & pike roe  
挪威冬季鱈 · 挪威黃油醬 · 蝶子 · 煙燻梭子魚籽

or

Aged duck, spring carrots, orange & sea buckthorn sauce  
乾式熟成鴨胸 · 蘿蔔 · 沙棘果

or

Wagyu “A4”, pickled burdock, horseradish & pine sauce  
日本和牛 A4 · 醋漬婆婆門參 · 辣根咖啡汁  
(SUPPLEMENT 另加 \$300)



Strawberry sorbet, chamomile mousse, pinecone, quince compote & pink peppercorn meringue  
草莓雪葩 · 洋甘菊慕斯 · 松果 · 糖煮榅桲及粉紅胡椒蛋白霜



Inspiration of “Fika” with coffee or tea  
瑞典“fika”配咖啡或茶

# CHINESE NEW YEAR DINNER MENU

PER PERSON 每位 \$1288  
17TH - 21ST FEBRUARY 2026

## GUBBRÖRA

SHARING DISH 可供兩人分享 \$888

“Gubbröra” or “Gentleman’s Delight”, is a traditional Swedish dish which is often enjoyed as a canapé or light snack

An authentic mixture of smoked eel, pickled herring, eggs, dill, chives and crisp bread. This classic sharing dish is best served with award winning Gustav dill vodka and imperial Ossetra Caviar

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## 4 GLASS WINE PAIRING

PER PERSON 每位 \$1088

## 4 GLASS NORDIC WINE PAIRING

PER PERSON 每位 \$1188

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

Nordic snacks

北歐小食



French toast, winter truffle, balsamic vinegar & Swedish cheese

法式多士 · 冬季黑松露 · 義式黑醋 · 瑞典芝士

(SUPPLEMENT 另加 \$200)



Hot smoked shrimp roll, nashi pear, gin and tonic foam

煙燻蝦卷 · 香梨 · 滋酒湯力泡沫

or

Cold smoked mackerel, cucumber, horseradish & turnip

煙燻深海池魚 · 青瓜 · 辣根 · 蕃薑

(SUPPLEMENT 另加 \$200)



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

瑞典發酵奶麵包及手工牛油



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

挪威冬季鱈 · 挪威黃油醬 · 蝦子 · 煙燻梭子魚籽

or

Aged duck, spring carrots, orange & sea buckthorn sauce

乾式熟成鴨胸 · 蘿蔔 · 沙棘果

or

Wagyu “A4”, pickled burdock, horseradish & pine sauce

日本和牛 A4 · 醃漬牛蒡 · 辣根 · 松針肉汁

(SUPPLEMENT 另加 \$300)



Pine nuts ice cream, fermented malt tea, chestnut & puffed rice

松子雪糕 · 發酵麥芽茶 · 栗子 · 脆米



Inspiration of “Fika” with coffee or tea

瑞典“fika”配咖啡或茶

# EMBLA DINNER MENU

PER PERSON 每位 \$1288

At Embla, you have the freedom to choose dishes from each journey for your enjoyment. You may choose to expand your menu with our "signature" dish, Gubbröra.

在Embla，您可以自由選擇各個美食之旅中的菜餚來享用。您可以選擇我們的「招牌」菜餚Gubbröra來擴展您的菜單。

Let the Nordic culinary experience begin!  
讓北歐美食之旅開始吧！

## GUBBRÖRA

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An authentic mixture of smoked eel, pickled herring, eggs, dill, chives and crisp bread. This classic sharing dish is best served with award winning Gustav dill vodka and imperial Ossetra Caviar

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## 4 GLASS WINE PAIRING

PER PERSON 每位 \$1088

## 4 GLASS NORDIC WINE PAIRING

PER PERSON 每位 \$1188

Nordic snacks

北歐小食



Smoked shrimp, "Skagerrak", pike roe, pear espuma, tonka bean & kohlrabi  
煙燻"Skagerrak"海蝦 · 梭魚子 · 香梨泡沫 · 球莖甘藍

or  
Cold smoked mackerel, cucumber, horseradish & turnip  
煙燻深海池魚 · 青瓜 · 辣根 · 薑黃  
(SUPPLEMENT 另加 \$200)



Sour milk bread "Rye, spelt, barley, oats" & home made butter  
瑞典發酵奶麵包 · 手工黃油



Pan-fried gem lettuce, solaris sauce, fermented ramson capers & winter truffle  
寶石生菜 · 索羅莉酒醬 · 發酵酸豆 · 冬季黑松露

or  
North Atlantic Cod, baby leeks, razor clams, Sandefjord sauce & pike roe  
北大西洋鱈魚 · 挪威黃油醬 · 蝦子 · 煙燻梭子魚籽



Aged pigeon, almond milk foam, chestnuts, blue berry agridoux & fermented cherry  
乾式熟成乳鴿 · 栗子 · 藍莓 · 發酵車厘子

or  
Wagyu "A4", pickled burdock, horseradish & pine sauce  
日本和牛 A4 · 醃漬牛蒡 · 辣根 · 松針肉汁  
(SUPPLEMENT 另加 \$300)



Smoked ice cream, pu-erh tea, bergamot & spiced cookie crumbs  
煙燻雪糕 · 普洱茶 · 佛手柑



Inspiration of "Fika" with coffee or tea  
瑞典"fika" 配咖啡或茶

## VALENTINE'S DAY LUNCH MENU

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14TH FEBRUARY 2026

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### 3 GLASS WINE PAIRING

PER PERSON 每位 \$488

### 4 GLASS WINE PAIRING

PER PERSON 每位 588

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

Nordic snacks  
北歐小食



French toast, winter truffle, balsamic vinegar & Swedish cheese  
法式多士 · 冬季黑松露 · 義式黑醋 · 瑞典芝士  
(SUPPLEMENT 另加 \$150)



Hot smoked shrimp roll, nashi pear & gin and tonic espuma  
煙燻蝦卷，香梨，氹酒湯力泡沫



Sour milk bread “Rye, spelt, barley, oats” & home made butter  
瑞典發酵奶麵包及手工牛油



Skrei from Lofoten, baby leeks, razor clams, Sandefjord sauce & pike roe  
挪威冬季鱈 · 挪威黃油醬 · 蝦子 · 煙燻梭子魚籽

or

Aged duck, spring carrots, orange & sea buckthorn sauce  
乾式熟成鴨胸 · 蘿蔔 · 沙棘果



Strawberry sorbet, chamomile mousse, pinecone, quince compote & pink peppercorn meringue  
草莓雪葩 · 洋甘菊慕斯 · 松果 · 糖煮榅桲及粉紅胡椒蛋白霜



Inspiration of “Fika” with coffee or tea  
瑞典“fika”配咖啡或茶

# CHINESE NEW YEAR LUNCH MENU

PER PERSON 每位 \$888  
17TH - 21ST FEBRUARY 2026

## GUBBRÖRA

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## 3 GLASS WINE PAIRING

PER PERSON 每位 \$488

## 4 GLASS WINE PAIRING

PER PERSON 每位 \$588

Nordic snacks  
北歐小食



French toast, winter truffle, balsamic vinegar & Swedish cheese  
法式多士 · 冬季黑松露 · 義式黑醋 · 瑞典芝士  
(SUPPLEMENT 另加 \$150)



Hot smoked shrimp roll, nashi pear, gin and tonic foam  
煙燻蝦卷，香梨，氹酒湯力泡沫



Sour milk bread “Rye, spelt, barley, oats” & home made butter  
瑞典發酵奶麵包及手工牛油



Skrei from Lofoten, baby leeks, razor clams, Sandefjord sauce & pike roe  
挪威冬季鱈 · 挪威黃油醬 · 蝦子 · 煙燻梭子魚籽

or

Beef tenderloin, smoked shiitake, sauce Périgueux, chanterelle aioli & enoki mushroom  
牛柳 · 煙燻冬菇 · 佩里格醬 · 雞油菌蛋黃醬 · 金針菇



Pine nuts ice cream, fermented malt tea, chestnut & puffed rice  
松子雪糕，發酵麥芽茶，栗子，脆米



Inspiration of “Fika” with coffee or tea  
瑞典“fika”配咖啡或茶

# EMBLA LUNCH MENU

PER PERSON 每位 \$688

At Embla, you have the freedom to choose dishes from each journey for your enjoyment. You may choose to expand your menu with our "signature" dish, Gubbröra.

在Embla, 您可以自由選擇各個美食之旅中的菜餚來享用。您可以選擇我們的「招牌」菜餚Gubbröra來擴展您的菜單。

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Frederiksdal 珍釀，呈獻一場優雅而純粹的味覺旅程。

## 2 GLASS WINE PAIRING

PER PERSON 每位 \$288

## 3 GLASS WINE PAIRING

PER PERSON 每位 \$388

Nordic snacks  
北歐小食



French toast, winter truffle, balsamic vinegar & Swedish cheese  
法式多士 · 冬季黑松露 · 義式黑醋 · 瑞典芝士  
(SUPPLEMENT 另加 \$150)



Smoked shrimp, "Skagerrak", pike roe, pear espuma, tonka bean & kohlrabi  
煙燻"Skagerrak"海蝦 · 梭魚子 · 香梨泡沫 · 球莖甘藍



Sour milk bread "Rye, spelt, barley, oats" & home made butter  
瑞典發酵奶麵包 · 手工黃油



North Atlantic Cod, baby leeks, razor clams, Sandefjord sauce & pike roe  
北大西洋鱈魚 · 挪威黃油醬 · 蝦子 · 煙燻梭子魚籽  
or  
Beef tenderloin, smoked shiitake, sauce Périgueux, chanterelle aioli & Enoki  
牛柳 · 煙燻冬菇 · 佩里格醬 · 雞油菌蛋黃醬 · 金針菇



Smoked ice cream, pu-erh tea, bergamot & spiced cookie crumbs  
煙燻雪糕 · 普洱茶 · 佛手柑



Inspiration of "Fika" with coffee or tea  
瑞典 "fika" 配咖啡或茶  
(SUPPLEMENT 另加 \$65)