

EMBLA DINNER MENU

PER PERSON 每位 \$1388

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

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、醃漬鯡魚、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。

4 GLASS WINE PAIRING

PER PERSON 每位 \$1088

4 GLASS NORDIC WINE PAIRING

PER PERSON 每位 \$1188

4 GLASS NON-ALCOHOLIC PAIRING

PER PERSON 每位 \$888

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

Nordic snacks 北歐小食



Cold smoked trout, pickled fennel, plum & tomato water
冷燻鱒魚·醃漬茴香·李子與番茄澄清汁

or

King crab roll, shiitake, lumpfish roe & pear espuma
帝王蟹捲·香菇·圓鱈魚籽及梨味泡沫
(SUPPLEMENT 另加 \$250)



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



Pan-seared scallop, grilled salad, roasted cabbage, velouté, chestnut & rapeseed oil
煎帶子·烤沙拉·烤卷心菜·奶油浓汤·栗子與菜籽油

or

Poached turbot, white mushroom purée, clams & sugar kelp velouté
水煮多寶魚·白蘑菇泥·蛤蜊與糖海帶醬汁



Baked quail, bilberry agridoux, mushrooms, pickled burdock, jûs gras & almond foam
焗鸕鶿·北歐黑越橘·野菌·醃牛蒡·鴨油汁·杏仁泡沫

or

Wagyu “A4”, preserved lingonberry, potato onion & pine sauce
A4級和牛·漬越橘·馬鈴薯洋葱松針醬汁
(SUPPLEMENT 另加 \$350)



Sea buckthorn oil sorbet, cloudberry jam, oolong mousse & sugar kelp tuile
沙棘果油雪葩·雲莓果醬·烏龍茶慕斯·海苔脆片



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

EMBLA LUNCH MENU

PER PERSON 每位 \$788

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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

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、醃漬鯡魚、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。

2 GLASS WINE PAIRING

PER PERSON 每位 \$388

3 GLASS WINE PAIRING

PER PERSON 每位 \$488

3 GLASS NON ALCOHOLIC PAIRING

PER PERSON 每位 \$388

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

Nordic snacks 北歐小食



Cold smoked trout, pickled fennel, plum & tomato water
冷燻鱒魚 · 醃漬茴香 · 李子與番茄澄清汁



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



Pan-seared scallop, grilled salad, roasted cabbage, velouté,
chestnut & rapeseed oil
煎帶子、烤沙拉、烤卷心菜、奶油浓汤、栗子与菜籽油
(SUPPLEMENT 另加 \$250)



Baked quail, bilberry agridoux, mushrooms, pickled burdock,
jûs gras & almond foam
焗鵪鶉 · 北歐黑越橘 · 野菌 · 醃牛蒡 · 鴨油汁 · 杏仁泡沫
or
Wagyu “A4”, preserved lingonberry, potato onion & pine sauce
A4級和牛 · 漬越橘 · 馬鈴薯洋蔥松針醬汁
(SUPPLEMENT 另加 \$350)



Sea buckthorn oil sorbet, cloudberry jam, oolong mousse & sugar kelp tuile
沙棘果油雪葩 · 雲莓果醬 · 烏龍茶慕斯 · 海苔脆片



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