ROYAL CAVIAR CLUB X EMBLA

$888 PER PERSON

27TH NOVEMBER 2026

Tasting: 10g of Imperial Ossetra

Gubbröra: smoked eel, pickled herring, eggs, dill, chives, crisp bread & Imperial Ossetra
Guztav Dill Vodka - Finland

Tasting: 10g Premium Baerii

Shrimp tartlet, oyster cream & Premium Baerii
Mackmyra Björksav - Sweden

Tasting: 10g of Superior Sturgeon

Poached crayfish, cauliflower mousse, beer brine, chives & Superior Sturgeon
Skanör Aquavit - Sweden

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

North Atlantic cod, baby leeks, razor clams, Sandefjord sauce & pike roe
Askesang, Kullabergs Vineyard - Sweden
or
Wagyu "A4", pickled burdock, horseradish & pine sauce
RVP, Kullabergs Vineyard - Sweden

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

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

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Nordic snacks
北歐小食

Cured rainbow trout, black radish, essence of tomato & coffee oil
醃漬彩虹鱒魚, 黑蘿蔔,番茄精華, 咖啡油
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
煎带子、烤沙拉、烤卷心菜、奶油浓汤、栗子与菜籽油
or
North Atlantic cod, baby leeks, razor clams, Sandefjord sauce & pike roe
北大西洋鱈魚·嫩韭蔥·蟶子·挪威奶油醬·白鮭魚籽

Oven baked pigeon, macerated lingonberry, pine cone gastrique, & charred onion
烤乳鴿 · 漬越橘 · 松果酸甜醬 · 焦化洋葱
or
Wagyu "A4", pickled burdock, horseradish & pine sauce
日本和牛 A4 · 醋漬牛蒡 · 辣根 · 松針肉汁
(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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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

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Nordic snacks
北歐小食

Cured rainbow trout, black radish, essence of tomato & coffee oil
醃漬彩虹鱒魚, 黑蘿蔔,番茄精華, 咖啡油

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
煎带子、烤沙拉、烤卷心菜、奶油浓汤、栗子与菜籽油
(SUPPLEMENT 另加 $250)

Oven baked pigeon, macerated lingonberry, pine cone gastrique, & charred onion
烤乳鴿 · 漬越橘 · 松果酸甜醬 · 焦化洋葱
or
Wagyu "A4", pickled burdock, horseradish & pine sauce
日本和牛 A4 · 醋漬牛蒡 · 辣根 · 松針肉汁
(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)