

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

SHARING DISH 可供兩人分享 \$850

“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、醃漬鯪魚、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

EMBLA SIGNATURE DESSERT WINE

PER PERSON 每位 \$180

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

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

Yellowtail “Gravlax”, radish, apple & elderflower
北歐醃漬鱈魚·蕪菁·蘋果·接骨木花
(SUPPLEMENT 另加 \$200)



Pan-seared scallops, mushroom purée, clams, thyme velouté & sea buckthorn oil
香煎帶子·野菌蓉·蛤蜊·百里香·沙棘果油

or

North Atlantic Cod, braised cabbage, ramson capers & Swedish anchovy sauce
北大西洋鱈魚·燉捲心菜·熊蔥酸豆·瑞典鯷魚醬



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” striploin, turnips, cinnamon & coffee jûs
和牛“A4”西冷·蕪菁·肉桂·咖啡汁
(SUPPLEMENT \$300)



Brown butter ice cream, pickled apple, almond crumble & sea buckthorn curd
焦糖牛油雪糕·醋漬蘋果·杏仁脆片·沙棘醬



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