

EMBLA SPRING LUNCH MENU

\$888 PER PERSON

GUBBRÖRA SHARING DISH

“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

Nordic snacks

Yellow tail, “Gravlax”, green radish, vendace roe from Kalix, apple & elderflower

(SUPPLEMENT \$200)

Green asparagus, morel mushroom, green pea purée, toasted sunflower seeds & unripe juniper sauce

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

Poached brill, white asparagus, clams & solaris butter sauce

or

Lamb neck “72h”, charred eggplant, semi dried tomatoes, goat cheese & pumpkin seed vinaigrette

Rapeseed oil sorbet, poached rhubarb, meringue, violet, vanilla & rose mousse

Inspiration of “Fika” with complimentary coffee or tea

GUBBRÖRA
\$850

ADDITIONAL MAIN COURSE
\$200

2 GLASSES WINE PAIRING
\$488 PER PERSON

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