

MOTHER'S DAY DINNER MENU

\$1488 PER PERSON

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, GubbrörQa.

Let the Nordic culinary experience begin!

GUBBRÖRA

\$850 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

4 GLASSES WINE PAIRING

\$988 PER PERSON

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

Nordic snacks



White asparagus, morel mushroom, pea purée, toasted sunflower seeds & fermented white asparagus sauce

or

Seared Norwegian salmon with sautéed pissenlit & horseradish velouté



Pan seared scallops, girolle mushroom purée, clams & thyme sauce

or

Antarctic Cod, teardrop peas, peaso & lemongrass bouillon



Wagyu "A5" striploin, variations of turnip, cinnamon & coffee jûs



Gariguette sorbet, chamomile mousse, pickled pinecone, spiced quince compote & pink peppercorn meringue



Inspiration of "Fika" with coffee or tea

RESTAURANT EMBLA DINNER MENU

\$1288 PER PERSON

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Nordic snacks



Cured yellow tail, green radish, vendace roe from Kalix, apple & elderflower

or

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



Norwegian langoustine, teardrop peas, peaso, lichens & fermented asparagus juice

or

Poached brill, white asparagus, clams & solaris butter sauce



Aged duck, spring carrots, orange & sea buckthorn sauce

or

Wagyu “A5” striploin, variations of turnip, cinnamon & coffee jûs
(SUPPLEMENT \$300)



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



Inspiration of “Fika” with coffee or tea