



## SPRING LUNCH MENU 2023

THE SEASON OF A NEW BEGINNING

Smoked eel, pickled herring "Gubbröra", eggs, dill, chives, caviar & crisp bread  
( Supplementary \$850 )

Cured yellow tail, spring radish, vendace roe from Kalix,  
rosenkvitten & lemon verbena

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

Pickled Jerusalem artichoke, mushroom bouillon, sunflower seeds,  
marigold & swedish barley miso

Skrei from Lofoten, baby leeks, razor clams, Sandefjord sauce & pike roe

 and I or

Roasted yellow chicken, velouté, cabbage pudding, braised mushrooms  
& cold smoked rapeseed oil

Sea buckthorn sorbet, orange cake, meringue, preserved orange tuile

Inspiration of "Fika" with complimentary coffee or tea

**SHORT EMBLA EXPERIENCE**  
\$688

**FULL EMBLA EXPERIENCE**  
\$888

**WINE PAIRING**  
\$388 or \$588

**NORDIC PAIRING**  
\$588 or \$788

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



**SPRING WEEKEND &  
PUBLIC HOLIDAY MENU 2023**  
THE SEASON OF A NEW BEGINNING

Smoked eel, pickled herring "Gubbröra", eggs, dill, chives, caviar & crisp bread  
( Supplementary \$850 )

Cured yellow tail, spring radish, vendace roe from Kalix,  
rosenkvitten & lemon verbena

Roe deer tartare, ättika emulsion, semi dried carrots, deep fried lichens,  
browned butter & parsley

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

Pickled Jerusalem artichoke, mushroom bouillon, sunflower seeds,  
marigold & swedish barley miso

Skrei from Lofoten, baby leeks, razor clams, Sandefjord sauce & pike roe

 and 1 or

Roasted yellow chicken, smoked velouté, Nordic cabbage pudding &  
rapeseed oil

Sea buckthorn sorbet, orange cake, meringue, preserved orange & tuile

Inspiration of "Fika" with complimentary coffee or tea

**SHORT EMBLA EXPERIENCE**  
\$988

**FULL EMBLA EXPERIENCE**  
\$1188

**WINE PAIRING**  
\$588 or \$788

**NORDIC PAIRING**  
\$788 or \$988

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