

# SAMPLE MENU

## 5 COURSE SUMMER DINNER MENU \$1388 PER PERSON

### GUBBRÖRA

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

🍷 2021 Karl Haidle "Nikolauslese" - Riesling - Wurtemberg, Germany

Smoked shrimp “Skagerrak”, pike roe, autumn pear espuma, tonka bean & kohlrabi

Braised mushroom, toasted yeast bouillon, dulce, sweet & sour pumpkin purée

🍷 NV Charles Heidsieck "Brut Reserve" | Champagne, France

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

Wild turbot, butter poached clams, rapeseed oil velouté, chanterelle purée & leek

🍷 Sijnn - Chenin Blanc & Co - Malgas, South Africa  
or

Wagyu “A5” striploin, pickled burdock, trout roe, charred eggplant purée perfumed with oyster & sesame vinaigrette

🍷 Mas Amiel - Grenache & Co - Maury, France

Brown butter ice cream, pickled apple, almond crumble & sea buckthorn  
2013 Blaxsta Vingard “Framboise” - Raspberry | Sweden - \$180

Inspiration of “Fika” with complimentary coffee or tea

ADDITIONAL MAIN COURSE  
\$300

GUBBRÖRA  
\$800

🍷 3 TASTING GLASSES BEVERAGE PAIRING  
\$750 PER PERSON

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