

EMBLA MOTHERS'S DAY MENU

PER PERSON 每位 \$888

11TH MAY 2025

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、醃漬鯡魚、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。

2 GLASS WINE PAIRING

PER PERSON 每位 \$488

2 GLASS NORDIC WINE PAIRING

PER PERSON 每位 \$388

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

Sour milk bread "Rye, spelt, barley, oats" & home made butter
瑞典發酵奶麵包·手工黃油



Cured rainbow trout, black radish, essence of tomato & coffee oil
醃漬虹鱒魚·黑蘿蔔·番茄·咖啡



North Atlantic cod, baby leeks, razor clams, Sanderfjord sauce & pike roe
北大西洋鱈魚·挪威黃油醬·蠔子·煙燻梭子魚籽



Three-yellow chicken, stuffed morel mushroom, green asparagus, pine, stout & sea buckthorn sauce
三黃雞·羊肚菌·嫩蘆筍·黑啤沙棘果醬

OR

Wagyu "A5" striploin, turnips, cinnamon & coffee jûs
和牛"A4" 西冷·蕪菁·肉桂·咖啡汁

(SUPPLEMENT 另加 \$300)



Gariguet strawberry sorbet, chamomile mousse, pickled pinecone & pink peppercorn meringue
草莓雪葩·洋甘菊慕斯·松果·糖煮榲桲及粉紅胡椒蛋白霜



Inspiration of "Fika" with coffee or tea

瑞典"fika" 配咖啡或茶

(SUPPLEMENT 另加 \$65)

EMBLA 3-COURSE LUNCH MENU

PER PERSON 每位 \$488

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2 GLASS WINE PAIRING

PER PERSON 每位 \$288

3 GLASS WINE PAIRING

PER PERSON 每位 \$388

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

Nordic snack
北歐小食



Yellow tail tartare, vendace roe from Kalix & elderflower
鹽漬鱈魚 · 卡利克斯市魚子醬 · 接骨木花



Sour milk bread "Rye, spelt, barley, oats" & home made butter
瑞典發酵奶麵包 · 手工黃油



Pan-seared scallops, smoked sugar kelp broth & sea urchin
(SUPPLEMENT 另加 \$250)



Yellow chicken, green asparagus, morel mushroom, pine & sea buckthorn
OR

Wagyu "A5" striploin, turnips, cinnamon & coffee jûs
和牛"A4" 西冷 · 燕菁 · 肉桂 · 咖啡汁

(SUPPLEMENT 另加 \$300)



Rapeseed oil sorbet, poached rhubarb, meringue, vanilla & rose mousse
瑞典南部菜籽油雪葩 · 玫瑰水煮大黃 · 香草慕斯



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

(SUPPLEMENT 另加 \$65)

EMBLA DINNER MENU

PER PERSON 每位 \$1288

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4 GLASS WINE PAIRING

PER PERSON 每位 \$1088

4 GLASS NORDIC WINE PAIRING

PER PERSON 每位 \$988

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



Lobster roll, shiitake mushroom, green apple, Swedish gin espuma & smoked trout roe
龍蝦 · 蘋果 · 瑞典琴酒 · 煙燻鱒魚子

or

Cured yellowtail, spring radish, vendace roe from Kalix & elderflower
鹽漬鱈魚 · 卡利克斯市魚子醬 · 接骨木花
(SUPPLEMENT \$200)



Spring on a plate...
盤中之春...

White asparagus, morel mushroom, peas, baby onion & walnuts
白蘆筍、羊肚菌、豌豆、小洋蔥及核桃

or

North Atlantic cod, baby leeks, razor clams, Sanderfjord sauce & pike roe
北大西洋鱈魚 · 挪威黃油醬 · 蛭子 · 煙燻梭子魚籽



Aged duck, spring carrots, orange & sea buckthorn sauce
乾式熟成鴨胸 · 蘿蔔 · 沙棘果

or

Wagyu 'A4' striploin, variations of turnip, cinnamon & coffee jûs
A4和牛 · 蕪菁 · 肉桂 · 咖啡
(SUPPLEMENT \$300)



Rapeseed oil sorbet, poached rhubarb, meringue, vanilla & rose mousse
瑞典南部菜籽油雪葩 · 玫瑰水煮大黃 · 香草慕斯



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