DECEMBER DINNER MENU

PER PERSON 每位 $1488

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 $888

"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。

4 GLASS WINE PAIRING

PER PERSON 每位 $1088

4 GLASS NORDIC WINE PAIRING

PER PERSON 每位 $1188

4 GLASS NON-ALCOHOLIC PAIRING

PER PERSON 每位 $888

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

Nordic snacks
北歐小食

French toast, winter truffle, balsamic vinegar & Swedish cheese
Homage to Björn Frantzén
法式多士 · 冬季黑松露 · 義式黑醋 · 瑞典芝
(SUPPLEMENT 另加 $175)

Smoked shrimp, "Skagerrak", pike roe, pear espuma, tonka bean & kohlrabi
煙燻"Skagerrak"海蝦 · 梭魚子 · 香梨泡沫 · 球莖甘藍
or
Hot smoked trout, winter apple, vendace roe & cinnamon essence
熱燻鱒魚 · 冬蘋果 · 瑞典歐白鮭籽 · 肉桂
(SUPPLEMENT 另加 $250)

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

King oyster mushroom, toasted yeast bouillon, dulse, sweet & sour pumpkin purée
杏鮑菇 · 烤酵母 · 瑞典紅藻及南瓜
or
North Atlantic Cod, braised cabbage, ramson capers & Swedish anchovy sauce
北大西洋鱈魚 · 燉捲心菜 · 熊蔥酸豆 · 瑞典鯷魚醬

Aged pigeon, almond milk foam, chestnuts, blueberry agridoux & fermented cherry
乾式熟成乳鴿 · 栗子 · 藍莓 · 發酵車厘子
or
Wagyu "A4", pickled burdock, horseradish & pine sauce
日本和牛 A4 · 醋漬牛蒡 · 辣根 · 松針肉汁
(SUPPLEMENT 另加 $350)

Smoked ice cream, pu-erh tea, candied kumquat, spiced cookie crumbs & tar syrup
煙燻雪糕 · 普洱茶 · 糖漬柑桔 · 香料曲奇碎 · 黑糖漿

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

EMBLA DINNER MENU

PER PERSON 每位 $1388

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GUBBRÖRA

SHARING DISH 可供兩人分享 $888

"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

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4 GLASS WINE PAIRING

PER PERSON 每位 $1088

4 GLASS NORDIC WINE PAIRING

PER PERSON 每位 $1188

4 GLASS NON-ALCOHOLIC PAIRING

PER PERSON 每位 $888

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

Nordic snacks
北歐小食

French toast, winter truffle, balsamic vinegar & Swedish cheese
Homage to Björn Frantzén
法式多士 · 冬季黑松露 · 義式黑醋 · 瑞典芝
(SUPPLEMENT 另加 $125)

Smoked shrimp, "Skagerrak", pike roe, pear espuma, tonka bean & kohlrabi
煙燻"Skagerrak"海蝦 · 梭魚子 · 香梨泡沫 · 球莖甘藍
or
Pickled mackerel, confit turnip & essence of tomato
醃漬鯖魚 · 蕪菁 · 蕃茄精萃
(SUPPLEMENT 另加 $250)

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

Pan-seared scallop, grilled salad, roasted cabbage velouté, chestnut & rapeseed oil
煎带子 · 烤沙拉 · 烤卷心菜 · 奶油浓汤 · 栗子与菜籽油
or
North Atlantic cod, Swiss chard, sugar kelp & blue mussel velouté
北大西洋鱈魚· 瑞士甜菜 · 糖昆布 · 天鵝絨汁

Oven baked pigeon, macerated lingonberry, pine cone gastrique, & charred onion
烤乳鴿 · 漬越橘 · 松果酸甜醬 · 焦化洋葱
or
Wagyu "A4", pickled burdock, horseradish & pine sauce
日本和牛 A4 · 醋漬牛蒡 · 辣根 · 松針肉汁
(SUPPLEMENT 另加 $350)

Sea buckthorn oil sorbet, cloudberry jam, oolong mousse & sugar kelp tuile
沙棘果油雪葩 · 雲莓果醬 · 烏龍茶慕斯 · 海苔脆片

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



ROYAL CAVIAR CLUB X EMBLA

$888 PER PERSON

27TH NOVEMBER 2026

Tasting: 10g of Imperial Ossetra

Gubbröra: smoked eel, pickled herring, eggs, dill, chives, crisp bread & Imperial Ossetra
Guztav Dill Vodka - Finland

Tasting: 10g Premium Baerii

Shrimp tartlet, oyster cream & Premium Baerii
Mackmyra Björksav - Sweden

Tasting: 10g of Superior Sturgeon

Poached crayfish, cauliflower mousse, beer brine, chives & Superior Sturgeon
Skanör Aquavit - Sweden

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

North Atlantic cod, baby leeks, razor clams, Sandefjord sauce & pike roe
Askesang, Kullabergs Vineyard - Sweden
or
Wagyu “A4”, pickled burdock, horseradish & pine sauce
RVP, Kullabergs Vineyard - Sweden

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

CHRISTMAS TABLE “JULBORD” BY EMBLA

4TH - 26TH DECEMBER 2026

PER PERSON 每位 $988

Welcome to our traditional Christmas table, the Julbord - the heart of a Nordic Christmas.

For the third year running, we invite you to enjoy a festive culinary journey through the flavours of the season, a unique celebration to Hong Kong.

Savour a curated selection of festive dishes, including pickled herring, homemade Swedish meatballs, Jansson’s temptation, cured salmon and elk. Complement your meal with free-flowing Champagne, Swedish mulled wine, white and red wine, and aquavit from dedicated Nordic producers.

This three-hour, all-you-can-eat experience runs from 12:00 pm to 3:00 pm.

More than a meal, Julbord is a celebration of warmth, tradition and joy.

1 SNAPS
PER PERSON 每位 $80

3 SNAPS
PER PERSON 每位 $220

GLÖGG
PER PERSON 每位 $118

CHAMPAGNE PERRIER JOUËT FREE FLOW
PER PERSON 每位 $988 (2 AND A HALF HR)

KRUG CHAMPAGNE FREE FLOW
PER PERSON 每位 $1,988 (1HR)

BEER,WHITE & RED WINE FREE FLOW
PER PERSON 每位 $688 (2 AND A HALF HR)

2 BEER,2 SNAPS, WHITE & RED WINE FREE FLOW
PER PERSON 每位 $888 (2 AND A HALF HR)

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

EMBLA LUNCH MENU

PER PERSON 每位 $788

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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 $888

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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

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2 GLASS WINE PAIRING

PER PERSON 每位 $388

3 GLASS WINE PAIRING

PER PERSON 每位 $488

3 GLASS NON ALCOHOLIC PAIRING

PER PERSON 每位 $388

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

Nordic snacks
北歐小食

French toast, winter truffle, balsamic vinegar & Swedish cheese
Homage to Björn Frantzén
法式多士 · 冬季黑松露 · 義式黑醋 · 瑞典芝
(SUPPLEMENT 另加 $125)

Smoked shrimp, "Skagerrak", pike roe, pear espuma, tonka bean & kohlrabi
煙燻"Skagerrak"海蝦 · 梭魚子 · 香梨泡沫 · 球莖甘藍

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

Pan-seared scallop, grilled salad, roasted cabbage, velouté, chestnut & rapeseed oil
煎带子、烤沙拉、烤卷心菜、奶油浓汤、栗子与菜籽油
(SUPPLEMENT 另加 $250)

Oven baked pigeon, macerated lingonberry, pine cone gastrique, & charred onion
烤乳鴿 · 漬越橘 · 松果酸甜醬 · 焦化洋葱
or
Wagyu "A4", pickled burdock, horseradish & pine sauce
日本和牛 A4 · 醋漬牛蒡 · 辣根 · 松針肉汁
(SUPPLEMENT 另加 $350)

Sea buckthorn oil sorbet, cloudberry jam, oolong mousse & sugar kelp tuile
沙棘果油雪葩 · 雲莓果醬 · 烏龍茶慕斯 · 海苔脆片

Inspiration of "Fika" with coffee or tea
瑞典"fika" 配咖啡或茶
(SUPPLEMENT 另加 $65)