

WINE & DINE: CULINARY NIGHT WITH KULLABERGS WINES

19-20TH MARCH 2025
PER PERSON \$2088 INCL. 7 GLS PAIRING

ABOUT KULLABERGS VINGÅRD

Nestled in the picturesque cape Kullaberg in southern Sweden, our vineyard spans 18 hectares across four distinct locations. Since planting our oldest vines in 2006, we have cultivated over 30 unique grape varieties, including Solaris, Sauvignier Gris, and Cabernet Noir. The region's marine climate plays a crucial role in shaping our wines, providing a harmonious balance of temperature, sunshine, and rainfall. With long summer evenings and cool autumn nights, we enjoy an extended growing season that fosters full aromatic maturity and fresh acidity in our grapes.

Our diverse soils, enriched with sand, clay, and the unique Kullait mineral, contribute to the exceptional quality of our wines. We are dedicated to sustainable viticultural practices that enhance soil health and promote biodiversity within our vineyards.

Our efforts have been recognized with multiple awards, including 3 stars in the AWC and diplomas from both the King of Sweden and the Royal Gastronomic Academy. In 2024, we proudly won The Swedish Wine Tasting with Immelen, solidifying our commitment to excellence in winemaking.

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

Nordic snacks

🍷 NV Lysekilla, Sparkling Rosé, Extra Dry - Solaris



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

🍷 2022 Askesäng - Solaris & Sauvignier Gris



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



North Atlantic Cod, baby leeks, razor clams,
Sandefjord sauce & pike roe

🍷 2022 Immelen - Solaris & Sauvignier Gris

🍷 2021 K - Solaris



Aged duck, spring carrots, orange & sea buckthorn sauce

🍷 2022 Himmelstorp - Pinot Nova

🍷 NV RVP - Regent, Rondo, Cabernet Noir & Pinot Nova



Amaou sorbet, chamomile mousse, pickled pinecone
& pink peppercorn meringue

🍷 2023 Solvik - Solaris

EMBLA DINNER MENU

PER PERSON 每位 \$1288

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、醃漬鮮魚、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 \$988

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Nordic snacks 北歐小食



Lobster roll, shiitake mushroom, green apple, Swedish gin espuma & smoked pike roe
龍蝦 · 蘋果 · 瑞典琴酒 · 煙燻梭子魚籽

or

Cured yellow tail, green 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 · 蜆子 · 煙燻梭子魚籽



Aged duck, variation of 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 jus
A4和牛 · 蕪菁 · 肉桂 · 咖啡
(SUPPLEMENT 另加 \$300)



Honey sorbet, jasmin tea, kumquat & toasted almond
蜂蜜雪葩 · 茉莉花茶 · 金桔及烤杏仁



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