

MOTHER'S DAY LUNCH MENU

\$788 PER PERSON

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.

Let the Nordic culinary experience begin!

GUBBRÖRA

\$850 SHARING DISH

"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

2 GLASSES WINE PAIRING

\$388 PER PERSON

ADDITIONAL GLASS - \$160

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

Nordic snacks



White asparagus, morel mushroom, pea purée, toasted sunflower seeds & fermented white asparagus sauce

or

Norwegian langoustine, teardrop peas, peas, lichens & fermented asparagus

(ADDITIONAL DISH \$200)



Pan seared scallops, girolle mushroom purée, clams & thyme sauce

or

Aged duck, spring carrots, orange & sea buckthorn sauce

(ADDITIONAL MAIN COURSE \$250)



Gariguette sorbet, chamomile mousse, pickled pinecone, spiced quince compote & pink peppercorn meringue



Inspiration of "Fika" with coffee or tea

RESTAURANT EMBLA LUNCH MENU

\$588 PER PERSON

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Nordic snacks



Cured yellow tail, green radish, vendace roe from Kalix, apple & elderflower
or
Green asparagus, morel mushroom, pea purée, toasted sunflower seeds
& unripe juniper sauce
or
Norwegian langoustine, teardrop peas, peas, lichens & fermented asparagus juice

(ADDITIONAL STARTER \$200)



Pan seared scallops, girolle mushroom purée, clams & thyme sauce
or
Aged duck, spring carrots, orange & sea buckthorn sauce

(ADDITIONAL MAIN COURSE \$250)



Rapeseed oil sorbet, poached rhubarb, meringue, violet, vanilla & rose mousse



Inspiration of “Fika” with coffee or tea
(SUPPLEMENT \$65)