

EMBLA LUNCH MENU

PER PERSON 每位 \$688

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。

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 snacks

北歐小食



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



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



Poached white asparagus, teardrop peas, mushrooms, sabayon
& fermented asparagus juice
白蘆筍·蜜糖豆·蘑菇·沙巴翁醬·發酵蘆筍汁
(SUPPLEMENT 另加 \$200)



North Atlantic Cod, baby leeks, razor clams, Sandefjord sauce & pike roe
北大西洋鱈魚·挪威黃油醬·蠔子·煙燻梭子魚籽
or
Baked quail, bilberry agredoux, mushrooms, pickled burdock, jûs gras
& almond foam
焗鶴鶉·北歐黑越橘·野菌·醃牛蒡·鴨油汁·杏仁泡沫



Rapeseed oil sorbet, poached rhubarb, pink peppercorn meringue,
vanilla & rose mousse
瑞典南部菜籽油雪葩·玫瑰煮·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 \$1188

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

Nordic snacks

北歐小食



Lobster roll, shiitake mushroom, winter apple, pear espuma & smoked pike roe

龍蝦·蘋果·瑞典琴酒·煙燻梭子魚籽

or

Seared & pickled mackerel, confit turnip & tomato essence

醋漬鯖魚·燕菁·蕃茄精萃

(SUPPLEMENT 另加 \$200)



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

瑞典發酵奶麵包·手工黃油



Poached white asparagus, teardrop peas, mushrooms, sabayon & fermented asparagus juice

白蘆筍·蜜糖豆·蘑菇·沙巴翁醬·發酵蘆筍汁

or

North Atlantic Cod, baby leeks, razor clams, Sandefjord 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, saffron, orange & sea buckthorn sauce

乾式熟成鴨·甘筍·藏紅花·橙·沙棘果

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 \$300)



Rapeseed oil sorbet, poached rhubarb, pink peppercorn meringue, vanilla & rose mousse

瑞典南部菜籽油雪葩·玫瑰煮·香草慕斯



Inspiration of "Fika" with coffee or tea

瑞典"fika" 配咖啡或茶