

## RESTAURANT 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 \$988

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

Nordic snacks

北歐小食



Cured rainbow trout, radish, essence of tomato & coffee oil

醃漬虹鱒魚 · 小蘿蔔 · 番茄 · 咖啡

or

Mud crab "Female", shiitake, kohlrabi & apple espuma

母泥蟹 · 香菇 · 球莖甘藍 · 蘋果

(SUPPLEMENT 另加 \$150)



King oyster mushroom, toasted yeast bouillon, dulce, sweet & sour pumpkin purée

杏鮑菇 · 烤酵母 · 瑞典紅藻及南瓜

or

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



Aged duck, variation of carrots, orange & sea buckthorn sauce

乾式熟成鴨胸 · 蘿蔔 · 沙棘果

or

Wagyu "A4" striploin, turnips, cinnamon & coffee jús

和牛"A4" 西冷 · 蕪菁 · 肉桂 · 咖啡汁

(SUPPLEMENT 另加 \$300)



Smoked ice cream, pu-erh tea, bergamot & spiced cookie crumbs

煙燻雪糕 · 普洱茶 · 佛手柑



Inspiration of "Fika" with coffee or tea

瑞典"fika" 配咖啡或茶