

VALENTINE'S DAY DINNER MENU

PER PERSON 每位 \$1488

14TH FEBRUARY 2026

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。

NORDIC CHEESE

北歐芝士極致雅饗 \$250 PER PERSON

Embla cheese tasting features seven unique cheeses from the Nordic region, each showcasing distinct flavors and maturities. Paired with Oremus Tokaji from Hungary, this experience offers a delightful journey through Nordic cheese artistry.

七款來自北歐的匠心芝士，風味各異，層次細膩。搭配橡木桶陳釀三十個月的 Frederiksdal 珍釀，呈獻一場優雅而純粹的味覺旅程。

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



French toast, winter truffle, balsamic vinegar & Swedish cheese

法式多士 · 冬季黑松露 · 義式黑醋 · 瑞典芝士

(SUPPLEMENT 另加 \$200)



Hot smoked trout, winter apple, vendace roe & cinnamon essence

熱燻鱒魚 · 冬蘋果 · 瑞典歐白鮭籽 · 肉桂



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

瑞典發酵奶麵包及手工牛油



Skrei from Lofoten, baby leeks, razor clams, Sandefjord sauce & pike roe

挪威冬季鱈 · 挪威黃油醬 · 蜆子 · 煙燻梭子魚籽

or

Aged duck, spring carrots, orange & sea buckthorn sauce

乾式熟成鴨胸 · 蘿蔔 · 沙棘果

or

Wagyu "A4", pickled burdock, horseradish & pine sauce

日本和牛 A4 · 醋漬婆羅門參 · 辣根咖啡汁

(SUPPLEMENT 另加 \$300)



Strawberry sorbet, chamomile mousse, pinecone, quince

compote & pink peppercorn meringue

草莓雪葩 · 洋甘菊慕斯 · 松果 · 糖煮榲桲及粉紅胡椒蛋白霜



Inspiration of "Fika" with coffee or tea

瑞典"fika" 配咖啡或茶

CHINESE NEW YEAR DINNER MENU

PER PERSON 每位 \$1288
17TH - 21ST FEBRUARY 2026

GUBBRÖRA

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Nordic snacks

北歐小食



French toast, winter truffle, balsamic vinegar & Swedish cheese

法式多士 · 冬季黑松露 · 義式黑醋 · 瑞典芝士

(SUPPLEMENT 另加 \$200)



Hot smoked shrimp roll, nashi pear, gin and tonic foam

煙燻蝦卷 · 香梨 · 氈酒湯力泡沫

or

Cold smoked mackerel, cucumber, horseradish & turnip

煙燻深海池魚 · 青瓜 · 辣根 · 蕪菁

(SUPPLEMENT 另加 \$200)



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

瑞典發酵奶麵包及手工牛油



Skrei from Lofoten, baby leeks, razor clams, Sandefjord sauce & pike roe

挪威冬季鱈 · 挪威黃油醬 · 蠔子 · 煙燻梭子魚籽

or

Aged duck, spring carrots, orange & sea buckthorn sauce

乾式熟成鴨胸 · 蘿蔔 · 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)



Pine nuts ice cream, fermented malt tea, chestnut & puffed rice

松子雪糕 · 發酵麥芽茶 · 栗子 · 脆米



Inspiration of “Fika” with coffee or tea

瑞典“fika” 配咖啡或茶

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!

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Nordic snacks 北歐小食



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

Cold smoked mackerel, cucumber, horseradish & turnip
煙燻深海池魚·青瓜·辣根·蕪菁
(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



Pan-fried gem lettuce, solaris sauce, fermented ramson capers & winter truffle
寶石生菜·索羅莉酒醬·發酵酸豆·冬季黑松露

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 pigeon, almond milk foam, chestnuts, blue berry 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 \$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