

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 snack

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



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)



Steamed cod, grilled salad, clams, vendace roe & mushroom garum velouté
蒸鱈魚·烤沙律菜·蛤蜊·歐白鮭魚子·發酵蘑菇露絲絨醬

or

Roasted chicken, pearl barley, morels, green asparagus & pine sauce
烤雞·珍珠大麥·羊肚菌·綠蘆筍與松木醬汁

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
(SUPPLEMENT 另加 \$65)

EMBLA DINNER MENU

PER PERSON 每位 \$1288

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Gubbröra來擴展您的菜單。

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GUBBRÖRA

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Ossetra Caviar

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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 \$1188

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

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

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

Steamed cod, grilled salad, clams, vendace roe & mushroom garum velouté
蒸鱈魚, 烤沙律菜, 蛤蜊, 歐白鮭魚子, 發酵蘑菇露絲絨醬



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

Spring lamb, wild garlic, stuffed morel mushroom, green asparagus & herb sauce
熟成春季羔羊·野蒜·釀羊肚菌·嫩蘆筍·香草肉汁
(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·香草慕斯



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瑞典"fika" 配咖啡或茶