



**AUTUMN DINNER MENU 2022**

Smoked eel, pickled herring "Gubbröra", eggs, dill, chives, caviar & crisp bread  
( Supplementary 650 hkd )

Salmon cornet "Gravlax", red apple, vendace roe & horseradish

Toasted brioche, pork chin, potato emulsion, ramson capers, garlic & herbs


Roe deer tartare, ättika emulsion, semi dried carrots, deep fried lichens,  
browned butter & parsley

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

Langoustine, caramelised cabbage soup, sautéed spinach,  
rapeseed oil & chestnuts

Celeriac fondant, preserved truffles, smoked tea scented with pea soy,  
hazelnuts & fermented onion bouillon

Wild turbot, butter poached clams, sea buckthorn velouté,  
chanterelle purée & leek

 and | or

Pigeon breast, beetroot, roasted onion purée, jûs & liquorice

Lingonberry sorbet, poached grey pear, Norwegian brown cheese  
& oat cookie

Inspiration of "Fika" with complimentary coffee or tea

**SHORT EMBLA EXPERIENCE**  
1588 hkd + 10% service charge

 **FULL EMBLA EXPERIENCE**  
188 hkd + 10% service charge

**EMBLA CLASSIC WINE EXPERIENCE**  
1088 hkd or 1188 hkd + 10% service charge

**EMBLA NORDIC INSPIRED BEVERAGE EXPERIENCE**  
1188 or 1388 hkd + 10% service charge