



AUTUMN LUNCH MENU 2022


Smoked eel, pickled herring "Gubbröra", eggs, dill, chives & crisp bread
(Supplementary caviar 500 hkd)

Lobster-shiitake roll, apple, Swedish gin espuma & ginger ale granita

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

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

Diver scallops, butter poached clams, sea buckthorn velouté,
chanterelle purée, leek & hazelnuts

 and | or

Wagyu "A5" striploin, pickled burdock, trout roe, charred eggplant
perfumed with oyster & sesame vinaigrette

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

Inspiration of "Fika" with complimentary coffee or tea

SHORT EMBLA EXPERIENCE
688 hkd + 10% service charge

 **FULL EMBLA EXPERIENCE**
1188 hkd + 10% service charge

EMBLA CLASSIC WINE EXPERIENCE
388 hkd or 588 hkd + 10% service charge

EMBLA NORDIC INSPIRED BEVERAGE EXPERIENCE
588 or 788 hkd + 10% service charge



AUTUMN LUNCH WEEKEND & PUBLIC HOLIDAY 2022
SATURDAY - SUNDAY

Smoked eel, pickled herring "Gubbröra", eggs, dill, chives & crisp bread
(Supplementary caviar 500 hkd)

Lobster-shiitake roll, apple, Swedish gin espuma & ginger ale granita

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

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

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

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

 and | or

Wagyu "A5" striploin, pickled burdock, trout roe, charred eggplant
perfumed with oyster & sesame vinaigrette

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

Inspiration of "Fika" with complimentary coffee or tea

SHORT EMBLA EXPERIENCE
988 hkd + 10% service charge

 **FULL EMBLA EXPERIENCE**
1188 hkd + 10% service charge

EMBLA CLASSIC WINE EXPERIENCE
588 hkd or 788 hkd + 10% service charge

EMBLA NORDIC INSPIRED BEVERAGE EXPERIENCE
788 or 988 hkd + 10% service charge



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