

EMBLA FESTIVE HAMPER

This Christmas, we are excited to reintroduce our popular hamper, which was last featured during last year's Christmas season. This year, we've created a bigger and upgraded hamper for your family and friends to share! Please note that we have a limited supply of only 50 boxes, so be sure to place your order today to secure your festive meal box.

Christmas hamper package includes following:

- Award winning herring 250 gr
- Home-made meatballs 250 gr
- Home-made bread & butter
- Traditional mustard glazed Christmas ham, sliced 500 gr
- Janssons temptation, Swedish anchovy pudding 500 gr
 - Reindeer salami 250 gr
- Västerbotten cheese “Royal cheese” 450 gr
- Gravlax, sliced cured salmon 300 gr
 - Hot smoked salmon 300 gr
 - Hovmästare sås
 - Blueberry sauce

Other items to enjoy during your festive season:

- Gubbröra - \$888
- Askesäng, Solaris, Kullabergs, Sweden - \$650
- Thora , Pinot Noir, Vineyard, Sweden -\$1,030
- Hernö gin, The best gin in the world “Gin & Tonic”, Sweden -\$700

Festive hamper is priced at \$2,288 with our Embla packaging.

You can order our Festive Hamper until the 22nd November the by contacting us on our WhatsApp at +852 9736 0605 or call us +852 2559 8505.

CHRISTMAS TABLE “JULBORD” BY EMBLA

5TH - 20TH DECEMBER 2025

PER PERSON 每位 \$888

Welcome to our traditional Christmas table, “julbord”, the heart of a Nordic Christmas. Embark on a culinary journey through the flavours of the season, with a curated selection of savoury, sweet, and celebratory dishes.

We will highlight classic Nordic dishes, including pickled herring, cured salmon, and elk salami, among others. Additionally, we will craft and prepare a unique assortment of dishes each day specifically for this Christmas gathering. No julbord would be complete without dessert and cheeses.

The julbord experience lasts three hours, offering an all-you-can-eat format from 12:00 PM to 3:00 PM.

Julbord is more than merely a meal; it embodies a celebratory experience filled with warmth, tradition, and joy.

1 SNAPS
PER PERSON 每位 \$80

3 SNAPS
PER PERSON 每位 \$220

GLÖGG
PER PERSON 每位 \$98

CHAMPAGNE FREE FLOW
PER PERSON 每位 \$888 (2 AND A HALF HR)

KRUG CHAMPAGNE FREE FLOW
PER PERSON 每位 \$1,888 (1HR)

WHITE & RED WINE FREE FLOW
PER PERSON 每位 \$688

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 \$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。

4 GLASS WINE PAIRING

PER PERSON 每位 \$1088

4 GLASS NORDIC WINE PAIRING

PER PERSON 每位 \$1188

EMBLA SIGNATURE DESSERT WINE

PER PERSON 每位 \$180

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

Cured rainbow trout, black radish, essence of tomato & coffee oil
醃漬虹鱒魚·黑蘿蔔·番茄·咖啡
(SUPPLEMENT 另加 \$200)



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, braised cabbage, ramson capers & Swedish anchovy sauce
北大西洋鱈魚·燉捲心菜·熊蔥酸豆·瑞典鯷魚醬



Oven baked pigeon, macerated lingonberry, pine cone gastrique,
charred pickled onion & allium flowers
烤箱烤鴿子·浸漬越橘·松果醬·烤醃洋蔥和蔥花

or

Wagyu “A4” striploin, turnips, cinnamon & coffee jus
和牛“A4”西冷·蕪菁·肉桂·咖啡汁
(SUPPLEMENT 另加 \$300)



Honey sorbet, jasmin tea, kumquat & toasted almond
蜂蜜雪葩·茉莉花茶·金桔及烤杏仁



Inspiration of “Fika” with coffee or tea
瑞典“fika”配咖啡或茶

EMBLA FESTIVE DINNER MENU

16th - 30th DECEMBER 2025

PER PERSON 每位 \$1488

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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

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4 GLASS WINE PAIRING

PER PERSON 每位 \$1088

4 GLASS NORDIC WINE PAIRING

PER PERSON 每位 \$1188

GLÖGG

PER PERSON 每位 \$98

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 · 白鱒魚子 · 肉桂精萃



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

瑞典發酵奶麵包 · 手工黃油



North Atlantic Cod, braised cabbage, ramson capers & Swedish anchovy sauce

北大西洋鱈魚 · 燉捲心菜 · 熊蔥酸豆 · 瑞典鯷魚醬

or

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

芹菜根 · 黑松露 · 立山小種茶 · 洋蔥



Beef tenderloin, smoked shiitake, sauce Périgueux, chanterelle aioli & Enoki

牛柳 · 煙燻冬菇 · 佩里格醬 · 雞油菌蛋黃醬 · 金針菇

or

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

乾式熟成鴨胸 · 蘿蔔 · 沙棘果

(SUPPLEMENT 另加 \$350)



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

NEW YEARS EVE DINNER MENU

31ST DECEMBER 2025

PER PERSON 每位 \$2488 INCL. GLASS OF KRUG CHAMPAGNE

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SHARING DISH 可供兩人分享 \$888

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4 GLASS WINE PAIRING

PER PERSON 每位 \$1088

4 GLASS NORDIC WINE PAIRING

PER PERSON 每位 \$1188

GLÖGG

PER PERSON 每位 \$98

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

Shrimp tartlet, oyster cream, baerii caviar



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



Lobster roll, shiitake mushroom, green apple, Swedish gin espuma & smoked trout roe
龍蝦 · 蘋果 · 瑞典琴酒 · 煙燻鱒魚子



Pan-seared Foie grass, medjool dates, cinnamon & saffron emulsion
鵝肝 · 椰棗 · 肉桂藏紅花乳液



North Atlantic Cod, braised cabbage, ramson capers & Swedish anchovy sauce
北大西洋鱈魚 · 燉捲心菜 · 熊蔥酸豆 · 瑞典鯷魚醬



Sour milk bread “Rye, spelt, barley, oats” & home made butter
瑞典發酵奶麵包 · 手工黃油



Wagyu “A4” striploin, turnips, coffee & vanilla jûs



Salted caramel ice cream, chocolate cream, cocoa soil, bitter oil & hazelnuts
海鹽焦糖雪糕 · 朱古力奶油 · 可可層土 · 榛子



Inspiration of “Fika” with coffee or tea
瑞典“fika” 配咖啡或茶