

EMBLA SPRING DINNER MENU

\$1588 PER PERSON

GUBBRÖRA

SHARING DISH

“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

Nordic snacks

Yellow tail, “Gravlax”, green radish, vendace roe from Kalix, apple & elderflower

Green asparagus, morel mushroom, green pea purée, toasted sunflower seeds & unripe juniper sauce

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

Poached brill, white asparagus, clams & solaris butter sauce

Aged duck, spring carrots, orange & sea buckthorn sauce

or

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

(SUPPLEMENT \$300)

Rapeseed oil sorbet, poached rhubarb, meringue, violet, vanilla & rose mousse

Inspiration of “Fika” with complimentary coffee or tea

GUBBRÖRA
\$850

4 GLASSES WINE PAIRING
\$1388 PER PERSON

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