

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、醃漬鮭魚、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

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 \$150)



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



North Atlantic Cod, baby leeks, razor clams, Sandefjord sauce & pike roe
北大西洋鱈魚 · 挪威黃油醬 · 蝦子 · 煙燻梭子魚籽
or

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



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
(SUPPLEMENT 另加 \$65)

EMBLA DINNER MENU

PER PERSON 每位 \$1288

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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

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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

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

Hot smoked trout, winter apple, vendace roe & cinnamon essence
熱燻鱸魚 · 冬蘋果 · 白鱈魚子 · 肉桂精萃
(SUPPLEMENT 另加 \$250)



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



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

or

North Atlantic Cod, baby leeks, razor clams, Sandefjord sauce & pike roe
北大西洋鱈魚 · 挪威黃油醬 · 蝦子 · 煙燻梭子魚籽



Pan seared venison, confit turnip, fermented mustard green & juniper sauce
鹿 · 薑黃 · 發酵芥菜 · 杜松子醬

or

Wagyu "A4", pickled burdock, horseradish & pine sauce
日本和牛 A4 · 醋漬婆羅門參 · 辣根咖啡汁
(SUPPLEMENT 另加 \$300)



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