

RESTAURANT 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 \$850

“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。

2 GLASS WINE PAIRING

PER PERSON 每位 \$388

ADDITIONAL GLASS 額外每杯 - \$160

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

Nordic snacks
北歐小食



Cured yellow tail, green radish, vendace roe from Kalix, apple & elderflower
鹽漬鱈魚 · 卡利克斯市魚子醬 · 接骨木花

OR

Green asparagus, morel mushroom, pea purée, toasted sunflower seeds
& unripe juniper sauce
青蘆筍 · 羊肚菌 · 青杜松子醬

OR

Norwegian langoustine, teardrop peas, peaso & fermented asparagus juice
挪威海螯蝦 · 豌豆 · 發酵蘆筍汁

(ADDITIONAL STARTER 額外開胃菜 \$200)



Pan seared scallops, girolle mushroom purée, clams & thyme sauce
香煎干貝 · 鵝膏菌蓉 · 蛤蜊和百里香醬

OR

Aged duck, spring carrots, orange & sea buckthorn sauce
乾式熟成鴨胸 · 蘿蔔 · 沙棘果

(ADDITIONAL MAIN COURSE 額外主菜 \$250)



Rapeseed oil sorbet, poached rhubarb, meringue, violet, vanilla & rose mousse
瑞典南部菜籽油雪葩 · 玫瑰水煮大黃 · 香草慕斯



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

(SUPPLEMENT 另加 \$65)