SOMM

THE LANDMARK MANDARIN ORIENTAL

MENUS

Breakfast 7am – 10:30am · Lunch 12pm – 2:30pm · Brunch 11:30am – 2:30pm · Dinner 6pm – 10:30pm

SOMM AUTUMN MENU

Nordaq fresh still & sparkling water at $40 per person

BITES

Freshly Shucked Winter Ebisu Oyster* with Lemon & Mignonette Sauce · 3 *Ozone & Biotek treated for optimum food safety	248
Freshly Shucked Winter Ebisu Oyster* with Lemon & Mignonette Sauce · 6 *Ozone & Biotek treated for optimum food safety	498
Fresh Black Autumn Truffle & Three-Cheese Toasted Sourdough Sandwich	258
Grain Fed O' Connor Angus Beef Short Rib 'Charsiu' with Shishito Pepper	188
2 Pcs. Nori Tartlets with Raw Regionally Sourced MSC Certified Yellow Fin Tuna, Hass Avocado & Yuzu Kosho	108
Aka Uni 'French Toast' (20g Uni) — add 10g Royal Cristal Caviar; Huso Dauricus 588	288

STARTERS

Bouchot Mussels cooked in Amontillado Sherry, White Miso & Uni Butter Sauce	298
Duck, Foie Gras & Sicilian Pistachio Pâté en Croûte with Shallot Jam	188
Heirloom Beetroots, Seasonal Berries & Whipped Goat Cheese as a Salad with Minus 8 Vinegar	248
Smoked ASC Certified Tasmanian Ocean Trout, Potatoes with Crème Fraiche, Dill & Ocean Trout Roe	228
Chestnut & Button Mushroom Soup with Fresh Shaved Black Autumn Truffle & Whipped Hokkaido Cream	248

MAINS

Pan Fried MEL Certified Madai, Braised Chickpeas, Confit Squid, Fennel & Dau Miu	438
Confit MSC Certified Toothfish, Cauliflower Purée, Romanesco & Sauce Grenobloise	438

All prices in Hong Kong Dollars and subject to 10% service charge.
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SOMM AUTUMN MENU

MAINS · CONTINUED

O'Connor Angus Beef Tenderloin with Crispy Fried & Pickled Roscoff Onions, Parsley & Frisee Salad & Cafe De Paris Emulsion	488
Oven Roasted Local Sourced Loong Kong Chicken with Sweet Potato & Swiss Chard in a Creamed Chantarelle Sauce, Chicken Jus	418
Agnolotti with Jerusalem Artichokes, Ricotta, Sauteed Cavolo Nero, Fresh Shaved Black Autumn Truffle with Sage & Lemon Brown Butter & Toasted Hazelnuts	388
Oven Roasted O'Connor Angus Beef T-Bone, French Fries Sauteed Mushrooms With Sauce au Poivre & Beef Jus	1498

(Recommended for minimum of 2 person) (Limited availability with 45 mins preparation time) — the T-Bone

SIDES

Whole Local Organic Butter Lettuce, Tarragon, Pickled Red Onion Salad with Honey & Dijon Mustard Dressing	98
Shallot & Chive Sauteed Mushrooms, Deglazed with Beef Jus	118
Chicken Fat, Garlic & Rosemary-Roasted Agria Potatoes	98
Brown Butter Roasted Half Cauliflower with Caramelized Cream, Hazelnut & Fresh Shaved Black Autumn Truffle	178

POSTS

Fromagerie Xavier Cheese Selection 3 or 6	168/298
Abinao Chocolate Soufflé with Cacao Sorbet (15 minutes preparation time)	148
Table Side Served "Grand Mother Style" Chocolate Mousse, Whipped Hokkaido Cream, Bitter Chocolate Shavings, & Crumble	128
Rum & Raisin Crème Caramel, Banana Sorbet & Dried Raisin "Langue de Chat" Cookies	138

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SOMM AUTUMN MENU

POSTS · CONTINUED

SOMM Coupe 'Poire Belle-Hélène', Poached & Raw William Pear, Hokkaido Milk Soft Serve, William Pear Sorbet, Marcona 'Cultivar' Almonds & Warm Bitter Chocolate Sauce	138
XL Thin Puff Pastry Granny Smith Apple & Quatre Épices Tart with Madagascar Bourbon Vanilla Ice-Cream	298

(Recommended for minimum of 2 persons) — the Granny Smith tart

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SOMM LUNCH MENU

Available on Weekday Between 12:00 - 14:30

2 COURSES · ONE MAIN & ONE STARTER OR POST	3 COURSES · ONE STARTER, ONE MAIN, ONE POST
538	638

STARTERS

Heirloom Beetroots, Seasonal Berries & Whipped Goat Cheese as a Salad with Minus 8 Vinegar

Chestnut & Button Mushroom Soup with Fresh Shaved Black Himalayan Truffle & Whipped Hokkaido Cream

Smoked ASC Certified Tasmanian Ocean Trout, Potatoes with Crème Fraiche, Dill & Ocean Trout Roe 58
Supplement

MAINS

Confit MSC Certified Toothfish, Cauliflower Purée, Romanesco & Sauce Grenobloise

Oven Roasted Local Sourced Loong Kong Chicken with Sweet Potato & Swiss Chard in a Creamed Chantarelle Sauce, Chicken Jus

O'Connor Angus Beef Tenderloin with Crispy Fried & Pickled Roscoff Onions, Parsley & Frisee Salad & Cafe De Paris Emulsion 168
Supplement

Oven Roasted O'Connor Angus Beef T-Bone, French Fries Sauteed Mushrooms With Sauce au Poivre & Beef Jus 888

(Recommended for minimum of 2 person) (Limited availability with 45 mins preparation time) — the T-Bone

SIDES (ADD ON)

Chicken Fat, Garlic & Rosemary-Roasted Agria Potatoes 98

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SOMM LUNCH MENU

SIDES (ADD ON) · CONTINUED

Whole Local Organic Butter Lettuce, Tarragon, Pickled Red Onion Salad with Honey & Dijon Mustard Dressing 98

Brown Butter Roasted Half Cauliflower with Caramelized Cream, Hazelnut & shaved Black Himalayan Winter Truffle 138

POSTS

Table Side Served "Grand Mother Style" Chocolate Mousse
Whipped Hokkaido Cream, Bitter Chocolate Shavings, & Crumble

SOMM Coupe 'Poire Belle-Hélène'
Poached & Raw William Pear, Hokkaido Milk Soft Serve, William Pear Sorbet, Marcona 'Cultivar' Almonds & Warm Bitter Chocolate Sauce

Abinao Chocolate Soufflé with Cacao Sorbet (15 Mins)

Both Menu including Coffee or Tea & Petits Four. Add $100 for a glass of sommelier preselected sparkling, white or red wine

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SOMMALLSET MENU

Dinner · Nordaq still & sparkling water included

4 COURSES · INCLUDING 1 GLASS OF SOMMALLSET WINE	5 COURSES · INCLUDING 2 GLASSES OF SOMMALLSET WINE	6 COURSES · INCLUDING 3 GLASSES OF SOMMALLSET WINE	4 COURSES · INCLUDING 1 GLASS OF SOMMALLSET WINE	5 COURSES · INCLUDING 2 GLASSES OF SOMMALLSET WINE	6 COURSES · INCLUDING 3 GLASSES OF SOMMALLSET WINE
898	1098	1398	718	898	1198

BITES

Brioche with Foie Gras 'Kombu Jime' & Lemon

Aka Uni 'French Toast' (20g Uni) 108
Supplement

STARTERS

Heirloom Beetroots, Seasonal Berries & Whipped Goat Cheese as a Salad with Minus 8 Vinegar

Chestnut & Button Mushroom Soup with Fresh Shaved Black Autumn Truffle & Whipped Hokkaido Cream

Smoked ASC Certified Tasmanian Ocean Trout, Potatoes with Crème Fraiche, Dill & Ocean Trout Roe 58
Supplement

MAINS

Pan Fried MEL Certified Madai, Braised Chickpeas, Confit Squid, Fennel & Dau Miu

Oven Roasted Local Sourced Loong Kong Chicken with Sweet Potato & Swiss Chard in a Creamed Chantarelle Sauce, Chicken Jus

O'Connor Angus Beef Tenderloin with Crispy Fried & Pickled Roscoff Onions, Parsley & Frisee Salad & Cafe De Paris Emulsion 168
Supplement

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SOMMALLSET MENU

MAINS · CONTINUED

Oven Roasted O'Connor Angus Beef T-Bone, French Fries Sauteed Mushrooms With Sauce au Poivre & Beef Jus — 888
Supplement

(Recommended for minimum of 2 person) (Limited availability with 45 mins preparation time) — the T-Bone

SIDES (ADD ON)

Whole Local Organic Butter Lettuce, Tarragon, Pickled Red Onion Salad with Honey & Dijon Mustard Dressing — 98

Brown Butter Roasted Half Cauliflower with Caramelized Cream, Hazelnut & Fresh Shaved Black Autumn Truffle — 178

POSTS

Table Side Served "Grand Mother Style" Chocolate Mousse
Whipped Hokkaido Cream, Bitter Chocolate Shavings, & Crumble

SOMM Coupe 'Poire Belle-Hélène'
Poached & Raw William Pear, Hokkaido Milk Soft Serve, William Pear Sorbet, Marcona 'Cultivar' Almonds & Warm Bitter Chocolate Sauce

Abinao Chocolate Soufflé with Cacao Sorbet (15 Mins) — 30
Supplement

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SOMMKIND OF BRUNCH

Saturday – Sunday, Public Holiday

THE MENUS

SOMMkind of Royale Brunch 1318
For the Menu Including 90 Minutes Free - Flow of Sommeliers Premium Selection of Champagne, White & Red Wine, Sparkling Tea, Fresh Juices, Coffee or Tea & Nordaq Water

SOMMkind of Special Brunch 998
For the Menu Including 90 Minutes Free - Flow of Sommeliers Selection of Champagne, White & Red Wine, Sparkling Tea, Fresh Juices, Coffee or Tea & Nordaq Water

SOMMkind of Brunch 848
For the Menu Including 90 Minutes Free - Flow of Sparkling Wine, Sparkling Tea, Fresh Juices, Coffee or Tea & Nordaq Water

SOMMkind of Light Brunch 668
For the Menu Including One Coffee or Tea only

TO START... ALL SERVED FOR SHARING

Black Taggiasca Olive and Thyme Focaccia, Our Signature French AOP Butter Croissant, Tomme de Savoie & Walnut Sourdough Flute
Bordier Salted Butter & Selection of Maison Laurino Jams

Duck, Foie Gras & Sicilian Pistachio Pâté en Croûte with Shallot Jam

Heirloom Beetroots, Seasonal Berries & Whipped Goat Cheese as a Salad with Minus 8 Vinegar

Black Fig Short Crust Tart, Caramelized Onions, Pistachio, Whipped Feta, & Proscuitto Di Parma

Freshly Shucked Ebisu Winter Oyster* with Cornichon & Chipolata Sausage
*Ozone & Biotek treated

Aka Uni 'French Toast' (20g Uni) 288
— Add 10 g Royal Cristal Caviar; Huso Dauricus 588

TO CONTINUE ... CHOOSE ONE

Pan fried MSC Certified Seabass, Braised Chickpeas, Confit Squid, Fennel & Dau Miu

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SOMMKIND OF BRUNCH

TO CONTINUE ... CHOOSE ONE · CONTINUED

Agnolotti with Jerusalem Artichokes, Ricotta, Sauteed Cavolo Nero, Fresh Shaved Black Autumn Truffle with Sage & Lemon Brown Butter & Toasted Hazelnuts

Confit MSC Certified Toothfish, Cauliflower Purée, Romanesco & Sauce Grenobloise

Oven Roasted Local Sourced Loong Kong Chicken with Sweet Potato & Swiss Chard in a Creamed Chantarelle Sauce, Chicken Jus

O'Connor Angus Beef Tenderloin with Crispy Fried & Pickled Roscoff Onions, Parsley & Frisee Salad & Cafe De Paris Emulsion 168
Supplement

Oven Roasted O'Connor Angus Beef T-Bone, French Fries, Sauteed Mushrooms With Sauce au Poivre & Beef Jus 888
Supplement. (Recommended for minimum of 2 persons) (Limited availability with 45 mins preparation time)

SIDES ADD ON

Brown Butter Roasted Half Cauliflower with Caramelized Cream, Hazelnut & Fresh Shaved Black Autumn Truffle 138

Shallot & Chive Sauteed Mushrooms, Deglazed with Beef Jus 118

Whole Local Organic Butter Lettuce, Tarragon, Pickled Red Onion Salad with Honey & Dijon Mustard Dressing 98

Whole Avocado with Manni Olive Oil & Sea Salt 52

Hash Browns 52

Chicken Fat, Garlic & Rosemary-Roasted Agria Potatoes 98

TO FINISH ... CHOOSE ONE

Abinao Chocolate Soufflé with Cacao Sorbet (15mins)

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SOMMKIND OF BRUNCH

TO FINISH ... CHOOSE ONE · CONTINUED

Table Side Served “Grand Mother Style” Chocolate Mousse, Whipped Hokkaido Cream, Bitter Chocolate Shavings, & Crumble

Rum & Raisin Crème Caramel, Banana Sorbet & Dried Raisin “Langue de Chat” Cookies

SOMM Coupe ‘Poire Belle-Hélène’, Poached & Raw William Pear, Hokkaido Milk Soft Serve, William Pear Sorbet, Marcona ‘Cultivar’ Almonds & Warm Bitter Chocolate Sauce

XL Thin Puff Pastry Granny Smith Apple & Quatre Épices Tart with Madagascar Bourbon Vanilla Ice-Cream (Recommended for 2 persons)

TO DRINK ... 90 MINS FREE FLOW

Wine Selection for SOMMKind of Royale Brunch

Champagne: NV Pascal Agrapart ‘Les 7 Crus’ Brut - Avize, Champagne, France. White: 2024 Domaine Gérard Thomas et Filles ‘Murgers des Dents de Chien’ - St-Aubin 1er Cru, Burgundy, France. Red: 2023 Domaine Tollot-Beaut ‘Champ Chevrey’ Monopole - Savigny-les-Beaune 1er Cru, Burgundy, France

Wine Selection for SOMMKind of Special Brunch

Champagne: NV Domaine Jean Sandrin Tradition Brut - Champagne, France. White: 2023 Domaine Cazes ‘Ego’ - Côtes du Roussillon, France. Red: 2022 Atelier Guibert Rouge - Vin de France, France

Sparkling Wine: 2025 Château de Javernand - Vin de France, France. Juice: Orange/Grapefruit/Apple/Pineapple/Carrot. Mezzanine Makers Brewery Sparkling Tea: Seasonal Flavour. Coffee or Tea

Nordaq fresh still & sparkling water at $40 per person

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BREAKFAST

Breakfast sets

BREAKFAST SETS

THE LANDMARK 388

Choice of Fresh Fruit Juice: Orange, Ruby Red Grapefruit, Mango, Watermelon or Apple. Choice of Breakfast Cereals: Bran Flakes, Corn Flakes or Manuka Honey, Almond & Coconut Granola, Served with Greek Yoghurt, Cold Milk or Soy Milk, or Fresh Fruit Plate or Fruit Salad. Breakfast Basket, Selection of 3 Danish Pastries & Artisan Breads: Croissant, Pain Au Chocolat, Seasonal Danish; Sliced: Toasted Brioche, Multi Cereal Sourdough or 'Campagne' Sourdough. All selections served with Bordier Butter, Seasonal Jams & Honey from Maison Laurino. Choice of Organic KIN Eggs: Fried, Scrambled, Poached, Omelette or Boiled, Served with Hash Brown, Roasted Roma Tomato & Toast. With Two Choices: Home-Smoked Salmon, Hickory Smoked Bacon, Black Treacle Back Bacon, Pork Cumberland Sausage or Chicken Sausage, or Poached Organic KIN Eggs on English Muffins with Black Winter Truffle Butter, Green Asparagus, Hollandaise Sauce & Crispy Bellota Ham. Choice of Coffee or Pot of JING Tea

THE CONTINENTAL 328

Choice of Fresh Fruit Juice: Orange, Ruby Red Grapefruit, Mango, Watermelon or Apple. Choice of Breakfast Cereals: Bran Flakes, Corn Flakes or Manuka Honey, Almond & Coconut Granola, Served with Greek Yoghurt, Cold Milk or Soy Milk, or Fresh Fruit Plate or Fruit Salad. Breakfast Basket, Selection of 3 Danish Pastries & Artisan Breads: Croissant, Pain Au Chocolate, Seasonal Danish. Sliced: Toasted Brioche, Multi Cereal Sourdough or 'Campagne' Sourdough. All selections served with Bordier Butter, Seasonal Jams & Honey from Maison Laurino. Choice of Coffee or Pot of JING Tea

THE CHINESE 388

Plain, Chicken, Beef or Prawn Congee. All selections served with traditional condiments, including Fried Wonton Crisps, Salted Peanuts, Preserved Vegetables, Century Eggs & Meat Floss. Steamed Dim Sum: Siu Mai, Har Gao, BBQ Pork Bun & Vegetable Dumpling. Chinese Vegetables Spring Rolls (2 pieces). Crispy Deep-Fried Dough Sticks Served with Hot Soy Milk. Steamed Bok Choy. Stir-Fried Rice Vermicelli with Bean Sprouts, Barbecued Pork & Soy Sauce. Seasonal Fresh Fruits. Pot of JING Jasmine or Oolong Tea

THE JAPANESE 388

Japanese Marinated MSC Certified Tooth Fish. Tamagoyaki & Seaweed. Fermented Nato Beans with Soy Sauce. Steamed Akitakomachi Rice. Red Miso Soup with Silky Tofu, Wakame & Vegetables. Japanese Pickles & Seaweed Salad. Seasonal Japanese Fresh Fruits. Pot of JING Sencha or Genmaicha Tea

A LA CARTE · FRUITS

Mixed Berries with Agave and Hibiscus 128

Fresh Fruit Salad 108

Seasonal Fruit Plate 108

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BREAKFAST

YOGHURT & CEREALS

Yoghurt 68
Greek or Plain
- — Mixed Berries 35
- — Bananas 18
- — Walnuts & Honey 18
- — Manuka Honey, Almond & Coconut Granola 22
- — Chia & Coconut Milk Pudding 18

Vegan Granola, Coconut Yoghurt & Tropical Fruits 108

FRESH FROM THE BAKERY

Breakfast Basket, Selection of 3 Danish Pastries & Artisan Breads 108
Croissant, Pain Au Chocolat, Seasonal Danish; Sliced: Toasted Brioche, Multi Cereal Sourdough, 'Campagne' Sourdough, White or Whole Wheat Bread, English Muffin, or Bagel. All selections served with Bordier Butter, Seasonal Jams & Honey from Maison Laurino. Gluten-Free bread is available upon request

EGGS

Organic KIN Eggs 158
Fried, Scrambled, Poached, Omelette or Boiled, Served with Hash Brown, Roasted Roma Tomato & Toast
- — Home-Smoked Salmon 52
- — Black Treacle Back Bacon 52
- — Crispy Hickory Smoked Bacon 52
- — Dingley Dell Cumberland Sausage 52
- — Chicken Sausage 52
- — Sautéed Mushrooms 32
- — Baked Beans 22
- — Sauteed Spinach 32
- — Whole Avocado with Manni Olive Oil & Sea Salt 52

Poached Organic KIN Eggs on English Muffins 198
Served with Black Truffle Butter, Green Asparagus, Hollandaise Sauce & Crispy Bellota Ham

Cereal Bread with Crushed Avocado 168
Served with Poached Organic KIN Eggs, Green Vegetables & Pistachio Salad

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BREAKFAST

ASIAN MAIN COURSES

Plain Congee 128
All selections served with traditional condiments, including Fried Wonton Crisps, Salted Peanuts, Preserved Vegetables, Century Eggs & Meat Floss
- — Chicken 44
- — Prawn 44
- — Beef 44
- — Abalone 110

Steamed Dim Sum 148
Siu Mai, Har Gao, BBQ Pork Bun & Vegetable Dumpling

Crispy Deep-Fried Dough Sticks Served with Hot Soy Milk 110

Shrimp & Pork Wonton in Chicken Broth with Green Chinese Vegetables 188

Stir-Fried Rice Vermicelli with Bean Sprouts, Barbecued Pork & Soy Sauce 148

Vegetarian & Vegan options are available upon request

COFFEE BY "THE COFFEE ACADEMÏCS"

ESPRESSO DRINKS

Espresso 64

Americano 78

Double Espresso 78

Macchiato 78

Flat White 78

Latte 78

Cappuccino 78

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BREAKFAST

COFFEE BY "THE COFFEE ACADEMÏCS" · CONTINUED

DRIP COFFEE · Filter Coffee by Chemex	88
OTHERCOFFEE · French Press	88

NONCOFFEE DRINKS

Hot Chocolate	88
Matcha Latte	128

All coffees are sustainably sourced and available decaffeinated

TEAS

Earl Grey	78
English Breakfast	78
Osmanthus	78
Jasmine Pearl	78
Rose Buds	78
Peppermint	78
Lemongrass & Ginger	78
Chamomile Flowers	78
Sencha	88
Osmanthus Oolong	88
West Lake Dragon Well	88
Premium White Peony	88

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BREAKFAST

TEAS · CONTINUED

Strongly Roasted Iron Buddah 88

All teas are sustainably sourced

BEVERAGES

HEALTHY BEVERAGES

Kombucha · Seasonal Flavour 98

IM8 Ultimate Essential 85
Acai & Mixed Berries Flavour ice shaken with Nordaq Fresh Water. Daily Ultimate Essentials. 92 nutrient-rich ingredients. Clinically proven to boost energy, improve digestion, and support overall wellness.

IM8 Ultimate Longevity 85
Acai & Pomegranate Flavour ice shaken with Nordaq Fresh Water. Advanced anti-aging formula targeting cellular health and longevity. Activates cellular cleansing, promotes cellular renewal, protects against age-related DNA damage.

SEASONAL COLD PRESS JUICES

Green · Spinach, Cucumber, Celery & Granny Smith Apple 118

Booster · Orange, Carrot & Ginger 118

FRESH JUICES

Orange, Mango, Apple, or Carrot 98

CHAMPAGNES · BOTTLE / GLASS

Bérêche Fils Brut Réserve, Ludes 1200/208

Ruinart 'Blanc de Blancs', Reims 1800/338

CHAMPAGNE COCKTAILS

Mimosa 160
Blood Orange, Orange & Clementine Blend with Cointreau & Champagne Bérêche Brut Reserve

All prices in Hong Kong Dollars and subject to 10% service charge.
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BREAKFAST

BEVERAGES · CONTINUED

Kir Royal 208
Créme de Cassis with Champagne Bérêche Brut Reserve

All prices are in Hong Kong dollars & subject to 10% service charge

KIDS' SET MENU

lunch & dinner

STARTERS

Toasted Brioche Finger with Smoked Salmon, Sour Crème & Cucumber	98
Prawn Cocktail with Marie Rose Sauce	88
Tomato & Buffalo Mozzarella with Basil, Olive Oil & Balsamic Vinegar	78
Chicken Soup with Wonton	68

MAIN COURSES

Pan Fried Seabass with two sides of choice*	248
Grilled Beef Tenderloin with two sides of choice*	248
Pan Fried Chicken Breast with two sides of choice*	218
Stir-Fried Vermicelli with Bean Sprouts, Pork Char Siu & Soy Sauce	198
Penne with meatballs in Tomato Sauce & Parmesan Cheese	198

**Sides: Butter Lettuce Salad · Mixed Steam Vegetables · Steamed White Jasmine Rice · Potato Fries*

SWEETS

Vanilla, Chocolate Ice cream / Strawberry, Mango Sorbet / Hokkaido Milk Soft serve	78
Chocolate mousse with Vanilla Cream	78
Strawberry Swiss Roll with Fresh Berries with Whipped Cream	98
Fresh Fruit Salad	68

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