

# FINDS

Finland • Iceland • Norway • Denmark • Sweden

## THE NORDIC JOURNEY

### BUTTER & BREAD 牛油及麵包

Smoked Butter, Cream Cheese with Dill Served with Sour Dough  
煙燻牛油、忌廉芝士伴刁草伴酸種麵包

### Welcome Drink 迎賓飲料:

GLÖGG (Nordic Mulled Wine 北歐香料酒)  
Served with Sliced Almonds & Raisins  
伴杏仁片及提子乾

## DENMARK 丹麥

### SMØRREBRØDS (Open-Faced Sandwiches 開放式三文治)

Glass Master's Herring with Marinated Red Onions, Fingerling Potato & Chives  
Chicken & Asparagus

Smoked Caviar with Poached Quail's Eggs  
洋蔥、甘筍、杜松子、櫻桃及白酒醋醃希靈魚伴醃紅洋蔥、手指薯仔及香蔥  
雞肉及露筍

煙燻魚子醬伴水煮鵪鶉蛋

### Wine Pairing 美酒搭配:

AQUAVIT ALBORG JUBILEUM, Denmark

## NORWAY 挪威

### SALMON IN 8 WAYS 三文魚八重奏

Beetroot-Gravad Lax Salmon, Salmon Pastrami, Pickled Salmon, Smoked Salmon Roe,  
Cold-Smoked Cured Salmon, Hot-Smoked Salmon Pâté, Sous-Vide 42°C Salmon & Ice-Cellar Salmon

甜菜根漬三文魚、煙燻三文魚、醃三文魚、煙燻三文魚籽、  
冷燻三文魚漬、熱燻三文魚醬、42度慢煮三文魚及冰浸三文魚

### Wine Pairing 美酒搭配:

LINIE ORIGINAL AQUAVIT, Norway

## ICELAND 冰島

### SCALLOP, SEA URCHIN & LANGOUSTINE 帶子、海膽及冰島龍蝦

Seared Scallop Seasoned with Dried Scallop Roe  
Fried Langoustine 'Arctic Sea Crayfish'

Sea Urchin Crème  
輕煎帶子伴帶子籽乾

脆炸冰島龍蝦  
海膽忌廉

### Wine Pairing 美酒搭配:

FRITZ ZIMMER RHEINHESSEN RIESLING, Germany

Subject to 10% service charge 另收取加一服務費

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## FINLAND 芬蘭

### FOREST 森林

Morel Barley 羊肚菌蕈米

Morel & Beef Broth with Root Vegetable Cubes  
羊肚菌及牛肉濃湯伴根菜粒

### Wine Pairing 美酒搭配

ARCTIC BLUE GIN, Finland

Served with Tonic, Rosemary & Lingonberries  
伴通力水、迷迭香及越橘莓

## SWEDEN 瑞典

### BEEF RYDBERG 里德伯牛肉

All Natural US Beef Tenderloin Fillet, Beetroot Puree, Brussels Sprout Leaves, Dill,  
Cooked Discs Yellow Beetroot & Potato Cubes Glazed with Red Wine Sauce  
美國全天然牛柳、甜菜根蓉、椰菜苗葉、刁草、黃金甜菜根片及薯仔粒伴紅酒汁

### Wine Pairing 美酒搭配

E.GUIGAL CÔTES-DU-RHÔNE ROUGE, France

## LAPLAND 拉普蘭

### PANCAKE PARTY 班戟派對

Cloudberry Cream, Cloudberry Jam, Blueberry Jam, Raspberry Jam, Strawberry Jam & Rhubarb Compote  
雲莓忌廉、雲莓果醬、藍莓果醬、紅莓果醬、士多啤梨果醬及大黃蜜餞

### Wine Pairing 美酒搭配

ROSLAGS PUNSCH (Plum Liqueur), Sweden

### Wine Pairing 美酒搭配 (Closing Note):

AUGUST BERRIES (Cloudberry Liqueur), Finland

## NORDIC GOODIES 北歐小禮包

### NORDIC SWEETS 北歐糖果

**HK\$1,388/ person**

(without wine pairing 不包括美酒搭配)

**HK\$1,788/ person**

(with wine pairing 包括美酒搭配)

**HK\$1,988/ person**

(In private rooms with wine pairing  
於私人包廂用餐，包括美酒搭配)

A minimum of three days advanced booking is required. A minimum of two persons for dining in FINDS or four persons for dining in Private Rooms.  
需於用餐前最少三天預約。於 FINDS 用餐最少兩位起，私人包廂則最少四位起。

### ENQUIRIES & RESERVATION 查詢及預約

**(852) 2522 9318 | WhatsApp: (852) 9376 0331**

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