

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 Tartlet

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
雞肉及露筍撻

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:

LINE 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

FINDS

Finland • Iceland • Norway • Denmark • Sweden

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

SLOW ROASTED VENISON TENDERLOIN 慢烤鹿肉柳

Celeriac Purée, Baby Carrots, Green Beans, Lingonberry & Red Wine Sauce

芹菜蓉、迷你蘿蔔、四季豆及越橘紅酒汁

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, Strawberry Jam, Lingonberry Jam & Queenberry Jam

雲莓忌廉、雲莓果醬、士多啤梨果醬、越橘果醬及雜莓果醬

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 themed private rooms with wine pairing
於主題廂房用餐 · 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 Themed Private Rooms.
需於用餐前最少三天預約。於 FINDS 用餐最少兩位起，主題廂房則最少四位起。

ENQUIRIES & RESERVATION 查詢及預約
(825) 2522 9318 | WhatsApp: (852) 9376 0331

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

  FINDShongkong

 www.finds.com.hk