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# MOTHER'S DAY LUNCH MENU 2023

Smoked eel, pickled herring “Gubbröra”, eggs, dill, chives, caviar & crisp bread  
( Supplementary \$750 )

“The lamp sizzled as it burned. It made everything seem close and safe, a little family circle they all knew and trusted. Outside this circle lay everything that was strange and frightening, and the darkness seemed to reach higher and higher and further and further away, right to the end of the world.”

— Tove Jansson, Moominpappa at Sea

Lobster-shiitake roll, pickled green apple & Swedish gin espuma

Green asparagus, morel mushroom, green pea purée, toasted pistachios & fermented white asparagus sauce

Sour milk bread “Rye, spelt, barley, oats” & home made butter

CHOOSE 1 MAIN COURSE:

North Atlantic Cod, baby leeks, razor clams, Sandefjord sauce & pike roe

OR

Wagyu “A5” striploin, pickled burdock, trout roe, Embla’s tasty paste & sesame vinaigrette

Gariguette strawberry sorbet, chamomile mousse, pickled pinecone, spiced quince compote & pink peppercorn meringue

Inspiration of “Fika” with complimentary coffee or tea

**6 COURSE EMBLA EXPERIENCE**  
\$850 PER PERSON

**ADD ON ADDITIONAL MAIN COURSE**  
\$250

**3 GLASSES BEVERAGE PAIRING**  
\$388 PER PERSON

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

# MOTHERS DAY DINNER MENU 2023

Smoked eel, pickled herring “Gubbröra”, eggs, dill, chives, caviar & crisp bread  
( Supplementary \$750 )

“The lamp sizzled as it burned. It made everything seem close and safe, a little family circle they all knew and trusted. Outside this circle lay everything that was strange and frightening, and the darkness seemed to reach higher and higher and further and further away, right to the end of the world.”

— Tove Jansson, Moominpappa at Sea

Danish pancake “æbleskiver”, apple wood smoked trout & borage

Girolles on toast, white onion, parsley & pork fat

Lobster-shiitake roll, green apple, vendace roe  
& Swedish gin espuma

Green asparagus, morel mushroom, green pea purée, toasted pistachios & fermented white asparagus sauce

Sour milk bread “Rye, spelt, barley, oats” & home made butter

CHOOSE 1 MAIN COURSE:

North Atlantic Cod, baby leeks, razor clams,  
Sandefjord sauce & pike roe

OR

Wagyu “A5” striploin, pickled burdock, trout roe, Embla’s tasty paste  
& sesame vinaigrette

Gariguette strawberry sorbet, chamomile mousse, pickled pinecone, spiced quince compote & pink peppercorn meringue

Inspiration of “Fika” with complimentary coffee or tea

**8 COURSE EMBLA EXPERIENCE**  
\$ 1350 PER PERSON

**ADD ON ADDITIONAL MAIN COURSE**  
\$250

**3 GLASSES BEVERAGE PAIRING**  
\$488 PER PERSON

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