

**SALMON IN SIX WAYS | 挪威三文魚驚喜六重奏** *Cold-Smoked, Seared, Mousse, Pickled, Gravad Lax, Smoked Roe*

冷燻·輕煎·慕絲·醃製·紅菜頭漬及燻三文魚籽

or

**SMOKED 'SKREI' CODFISH CAKES | 煙燻挪威鱈魚餅***Arctic Shrimp Salad, Smoked Trout Roe, Bell Pepper Sauce*

北冰洋蝦沙律·煙燻鱈魚籽·甜椒汁

or

**DANISH PORK & PISTACHIO TERRINE | 丹麥豬肉開心果批***Mixed Herb Salad, Capers Dressing, Rowanberry Jelly*

丹麥純天然豬肉·香草沙律·水瓜柳醬及花楸漿果啫喱

or

**BEETROOT, GOLDROOT & BERRIES | 甜菜根、黃金甜菜及雜莓** *Roasted Beets, Watercress, Raspberries, Blueberry Dressing*

烤甜菜·西洋菜·紅桑子及藍莓汁

**'SKREI' CODFISH CHEEK & KING CRAB SOUP | 挪威鱈魚帝王蟹湯***Tarragon Crème*

龍蒿忌廉

**POACHED 'SKREI' CODFISH FILLET | 浸煮挪威鱈魚柳***Pan-fried Sea Asparagus, Brussel Sprouts, Quail Eggs, Crown Dill Sauce*

香煎海蘆筍·椰菜苗·鵪鶉蛋·刁草汁

or

**HOUSE-SMOKED SALMON FILLET | 自家煙燻挪威三文魚** *Creamed Morel Mushrooms, Fingerling Potatoes, Dill Sauce*

忌廉羊肚菌·手指薯仔及刁草汁

or

**LIGHTLY SMOKED VENISON TENDERLOIN | 輕煙黃麋柳** *Porcini & Barley 'risotto', White Carrots, Pickled Pumpkin, Black Currant Sauce*

牛肝菌大麥意大利燴飯·白蘿蔔·醃南瓜·黑加侖子汁

or

**GRANDMOTHER IDA'S MEATBALLS | 家傳秘製牛肉豬肉丸***Beef & Pork Meatballs, Mashed Potatoes, Crushed Wild Lingonberries, Cognac Gravy*

薯蓉·越橘莓蓉及干邑汁

or

**BEETROOT RISOTTO WITH HAZELNUTS | 榛子紅甜菜頭意大利燴飯** *Spring Vegetables, Danish Feta Cheese*

配春色蔬菜及丹麥芝士

**DESSERT***Choose Your Favourite Dessert*

自選甜品

**3-Course Skrei Codfish Tasting Menu \$568 Per Person****4 Courses \$588 Per Person | 5 Courses \$668 Per Person**

挪威鱈魚三道菜晚餐每位 568 元 | 四道菜每位 588 元 | 五道菜每位 668 元

Vegetarian /  SignatureAll prices are in Hong Kong Dollars  
10% service charge applies

# STARTERS

# FINDS

## SALMON IN SIX WAYS

\$198

*Cold-Smoked, Seared, Mousse, Pickled, Gravad Lax, Smoked Roe*

挪威三文魚驚喜六重奏 (冷燻、輕煎、慕絲、醃製、紅菜頭漬及煙燻三文魚籽)

## SMOKED MACKEREL 'SALAD'

\$178

*Mackerel Fillet, Cucumbers, Sour Cream, Dill, Fennel Toast*

煙鯖魚沙律配青瓜、酸忌廉、刁草及茴香多士

## DANISH PORK & PISTACHIO TERRINE

\$178

*Mixed Herb Salad, Capers Dressing, Rowanberry Jelly*

丹麥豬肉開心果批

丹麥純天然豬肉、香草沙律、水瓜柳醬及花椒漿果啫喱

## BEETROOT, GOLDROOT & BERRIES

\$168

*Roasted Beets, Watercress, Raspberries, Blueberry Dressing*

甜菜根、黃金甜菜及雜莓配烤甜菜、西洋菜、紅桑子及藍莓汁

## BALTIC HERRING TASTER

\$168

*Three Kinds - Marinated with Mustard, Tomato & Onion, Dill Potatoes*

芬蘭希靈魚三重奏 (芥末、蕃茄、洋蔥) 及刁草薯仔

## SMOKED 'SKREI' CODFISH CAKES

\$168

*Arctic Shrimp Salad, Smoked Trout Roe, Bell Pepper Sauce*

煙燻挪威鱈魚餅

北冰洋蝦沙律、煙燻鱈魚籽、甜椒汁



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- CHEF JAAKKO'S SALAD**  **\$178**  
*Air-Dried Ham, White & Green Asparagus, Baby Tomatoes, Danish Feta Cheese,  
French Beans, Zucchini, Butter Lettuce, Aged Sherry Vinaigrette*  
**(Vegetarian Option Available)**   
名廚 JAAKKO 沙律  
風乾火腿、白露筍、青露筍、小蕃茄、丹麥山羊芝士、法邊豆、意大利青瓜、牛油生菜及陳年橄欖油  
(可選素菜沙律)
- THE REAL GREEN SALAD**  **\$158**  
*Cucumber, Avocado, Asparagus, French Beans, Mixed Leaves, Fine Cold Pressed Olive Oil*  
田園沙律  
青瓜、牛油果、露筍、法邊豆、沙律菜及頂級冷壓橄欖油
- PORCINI & YELLOWFOOT CHANTERELLE SOUP**  **\$138**  
*Fried Root Artichokes*  
牛肝菌雞油菌湯配炒雅枝竹
- 'SKREI' CODFISH CHEEK & KING CRAB SOUP** **\$138**  
*Tarragon Crème*  
挪威鱈魚帝王蟹湯  
龍蒿忌廉



# MAIN COURSES

# FINDS

- GRILLED NATURAL US BEEF RIB-EYE STEAK** (10 oz.) **\$488**  
*Smoked Celeriac Puree, Prime Vegetables, Fried Truffle Potatoes, Red Wine Sauce, 'Grains of Paradise Butter'*  
香燒美國純天然肉眼扒 (10安士) 配煙燻芹菜蓉、時令蔬菜、炸松露薯仔、紅酒汁及天堂籽牛油
- LIGHTLY SMOKED VENISON TENDERLOIN**  **\$398**  
*Porcini & Barley 'risotto', White Carrots, Pickled Pumpkin, Black Currant Sauce*  
輕煙黃麩柳配牛肝菌大麥意大利燴飯、白蘿蔔、醃南瓜、黑加侖子汁
- POACHED 'SKREI' CODFISH FILLET** **\$368**  
*Pan-fried Sea Asparagus, Brussel Sprouts, Quail Eggs, Crown Dill Sauce*  
浸煮挪威鱈魚柳配香煎海蘆筍、椰菜苗、鵪鶉蛋、刁草汁
- HOUSE-SMOKED SALMON FILLET**  **\$368**  
*Creamed Morel Mushrooms, Fingerling Potatoes, Dill Sauce*  
自家煙燻挪威三文魚柳配忌廉羊肚菌、手指薯仔及刁草汁
- GRANDMOTHER IDA'S MEATBALLS**  **\$288**  
*Beef & Pork Meatballs, Mashed Potatoes, Crushed Wild Lingonberries, Cognac Gravy*  
家傳秘製牛肉豬肉丸配薯蓉、越橘莓蓉及干邑汁
- BEETROOT RISOTTO WITH HAZELNUTS**  **\$258**  
*Seasonal Vegetables, Danish Feta Cheese*  
榛子紅甜菜頭意大利燴飯配春色蔬菜及丹麥芝士



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# DESSERTS

# FINDS

- PASTRY CHEF'S SPECIAL PLATTER** *(for two)* **\$188**  
*Cloudberry Millefeuille, Orange Mousse, Oolong Tea-Milk Chocolate Tart, Mango Mousse with Basil Jelly*  
精選甜品拼盤 (兩人份)  
雲莓拿破侖、香橙慕絲、烏龍茶朱古力撻、芒果慕絲配羅勒啫喱
- BANANA PARFAIT** **\$108**  
*Peanut Butter Cream, Chocolate Jelly, Candied Peanuts*  
香蕉芭菲 配花生醬忌廉、朱古力啫喱及焦糖花生
- WILD LINGONBERRY TART** **\$108**  
*Lingonberry Sorbet, Yoghurt Cream, Raspberries, Lingonberry Sauce*  
越橘莓撻 配越橘莓雪葩、乳酪忌廉、紅莓及越橘莓醬
- 'DAIM' PARFAIT**  **\$108**  
*Meringue, Almond, Caramel, Chocolate*  
*Inspired by Swedish 'Daim' Candy Bar*  
**DAIM** 芭菲 配蛋白脆餅、杏仁、焦糖及朱古力  
靈感源自瑞典傳統朱古力品牌 **DAIM**
- SEA BUCKTHORN & DARK CHOCOLATE LAYER CAKE** **\$108**  
*Fresh Green Apple Sorbet*  
沙棘莓及黑朱古力蛋糕 配青蘋果雪葩



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## SMOOTH ROASTED SALMON HEAD SOUP

*Dill Crème*

香滑烤三文魚頭湯配刁草忌廉

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## NORDIC SEAFOOD PLATTER

*Scallops, Dill Shrimps, House-Smoked Shrimps, Blue Mussels, Baby Clams,  
Cold-Smoked Salmon, Seared Salmon, Pickled Salmon*

北歐海鮮拼盤

漬帶子、刁草蝦、自家煙燻蝦、藍青口、甜蜆

冷燻三文魚、輕煎三文魚及醃三文魚

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*Choose One Main*

## HOUSE-SMOKED SALMON FILLET

*Creamed Morel Mushrooms, Dill Potatoes, Dill Sauce*

自家煙燻挪威三文魚柳配忌廉羊肚菌、刁草薯仔及刁草汁

*or*

## NATURAL US BEEF RIB-EYE ROAST

*Root Vegetables Ragout, Mashed Potatoes,  
'Grains of Paradise Butter', Red Wine Sauce*

美國純天然肉眼配根菜粒、薯蓉、天堂籽牛油及紅酒汁

*or*

## ROASTED WHOLE FREE RANGE CHICKEN

*Roasted Zucchini, Baby Carrots, Gold Root, Rosemary Gravy*

香烤走地雞配烤意大利青瓜、甘筍苗、黃金甜菜頭及迷迭香肉汁

*~ 1-hour preparation time 製作需時1小時~*

*or*

## GRANDMOTHER IDA'S MEATBALLS

*Beef & Pork Meatballs, Mashed Potatoes, Crushed Wild Lingonberries, Cognac Gravy*

家傳秘製牛肉豬肉丸配薯蓉、越橘莓蓉及干邑汁

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## PASTRY CHEF'S SPECIAL PLATTER

*Cloudberry Millefeuille, Orange Mousse,*

*Oolong Tea-Milk Chocolate Tart, Mango Mousse with Basil Jelly*

精選甜品拼盤

雲莓拿破侖、香橙慕絲、烏龍茶朱古力撻、芒果慕絲配羅勒啫喱

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**\$588 PER PERSON (Minimum of 2 guests)**

每位 588 元 (兩位起)



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- NORDIC SEAFOOD PLATTER** *(for three)* **\$398**  
*Scallops, Dill Shrimps, House-Smoked Shrimps, Blue Mussels, Baby Clams, Cold-Smoked Salmon, Seared Salmon, Pickled Salmon*  
 北歐海鮮拼盤 (三人份)  
 漬帶子 · 刁草蝦 · 自家燻蝦 · 藍青口 · 甜蜆 · 冷燻三文魚 · 輕煎三文魚及醃三文魚
- ROASTED NATURAL US BEEF RIB-EYE (18 oz.)**  **\$698**  
*Root Vegetable Ragout, Mashed Potatoes, 'Grains Of Paradise Butter', Red Wine Sauce*  
 美國純天然肉眼配根菜粒 · 薯蓉 · 天堂籽牛油及紅酒汁
- HOUSE-SMOKED SALMON FILLET** **\$498**  
*Creamed Morel Mushrooms, Dill Potatoes, Dill Sauce*  
 自家煙燻挪威三文魚柳配忌廉羊肚菌 · 刁草薯仔及刁草汁
- ROASTED WHOLE ROASTED FREE RANGE CHICKEN** *(1-hour preparation time)* **\$398**  
*Roasted Zucchini, Baby Carrots, Gold Root, Rosemary Gravy*  
 香烤全隻走地雞配烤意大利青瓜 · 甘筍苗 · 黃金甜菜頭及迷迭香肉汁 (製作需時1小時)
- GRANDMOTHER IDA'S MEATBALLS** *(15 Pieces)*  **\$388**  
*Beef & Pork Meatballs, Mashed Potatoes, Crushed Wild Lingonberries, Cognac Gravy*  
 家傳秘製牛肉豬肉丸 (15粒) 配薯蓉 · 越橘莓蓉及干邑汁



## 4 – COURSE SUSTAINABLE SALMON TASTING SET FINDS

### CRISPY SALMON BALL *Farmed in Norway*

*Sour Cream, Dill*

香脆挪威養殖三文魚球配酸忌廉及刁草

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### SALMON IN SIX WAYS *Farmed in Norway*

*Cold Smoked, Seared, Mousse, Pickled, Gravad Lax*

挪威養殖三文魚驚喜六重奏 (冷燻·輕煎·慕絲·醃製·紅菜頭漬及燻三文魚籽)

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### HOUSE-SMOKED SALMON *Farmed in Norway*

*Creamed Morel Mushrooms, Fingerling Potatoes, Dill Sauce*

自家煙燻挪威養殖三文魚配忌廉羊肚菌·手指薯仔及刁草汁

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### 'DAIM' PARFAIT

*Meringue, Almond, Caramel, Chocolate,*

*Inspired by Swedish 'Daim' Candy Bar*

**DAIM** 芭菲配蛋白脆餅·杏仁·焦糖及朱古力

靈感源自瑞典傳統朱古力品牌 **DAIM**

**\$548 PER PERSON**

每位548元



This menu is created based on the recommended list of seafood in the WWF Hong Kong Sustainable Seafood Guide. The Seafood Choice Initiative was launched in Hong Kong in 2007 as a response to the depletion of marine resources and the fisheries crisis. The goal of the initiative is to encourage customers and the seafood industry to behave in favour of sustainable consumption and to build awareness of the effects our appetite for seafood can have on the marine environment. By supporting eco-friendly seafood, we can help ensure a healthy ocean for future generations.

FINDS is dedicated to good and ethical sourcing practices and is proud to be the first Western-cuisine restaurant in Hong Kong to join WWF's Ocean-Friendly Menu program in 2011.



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