

SALMON IN SIX WAYS Norway

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, 紅菜頭漬及燻三文魚子)

or

'BLINIS DELUXE' Finland / Lapland

*Three Small Buckwheat Blini Pancakes with,
Smoked Trout Roe, Smoked Reindeer, Salted Mushroom Tartar, Sour Cream, Chives*
芬蘭拉普蘭蕎麥煎餅配燻鱒魚子, 燻鹿, 磨菇他他, 酸忌廉及香蔥

COLD-SMOKED SCALLOPS Hokkaido

Chilled, Sliced and Seasoned with Dried Scallops Roe
Pickled Chanterelles, Celery Confit, Lapland Spruce Shoots, Helsinki Pine Oil
冷燻帶子配乾帶子籽, 醃雞油菌, 乾西芹, 拉普蘭雲杉葉及赫爾辛基松子油

or

BEETROOT, GOLDROOT & MUSHROOMS

*Roasted Beet and Gold Roots, Mushroom-Celeriac-Apple Salad,
Beetroot Sprouts from Skåne, Sweden*
甜菜頭, 黃金甜菜頭及野菌配野菌西芹蘋果沙律及瑞典甜菜頭

PORCINI MUSHROOM SOUP

Crushed Hazelnuts
牛肝菌湯配榛子

PAN-FRIED COD FISH FILLET Norway

Black Kale, Creamed Root Artichokes, Lapland Matsutake Oil
香煎挪威銀雪魚柳配羽衣甘藍, 忌廉亞枝竹及拉普蘭松茸油

or

HOUSE-SMOKED SALMON FILLET Norway

Creamed Morel Mushrooms, Fingerling Potatoes, Dill Sauce
自家煙燻挪威三文魚配忌廉羊肚菌, 手指薯仔及刁草汁

or

SLOW-ROASTED VENISON TENDERLOIN

Seasoned with Finnish Pine Salt
Porcini-Barley 'Risotto', Charred Carrot, Crispy Celeriac, Black Currant Sauce
慢烤黃麋柳配芬蘭松子鹽, 牛肝菌薏米意大利燴飯, 炭燒甘筍, 西芹及黑加侖子汁

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

or

BEETROOT RISOTTO WITH HAZELNUTS

Spring 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

DESSERT

Choose Your Favourite Dessert
自選甜品

3 courses 518/ 4 courses 588/ 5 courses 668



- SALMON IN SIX WAYS** Norway  **188**
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, 紅菜頭漬及燻三文魚子)
- GRAVAD LAX** Norway **148**
*Traditional 20 hours Cured Salmon Fillet, Sliced Thinly,
 Malt Bread, Smoked Salmon Mousse, Mustard & Dill Sauce*
 挪威紅菜頭漬三文魚薄切配黑麥包, 燻三文魚慕絲及芥末刁草汁
- SHRIMP & COD FISH CAKES** Greenland & Norway **148**
Marinated Tomatoes, Avocado, Smoked Bell Pepper Sauce
 挪威鱈魚格陵蘭蝦餅配醃蕃茄, 牛油果及煙燻甜椒汁
- BALTIC HERRING TASTER** Finland  **148**
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)
- COLD-SMOKED SCALLOPS** Hokkaido **158**
Chilled, Sliced and Seasoned with Dried Scallops Roe
Pickled Chanterelles, Celery Confit, Lapland Spruce Shoots, Helsinki Pine Oil
 冷燻帶子配乾帶子籽, 醃雞油菌, 乾西芹, 拉普蘭雲杉葉及赫爾辛基松子油
- 'BLINIS DELUXE'** Finland / Lapland **188**
Three Small Buckwheat Blini Pancakes
Smoked Trout Roe, Smoked Reindeer, Cured Mushroom Tartar, Sour Cream, Chives
 芬蘭拉普蘭蕎麥煎餅配燻鱒魚子, 燻鹿, 磨菇他他, 酸忌廉及香蔥
- BEETROOT, GOLDROOT & MUSHROOMS**  **148**
*Roasted Beet and Gold Roots, Mushroom-Celeriac-Apple Salad,
 Beetroot Sprouts from Skåne, Sweden*
 甜菜頭, 黃金甜菜頭及野菌配野菌西芹蘋果沙律及瑞典甜菜頭



- JAAKKO'S SALAD**  **158**
Air-Dried Ham, White & Green Asparagus, Baby Tomatoes, Danish Feta Cheese, French Beans, Zucchini, Butter Lettuce, Aged Sherry Vinaigrette
Vegetarian option available 
JAAKKO 沙律
 小蕃茄，風乾火腿，白露筍，青露筍，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 **JAAKKO 沙律**）
- SMOKED SALMON & SHRIMP SALAD** *Norway* **168**
Chilled Hot-Smoked Salmon Fillet, Arctic Shrimp, Smoked Salmon Roe, French Beans, Avocado, Potatoes, Cucumber, Mixed Leaves, Mustard Dill Dressing
熱燻挪威三文魚及蝦沙律
 燻三文魚子，法邊豆，牛油果，薯仔，青瓜，沙律菜及芥末刁草汁
- THE REAL GREEN SALAD**  **128**
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，沙律菜及頂級橄欖油
- SMOOTH ROASTED SALMON HEAD SOUP** *Norway* **108**
Dill Crème
香滑烤挪威三文魚頭湯配刁草忌廉
- PORCINI MUSHROOM SOUP**  **108**
Crushed Hazelnuts
牛肝菌湯配榛子

- HOUSE-SMOKED SALMON FILLET Norway**  **338**
Creamed Morel Mushrooms, Fingerling Potatoes, Dark Dill Sauce
 自家煙燻挪威三文魚配忌廉羊肚菌，手指薯仔及刁草汁
- PAN-FRIED COD FISH FILLET Norway** **358**
Black Kale, Creamed Root Artichokes, Lapland Matsutake Oil
 香煎挪威銀雪魚柳配羽衣甘藍，忌廉亞枝竹及拉普蘭松茸油
- SLOW-ROASTED VENISON TENDERLOIN**  **398**
Seasoned with Finnish Pine Salt
Porcini-Barley 'Risotto', Charred Carrot, Crispy Celeriac, Black Currant Sauce
 慢烤黃鹿柳配芬蘭松子鹽，牛肝菌薏米意大利燴飯，炭燒甘筍，西芹及黑加侖子汁
- GRILLED BLACK ANGUS 'PRIME' RIB-EYE STEAK, 10oz** **458**
Smoked Celeriac Puree, Prime Vegetables, Fried Truffle Potatoes,
Red Wine Sauce, 'Grains of Paradise Butter'
 香燒安格斯黑肉眼扒(10安士)配煙燻芹菜蓉，時令蔬菜，炸薯，紅酒汁及天堂籽牛油
- GRANDMOTHER IDA'S MEATBALLS** **268**
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**  **198**
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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| DESSERT TASTER FOR TWO <i>Selection of Jaakko's Favourite Desserts</i> JAAKKO 精選甜品拼盤 (兩人份) | 168 |
| 'DAIM' PARFAIT  <i>Meringue, Almond, Caramel, Chocolate</i> <i>Inspired by Swedish 'Daim' Candy Bar</i> DAIM 芭菲配蛋白脆餅, 杏仁, 焦糖及朱古力 | 108 |
| CLOUDBERRY & CARAMEL <i>Caramel Pannacotta, Cloudberry Liqueur Jelly, Cloudberry Sauce, Honeycomb</i> 雲莓焦糖 焦糖奶凍, 雲莓酒啫喱, 雲莓醬及蜂蜜 | 108 |
| LINGONBERRY & YOGHURT MOUSSE <i>Meringues, Lingonberry Jelly, Dried Lingonberries, Lingonberry Syrup</i> 越橘莓乳酪慕絲 蛋白脆餅, 越橘莓啫喱, 越橘莓乾及越橘莓醬 | 108 |
| SEA BUCKTHORN BERRY & DARK CHOCOLATE 'TOSCA' CAKE <i>Sea Buckthorn Berry Glazed Truffle Cake with Toasted Almond Topping</i> 沙棘莓黑朱古力瑞典烤杏仁蛋糕 | 108 |



SMOOTH ROASTED SALMON HEAD SOUP

Dill Crème

香滑烤三文魚頭湯配刁草忌廉

NORDIC SEAFOOD PLATTER

*Scallops, Dill Shrimps, 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，自家燻蝦，藍青口，甜蜆，冷燻三文魚，輕煎三文魚及醃三文魚

Choose One Main

HOUSE-SMOKED SALMON FILLET 

Creamed Morel Mushrooms,, Dill Potatoes, Dark 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

or

BLACK ANGUS 'PRIME' RIB EYE ROAST, 18oz

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

香烤安格斯黑肉眼扒(18安士)配根菜粒，黃金薯仔蓉，天堂籽牛油及紅酒汁

or

WHOLE FREE RANGE CHICKEN

Roasted Zucchini, Baby Carrots, Gold Root, Rosemary Gravy

澳洲走地雞(全隻)配烤意大利青瓜，小胡蘿蔔，黃金甜菜頭及迷迭香肉汁

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

DESSERT PLATTER

Selection of Jaakko's Favourite Desserts

JAAKKO 精選甜品拼盤

498 per person (minimum 2 guests)



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| <p>NORDIC SEAFOOD PLATTER (for three) <i>Scallops, Dill Shrimps, Smoked Shrimps, Blue Mussels, Baby Clams, Cold-Smoked Salmon, Seared Salmon, Pickled Salmon</i> 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</p> | <p>398</p> |
| <p>HOUSE-SMOKED SALMON FILLET, Norway  <i>Creamed Morel Mushrooms, Dill Potatoes, Dark Dill Sauce</i> 自家煙燻挪威三文魚柳配忌廉羊肚菌，手指薯仔及刁草汁</p> | <p>498</p> |
| <p>GRANDMOTHER IDA'S MEATBALLS, 15 pieces  <i>Beef & Pork Meatballs, Mashed Potatoes, Crushed Wild Lingonberries, Cognac Gravy</i> 家傳秘製牛肉豬肉丸(15粒)配薯蓉，越橘莓蓉及干邑汁</p> | <p>368</p> |
| <p>BLACK ANGUS 'PRIME' RIB-EYE ROAST, 18oz <i>Root Vegetable Ragout, Mashed Yukon Gold Potatoes, 'Grains Of Paradise Butter', Red Wine Sauce</i> 香烤安格斯黑肉眼扒(18安士)配根菜粒，黃金薯仔蓉，天堂籽牛油及紅酒汁</p> | <p>688</p> |
| <p>FREE RANGE CHICKEN (half/whole) <i>Roasted Zucchini, Baby Carrots, Gold Root, Rosemary Gravy</i> 澳洲走地雞(半/全隻)配烤意大利青瓜，小胡蘿蔔，黃金甜菜頭及迷迭香肉汁</p> | <p>288/388</p> |



CHILLED POTATO FOAM*Smoked Salmon Roe, Farmed Norway*

薯仔泡沫配燻挪威（養殖）三文魚子

SALMON IN FIVE WAYS *Farmed Norway**Cold Smoked, Seared, Mousse, Pickled, Gravad Lax*

挪威（養殖）三文魚驚喜五重奏（冷燻，輕煎，慕絲，醃製及紅菜頭漬）

HOUSE-SMOKED SALMON *Farmed Norway**Creamed Morel Mushrooms, Fingerling Potatoes, Dark 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

'DAIM' PARFAIT*Meringue, Almond, Caramel, Chocolate,**Inspired by Swedish 'Daim' Candy Bar*

DAIM 芭菲配蛋白脆餅，杏仁，焦糖朱古力

4 courses 518

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.