

CHILLED SEARED SCALLOP *Hokkaido*

Sea Urchin, Shrimp Jelly, Sea Grapes

輕煎刺身帶子配海膽 · 蝦湯啫喱及海葡萄

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)

COLD SMOKED REINDEER RUMP

Golden & Striped Beetroot, Smoked Sour Cream, Pickled Fresh Lingonberries

冷燻鹿肉配黃金菜頭 · 紅菜頭 · 煙燻酸忌廉及醃新鮮越橘莓

PARSNIP & CARAMELIZED ONION SOUP

Finnish Trumpet Chanterelle Crème

香滑白甘荀焦糖洋蔥湯配芬蘭雞油菌忌廉

PAN-FRIED TURBOT FILLET *North Atlantic*

Roasted Root Artichoke, Baby Fennel, Pickled Chanterelle & Kale Vinaigrette

香煎多寶魚柳配烤亞枝竹 · 小茴香 · 醃雞油菌羽衣甘藍橄欖油

or

SLOW-ROASTED VENISON TENDERLOIN

Barley Risotto, White Carrot, Pickled Pumpkin, Black Currant Sauce

慢烤黃麋柳配薏米意大利飯 · 白甘荀 · 醃南瓜及黑加侖子汁

ARCTIC CLODBERRY & CHOCOLATE 65%

Cloudberry Curd & Jelly, Chocolate Mousse & Sponge

雲莓醬配朱古力

雲莓醬啫喱及朱古力慕絲海綿蛋糕

6 COURSES 728 PER PERSON

Nordic Spirit Pairing Available

~ menu designed for complete table ~



Vegetarian /



Signature

All prices are in Hong Kong Dollars
10% service charge applies

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

CHILLED SEARED SCALLOP Hokkaido

Sea Urchin, Shrimp Jelly, Sea Grapes
 輕煎刺身帶子配海膽 · 蝦湯啫喱及海葡萄

or

COLD SMOKED REINDEER RUMP

Golden & Striped Beetroot, Smoked Sour Cream, Pickled Fresh Lingonberries
 冷燻鹿肉配黃金菜頭 · 紅菜頭 · 煙燻酸忌廉及醃新鮮越橘莓

or

WARM PORCINI TARTALETTE 

Crispy Porcinis, Broken Quiche, Lapland Matsutake Powder
 牛肝菌批配芬蘭拉普蘭松茸粉末

PARSNIP & CARAMELIZED ONION SOUP 

Finnish Trumpet Chanterelle Crème
 香滑白甘荀焦糖洋蔥湯配芬蘭雞油菌忌廉

PAN-FRIED TURBOT FILLET North Atlantic

Roasted Root Artichoke, Baby Fennel, Pickled Chanterelle & Kale Vinaigrette
 香煎多寶魚柳配烤亞枝竹 · 小茴香 · 醃雞油菌羽衣甘藍橄欖油

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 

Barley 'Risotto', White Carrot, Pickled Pumpkin, Black Currant Sauce
 慢烤黃鹿柳配薏米意大利飯 · 白甘荀 · 醃南瓜及黑加侖子汁

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

4 COURSES 588 | 5 COURSES 668**PER PERSON**Vegetarian /  SignatureAll prices are in Hong Kong Dollars
10% service charge applies

- 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·紅菜頭漬及煙燻三文魚子)
- SHRIMP & COD FISH CAKES** *Greenland & Norway* **148**
Marinated Tomatoes, Avocado, Smoked Bell Pepper Sauce
 格陵蘭蝦挪威鱈魚餅配醃蕃茄·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)
- CHILLED SEARED SCALLOP** *Hokkaido* **168**
Sea Urchin, Shrimp Jelly, Sea Grapes
 輕煎刺身帶子配海膽·蝦湯啫喱及海葡萄
- COLD SMOKED REINDEER RUMP** **158**
Golden & Striped Beetroot, Smoked Sour Cream, Pickled Fresh Lingonberries
 冷燻鹿肉配黃金菜頭·紅菜頭·煙燻酸忌廉及醃新鮮越橘莓
- WARM PORCINI TARTALETTE**  **148**
Crispy Porcinis, Broken Quiche, Lapland Matsutake Powder
 牛肝菌批配芬蘭拉普蘭松茸粉末



- 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
 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 **JAAKKO 沙律**)
- 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 · 沙律菜及頂級冷壓橄欖油
- SMOOTH ROASTED SALMON HEAD SOUP** *Norway* **108**
Dill Crème
 香滑烤挪威三文魚頭湯配刁草忌廉
- PARSNIP & CARAMELIZED ONION SOUP**  **108**
Finnish Trumpet Chanterelle Crème
 香滑白甘筍焦糖洋蔥湯配芬蘭雞油菌忌廉



MAIN COURSES

FINDS

- HOUSE-SMOKED SALMON FILLET** *Norway*  **338**
Creamed Morel Mushrooms, Fingerling 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
- PAN-FRIED TURBOT FILLET** *North Atlantic* **358**
Roasted Root Artichoke, Baby Fennel, Pickled Chanterelle & Kale Vinaigrette
香煎多寶魚柳配烤亞枝竹·小茴香·醃雞油菌羽衣甘藍橄欖油
- SLOW-ROASTED VENISON TENDERLOIN**  **398**
Barley Risotto, White Carrot, Pickled Pumpkin, Black Currant Sauce
慢烤黃麂柳配薏米意大利飯·白甘荀·醃南瓜及黑加侖子汁
- GRILLED BLACK ANGUS 'PRIME' RIB-EYE STEAK** (10 oz.) **458**
Smoked Celeriac Puree, Prime Vegetables, Fried Truffle Potatoes, Red Wine Sauce, 'Grains of Paradise Butter'
香燒安格斯肉眼扒 (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
- 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



Vegetarian /  Signature

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- PASTRY CHEF'S SPECIAL PLATTER (for two)** 188
Chocolate Cherry Tart, Beetroot Parfait, Yuzu Pavlova, Smoked Crème Caramel
甜品精選拼盤 (兩人份)
朱古力櫻桃撻 · 紅甜菜芭菲 · 柑橘蛋白脆及煙燻焦糖忌廉
- '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
- BAKED APPLE PUDDING** 108
Sea Buckthorn & Green Apple Sorbet, Fresh Vanilla Sauce
焗蘋果布甸配沙棘莓青蘋果雪葩及新鮮雲呢拿醬
- LINGONBERRY & YOGHURT MOUSSE** 108
Meringues, Lingonberry Jelly, Dried Lingonberries, Lingonberry Syrup
越橘莓乳酪慕絲配蛋白脆餅 · 越橘莓啫喱 · 越橘莓乾及越橘莓醬
- ARCTIC CLODBERRY & CHOCOLATE 65%** 108
Cloudberry Curd & Jelly / Chocolate Mousse & Sponge
雲莓醬配朱古力 - 雲莓醬啫喱及朱古力慕絲海綿蛋糕



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 · 自家煙燻蝦 · 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 · 刁草薯仔及刁草汁

or

BLACK ANGUS 'PRIME' RIB EYE ROAST

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

香烤安格斯肉眼扒配根菜粒 · 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

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

~ 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

PASTRY CHEF'S SPECIAL PLATTER

Chocolate Cherry Tart, Beetroot Parfait

Yuzu Pavlova, Smoked Crème Caramel

甜品精選拼盤

朱古力櫻桃撻 · 紅甜菜芭菲 · 柑橘蛋白脆 · 煙燻焦糖忌廉

588 PER PERSON

(minimum of 2 guests)



Vegetarian /



Signature

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- NORDIC SEAFOOD PLATTER** *(for three)* **398**
*Scallops, Dill Shrimps, 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
- HOUSE-SMOKED SALMON FILLET** *Norway*  **498**
Creamed Morel Mushrooms, Dill Potatoes, Dark 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
- GRANDMOTHER IDA'S MEATBALLS** *(15 Pieces)*  **368**
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
- BLACK ANGUS 'PRIME' RIB-EYE ROAST** *(18 oz.)* **688**
Root Vegetable Ragout, Mashed Yukon Gold Potatoes, 'Grains Of Paradise Butter', Red Wine Sauce
 香烤安格斯肉眼扒 (18安士) 配根菜粒 · 黃金薯仔蓉 · 天堂籽牛油及紅酒汁
- WHOLE ROASTED FREE RANGE CHICKEN** *(1-hour preparation time)* **388**
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)



Vegetarian /



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SMOKED SALMON ROE *Farmed in Norway*
Golden Beetroot, Sour Cream

煙燻挪威養殖三文魚子配黃金菜頭及酸忌廉

SALMON IN FIVE WAYS *Farmed in 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 in 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·焦糖及朱古力

4 COURSES 518 PER PERSON



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.



Vegetarian / Signature

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