

**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 SEAFOOD & PICKLED VEGETABLES**

*Smoked Shrimp, Baby Clams, Blue Mussels, Pickled Salmon, Smoked Trout Roe*  
 海鮮漬菜冷盤 (煙燻蝦·甜蜆·藍青口·醃三文魚·煙鱒魚子)

or

**SMOKED ROAST BEEF & GRILLED BEETROOT**

*Natural US Beef 'Prime' Thinly Sliced Fillet, Beetroot, Watercress, Black Garlic-Celeriac Sauce*  
 煙燻烤牛肉甜菜頭

美國特優純天然牛柳薄切·甜菜頭·西洋菜及黑蒜芹菜汁

or

**POACHED WHITE ASPARAGUS** 

*Romanesco, Zucchini, Mixed Fresh Herb Sauce*

水煮白露筍配羅馬椰菜花·意大利青瓜及新鮮香草汁

**FINNISH SUMMER VEGETABLE SOUP** 

*Leek, Potato, Onion, Cauliflower, Green Peas*

芬蘭仲夏菜湯

大葱·薯仔·洋葱·椰菜花·青豆

**PAN-FRIED SEA BASS FILLET**

*Carrot-Potato Puree, Grilled Asparagus, French Beans, Horseradish Sauce*  
 香煎海爐魚柳配胡蘿蔔薯仔蓉·煎露筍·法邊豆及辣根汁

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

**GRILLED PREMIUM SPRING LAMB TENDERLOIN** 

*Roasted Parsnip, Mild Garlic Puree, Fried Kale, Red Wine Sauce*

香燒嫩羊柳配烤防風草·蒜子蓉·炸羽衣甘藍及紅酒汁

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 /



Signature

All 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 SEAFOOD & PICKLED VEGETABLES** **168**  
*Smoked Shrimp, Baby Clams, Blue Mussels, Pickled Salmon, Smoked Trout Roe*  
 海鮮漬菜冷盤 (煙燻蝦·甜蜆·藍青口·醃三文魚·煙鱒魚子)
- SMOKED ROAST BEEF & GRILLED BEETROOT** **168**  
*Natural US Beef 'Prime' Thinly Sliced Fillet, Beetroot, Watercress, Black Garlic-Celeriac Sauce*  
 煙燻烤牛肉甜菜頭  
 美國特優純天然牛柳薄切·甜菜頭·西洋菜及黑蒜芹菜汁
- POACHED WHITE ASPARAGUS**  **158**  
*Romanesco, Zucchini, Mixed Fresh Herb Sauce*  
 水煮白露筍配羅馬椰菜花·意大利青瓜及新鮮香草汁



Vegetarian /




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**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

**FINNISH SUMMER VEGETABLE SOUP**  **108**

*Leek, Potato, Onion, Cauliflower, Green Peas*

**芬蘭仲夏菜湯**

大蔥 · 薯仔 · 洋蔥 · 椰菜花 · 青豆



Vegetarian /



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- HOUSE-SMOKED SALMON FILLET** Norway  **348**  
*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 SEA BASS FILLET** **368**  
*Carrot-Potato Puree, Grilled Asparagus, French Beans, Horseradish Sauce*  
 香煎海鱸魚柳配胡蘿蔔薯仔蓉·煎露筍·法邊豆及辣根汁
- GRILLED PREMIUM SPRING LAMB TENDERLOIN** **398**  
*Roasted Parsnip, Mild Garlic Puree, Fried Kale, Red Wine Sauce*  
 香燒嫩羊柳配烤防風草·蒜子蓉·炸羽衣甘藍及紅酒汁
- GRILLED NATURAL US BEEF 'PRIME' RIB-EYE STEAK** (10 oz.) **488**  
*Smoked Celeriac Puree, Prime Vegetables, Fried Truffle Potatoes, Red Wine Sauce, 'Grains of Paradise Butter'*  
 香燒美國特優純天然肉眼扒 (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
- 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**  **228**  
*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



- 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
- CHOCOLATE DOME** 108  
*Caramel Ice-Cream, Poached Strawberries, Caramel Popcorn, Chocolate Sauce*  
朱古力拱形蛋糕配焦糖雪糕 · 水煮士多啤梨 · 焦糖爆谷 · 朱古力醬
- LINGONBERRY ALMOND TART** 108  
*Lingonberry Sorbet, Cream Cheese, Meringues, Lingonberry Gel*  
越橘莓杏仁批配越橘莓雪葩 · 芝士忌廉 · 蛋白脆餅及越橘莓啫喱
- 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*

**NATURAL US BEEF 'PRIME' RIB-EYE ROAST**

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

香烤美國特優純天然肉眼配根菜粒 · 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 /



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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
- NATURAL US BEEF 'PRIME' RIB-EYE ROAST** *(18 oz.)* **688**  
*Root Vegetable Ragout, Mashed Yukon Gold Potatoes, 'Grains Of Paradise Butter', Red Wine Sauce*  
 香烤美國特優純天然肉眼 (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

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**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)

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**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

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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

**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.