

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籽)

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·煙鱒魚籽)

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 

Cauliflower, Zucchini, Mixed Fresh Herb Sauce
 燴白露筍配椰菜花·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

大蔥·薯仔·洋蔥·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 PER PERSON | 5 COURSES \$668 PER PERSON

四道菜每位 588 元 | 五道菜每位 668 元






Vegetarian /  Signature

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

STARTERS

FINDS

- 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籽)
- 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·煙鱒魚籽)
- 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**
Cauliflower, Zucchini, Mixed Fresh Herb Sauce
燴白露筍配椰菜花·意大利青瓜及新鮮香草汁
- 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)
- SHRIMP & COD FISH CAKES** *Greenland & Norway* **\$148**
Marinated Tomatoes, Avocado, Smoked Bell Pepper Sauce
格陵蘭蝦伴挪威鱈魚餅配醃蕃茄·牛油果及煙燻甜椒汁




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Chef 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) 

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  **\$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



MAIN COURSES

FINDS

- 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
- 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
- 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
- HOUSE-SMOKED SALMON FILLET Norway**  **\$348**
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**  **\$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



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- 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**
- CHOCOLATE DOME** **\$108**
Caramel Ice-Cream, Poached Strawberries, Caramel Popcorn, Chocolate Sauce
 朱古力拱形蛋糕 配焦糖雪糕 · 燴士多啤梨 · 焦糖爆谷 · 朱古力醬



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, 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

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

ROASTED 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

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

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

\$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 'PRIME' RIB-EYE** (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
- HOUSE-SMOKED SALMON FILLET** *Norway* **\$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
- 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
- ROASTED 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)



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

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)

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

'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

\$518 PER PERSON

每位518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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