

## bar menu

from noon to 22:30

### afternoon tea set ( 2 persons )

\$ 688

a luxe indulgence with freshly made savoury and sweet delicacies,  
available daily from 2:00pm ( last order 4:30pm )

### to pair with wines

duck rillettes, gherkin, sourdough bread

\$ 220

 Heritage beef tartare, sourdough bread

\$ 260

Paleta Bellota-Bellota Iberico 50g

\$ 280

 bluefin tuna, egg, smoked eel salad

\$ 298

savoury combo

3 types of savoury canapé, 2 pieces each

\$ 300

caviar Oscietra W3 50g, chestnut blinis, crème fraiche

\$ 1,288

sauteed snails, crispy crouton, garlic, piquillo & watercress sauce


\$ 200

crab fritters, Espelette chilli sauce

\$ 240

 croque monsieur, French fries

\$ 280

 croque beef burger, French fries

\$ 290

beef short rib, crispy potato, cherry jus

\$ 340

homemade pasta, crustacean sauce, black truffle, Thai basil

\$ 380

French fries, truffle sauce

\$ 88

artisan cheese platter

\$ 288

### to pair with whiskies

onion ring, Espelette chilli sauce


\$ 88

fish friture, Espelette chilli sauce

\$ 118

dessert of the day

\$ 138

 rum baba

\$ 168


sweet combo

2 types of sweet canapé and scone, 2 pieces each

\$ 300

orangette ( tin box )

\$ 358

 Madeleine XXL ( pre-order 2 days in advance )

\$ 380

 baked Alaska ( 2 persons )

\$ 388

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Prices are subject to 10% service charge




# ami

A fine bistronomie dining experience to celebrate elevated yet  
approachable Parisian cuisine


## dinner

18:30 to 21:30

### cold appetiser

-  Heritage beef tartare, sourdough bread \$ 260
-  heirloom tomato, buffalo mozzarella, olive oil \$ 260
-  bluefin tuna, egg, smoked eel salad \$ 298
- caviar Oscietra W3 50g, chestnut blinis, crème fraiche \$ 1,288


### hot appetiser

- sauteed snails, crispy crouton, garlic, piquillo & watercress sauce \$ 200
-  warm zucchini tart, black truffle, thyme \$ 240
- seared scallop, saffron potato \$ 360
- seared duck foie gras, caramel jus \$ 398


### soup

- Mediterranean fisherman soup, toasted focaccia \$ 240
- soup of the day \$ 260


### pasta

-  homemade pasta, forest mushroom, petit pois \$ 300
- homemade pasta, crustacean sauce, black truffle, Thai basil \$ 380







### seafood

- octopus, pearl couscous, bell pepper sauce \$ 320
- toothfish, green peas, red wine sauce \$ 420
-  lobster thermidor, sweet potato gnocchi \$ 498
- Dover sole 'Meuniere' ( 2 persons ) \$ 1,280

### meat

- beef short rib, crispy potato, cherry jus \$ 340
- spiced pork belly, shallot confit, quince jus \$ 360
- wagyu beef cheek, apple, mushroom \$ 450
- Japanese wagyu beef tenderloin A4 ( 150g ) \$ 880
- Pyrenees lamb shoulder ( 2 persons ) \$ 980
- Iberico pork loin, thyme jus ( 2 - 4 persons ) \$ 1,080
- roasted yellow chicken, thyme jus ( 2 - 4 persons ) \$ 1,180
-  poached yellow chicken en 'Vessie', black truffle, madeira sauce ( 2 - 4 persons, preparation time 60 minutes ) \$ 1,588


### side

-  French fries, truffle sauce \$ 88
-  potato mousseline \$ 88
-  green salad, date vinaigrette \$ 88
-  creamed spinach \$ 98
-  roasted vegetables \$ 128
-  forest mushroom \$ 138


### cheese

- artisan cheese platter \$ 288

### dessert

- dessert of the day \$ 138
- soufflé of the day \$ 168
-  rum baba \$ 168
-  baked Alaska ( 2 persons ) \$ 388
-  Madeleine XXL ( pre-order 2 days in advance ) \$ 380

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 vegetarian

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