



ami

Lunch 午餐

appetiser 前菜

grenaille potato, sherry vinegar, summer truffle
夏季黑松露配薯仔暖沙律
(supplement \$98, or \$196 with 3g of AUS winter black truffle
另加\$98，或加\$196添加澳洲冬季黑松露3克)

hamachi, cucumber, radish
油甘魚
(supplement \$148 for 5g of caviar 另加\$148配魚子醬5克)

  mushroom soup, shiitake & black pepper roll
香濃蘑菇湯配香菇酥

 Heritage beef tartare, seaweed crisp
法國生牛肉他他

 white sweet onion, black truffle
法國甜洋蔥配黑松露
(supplement \$188 另加\$188)


main course 主菜

Morisseau mussel, ravioli, fennel, parsley
法國藍青口配意大利雲吞

scallop, seaweed beurre blanc
帶子配海苔牛油汁
(supplement \$168 另加\$168)


barbarie duck, Agen plum, caramel jus
法國芭芭拉鴨肉

 Australian wagyu beef tenderloin, mustard sauce
澳洲和牛牛柳
(supplement \$198 to change to Japanese A4 wagyu beef
另加\$198轉日本A4和牛牛柳)

 homemade pasta, tomato, Thai basil
番茄羅勒手工意粉
(supplement \$98 for 3g of AUS winter black truffle
另加\$98 配澳洲冬季黑松露3克)

cheese & dessert 芝士及甜品

 white peach, earl grey tea
白桃

 mango soufflé, sage & apricot sorbet
芒果梳乎厘配杏桃雪葩

Guanaja chocolate tart, blackberry, tarragon
黑莓朱古力撻

artisanal cheese, sourdough bread
芝士拼盤

3 courses 道菜 | \$598

amuse bouche • appetiser • main course • dessert / cheese • petits fours • coffee / tea
餐前小吃 • 前菜 • 主菜 • 甜品 / 芝士 • 法式美點 • 咖啡/茶

4 courses 道菜 | \$688

amuse bouche • 2 appetisers • main course • dessert / cheese • petits fours • coffee / tea
餐前小吃 • 前菜2款 • 主菜 • 甜品 / 芝士 • 法式美點 • 咖啡/茶

new seasonal dishes are available every month

 signature

 vegetarian

A 10 per cent service charge will be added to your bill.
Please inform us of any food allergies or dietary restrictions in advance.