







ami

à la carte



appetiser

-  Heritage beef tartare, seaweed crisp \$260
asparagus, mint, mousseline sauce \$280
-   mushroom soup, shiitake & black pepper roll \$298
duck foie gras & scallop "ballotine", seaweed beurre blanc \$360
-  white sweet onion, black truffle \$380

main course

-  homemade pasta, mushroom, honey bean \$388
caramelised eel, wild garlic mousseline \$388
-  yellow chicken, morel, yellow wine \$398
barbarie duck, Agen plum, Banyuls vinegar jus \$488
Japanese A4 wagyu beef tenderloin, olive tapenade \$780

cheese & dessert

-  elderflower soufflé, earl grey ice cream \$168
Guanaja 70% chocolate, passion fruit, timut \$168
artisanal cheese platter \$288
-  baked Alaska (for 2 persons) \$380



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.