



ami

lunch


appetiser

asparagus, mint, mousseline sauce
(supplement \$118, or \$266 with 5g of caviar)

hamachi, cucumber, radish
(supplement \$148 for 5g of caviar)

  mushroom soup, shiitake & black pepper roll

 Heritage beef tartare, seaweed crisp

 white sweet onion, black truffle
(supplement \$188)


main course

caramelised eel, wild garlic mousseline


duck foie gras & scallop "ballotine", seaweed beurre blanc
(supplement \$188)

barbarie duck, Agen plum, Banyuls vinegar jus

Australian wagyu beef tenderloin, olive tapenade
(supplement \$198 to change to Japanese A4 wagyu beef)

 homemade pasta, tomato, Thai basil
(supplement \$98 for 3g of AUS winter black truffle)

cheese / dessert

 rhubarb, strawberry, ginger

mango soufflé, sage & lime sorbet

Guanaja chocolate tart, blackberry, tarragon

artisanal cheese, sourdough bread

3 courses | \$598

amuse bouche • appetiser • main course •
dessert / cheese • petits fours • coffee / tea

4 courses | \$688

amuse bouche • 2 appetisers • main course •
dessert / cheese • petits fours • coffee / tea

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.