







# 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, tomato, Thai basil, AUS winter black truffle \$388  
caramelised eel, wild garlic mousseline \$388
-  yellow chicken, morel, yellow wine \$398  
barbarie duck, Agen plum, Banyuls vinegar jus \$480  
Japanese A4 wagyu beef tenderloin, olive tapenade \$780

### cheese & dessert

-  mango soufflé, sage & lime sorbet \$168  
Guanaja chocolate tart, blackberry, tarragon \$168  
artisanal cheese platter, sourdough bread \$288
-  baked Alaska ( for 2 persons ) \$380



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