

ami

Lunch 午餐

appetiser 前菜

lobster, citrus, marigold
龍蝦沙律

(supplement \$168, supplement \$148 for 5g of caviar 另加\$168 · 加\$148配魚子醬5克)

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

 hand-cut wagyu beef tartare, seaweed crisp
手切生和牛他他

Morisseau mussel, garlic, crème fraiche
法國藍青口


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


main course 主菜

Japanese seabream, Paimpol coco beans, Thai basil
日本鯛魚配潘波可可豆

 seafood vol au vent, crustacean sauce
海鮮酥皮盒
(supplement \$168 另加\$168)


 yellow chicken, morel, yellow wine
黃油雞配羊肚菌

 Australian wagyu beef tenderloin, green peppercorn 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

cheese & dessert 芝士及甜品

floating island, white peach, earl grey tea
法式漂浮雪島

 banana soufflé, toffee ice cream
香蕉梳乎厘配拖肥雪糕

quetsche plum compote & sorbet, caramelised puff
法國西梅

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.