

ami

à la carte 零點菜單



appetiser 前菜

-  Japanese fruit tomato, olive, mustard, basil \$260
日本番茄
-  grenaille potato, sherry vinegar, summer truffle \$220
夏季黑松露配薯仔暖沙律
-   white sweet onion, winter black truffle \$280
法國甜洋蔥配黑松露
-   mushroom soup, shiitake & black pepper roll \$240
香濃蘑菇湯配香菇酥
- hamachi, horseradish, cucumber & yuzu kosho \$220
油甘魚
- blue lobster, scallop, octopus, seaweed,
grilled peanut oil, lime \$398
法國藍龍蝦海鮮沙律
-  hand-cut wagyu beef tartare, seaweed crisp \$190
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main course 主菜

-  homemade pasta, tomato, Thai basil \$198
(supplement \$168 for 5g of winter black truffle, or \$198 for half lobster)
番茄羅勒手工意粉
(加\$168配冬季黑松露5克，或加\$198配龍蝦半隻)
- Morisseau mussel ravioli, fennel, garlic, crème fraiche \$288
法國藍青口意大利雲吞
- Brittany scallop, seaweed, beurre blanc \$380
法國帶子配海苔牛油汁
-  lobster “vol au vent”, flaky puff, crustacean sauce \$568
龍蝦酥皮盒
-  yellow chicken, morel, yellow wine \$328
黃油雞配羊肚菌
- Westholme wagyu beef tenderloin,
green peppercorn sauce \$498
澳洲和牛牛柳
- Japanese A4 wagyu beef tenderloin,
green peppercorn sauce \$698
日本A4和牛牛柳
-  Barbarie duck cooked on the bone \$880
(Preparation time 45 minutes, serves four for sharing)
法國芭芭拉鴨
(準備時間45分鐘，可供4人分享)

cheese & dessert 芝士及甜品

-  mango soufflé, passion fruit sorbet \$128
芒果梳乎厘配熱情果雪葩
- Guanaja chocolate tart, blackberry, tarragon \$128
黑莓朱古力撻
-  baked Alaska (serves two for sharing) \$240
火焰雪山 (可供2人分享)
- artisanal cheese platter, sourdough bread \$248
芝士拼盤



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.