



# ami

## lunch


### appetiser

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

smoked haddock, crème fraîche, citrus  
( 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, mushroom, honey bean, butter sauce

### cheese / dessert

rhubarb, strawberry, ginger

 elderflower soufflé, earl grey ice cream

Guanaja 70% chocolate, passion fruit, timut

artisanal cheese

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### 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

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new seasonal dishes are available every month

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 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.