

ami

seasonal tasting dinner

by Nicolas Boutin, Chef Ambassador of French Gourmay 2024

asparagus
mint sabayon
(supplement \$148 for 5g of Oscietra caviar)

mushroom soup
shiitake & black pepper roll

eel
wild garlic

duck foie gras
seaweed, beurre blanc

barbarie duck
Agen plum
or
Japanese A4 wagyu beef tenderloin
olive tapenade
(supplement \$198)

Guanaja chocolate tart
blackberry, tarragon

6 courses | \$1,188

4-glass wine pairing \$780

chef's dégustation menu

by Nicolas Boutin, Chef Ambassador of French Gourmay 2024

asparagus & caviar
mint sabayon

mushroom soup
shiitake & black pepper roll

white sweet onion
black truffle

eel
wild garlic

duck foie gras
seaweed, beurre blanc

barbarie duck
Agen plum
or
Japanese A4 wagyu beef tenderloin
olive tapenade

rhubarb
strawberry, ginger
or
fresh sheep cheese
cheesecake, cherry

Guanaja chocolate tart
blackberry, tarragon

8 courses | \$1,888

6-glass wine pairing \$1,180

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