

# ami

Modern French Charm, Wine & Whisky Wonders



**MICHELIN**

2025



# Salon



Space: 370 sq. ft.  
Seating capacity: 18 persons

# The Lounge



Space: 1,170 sq. ft.  
Seating capacity: 22 persons  
Standing capacity: 80 persons

# The Gallery



Space: 230 sq. ft.  
Seating capacity: 12 persons

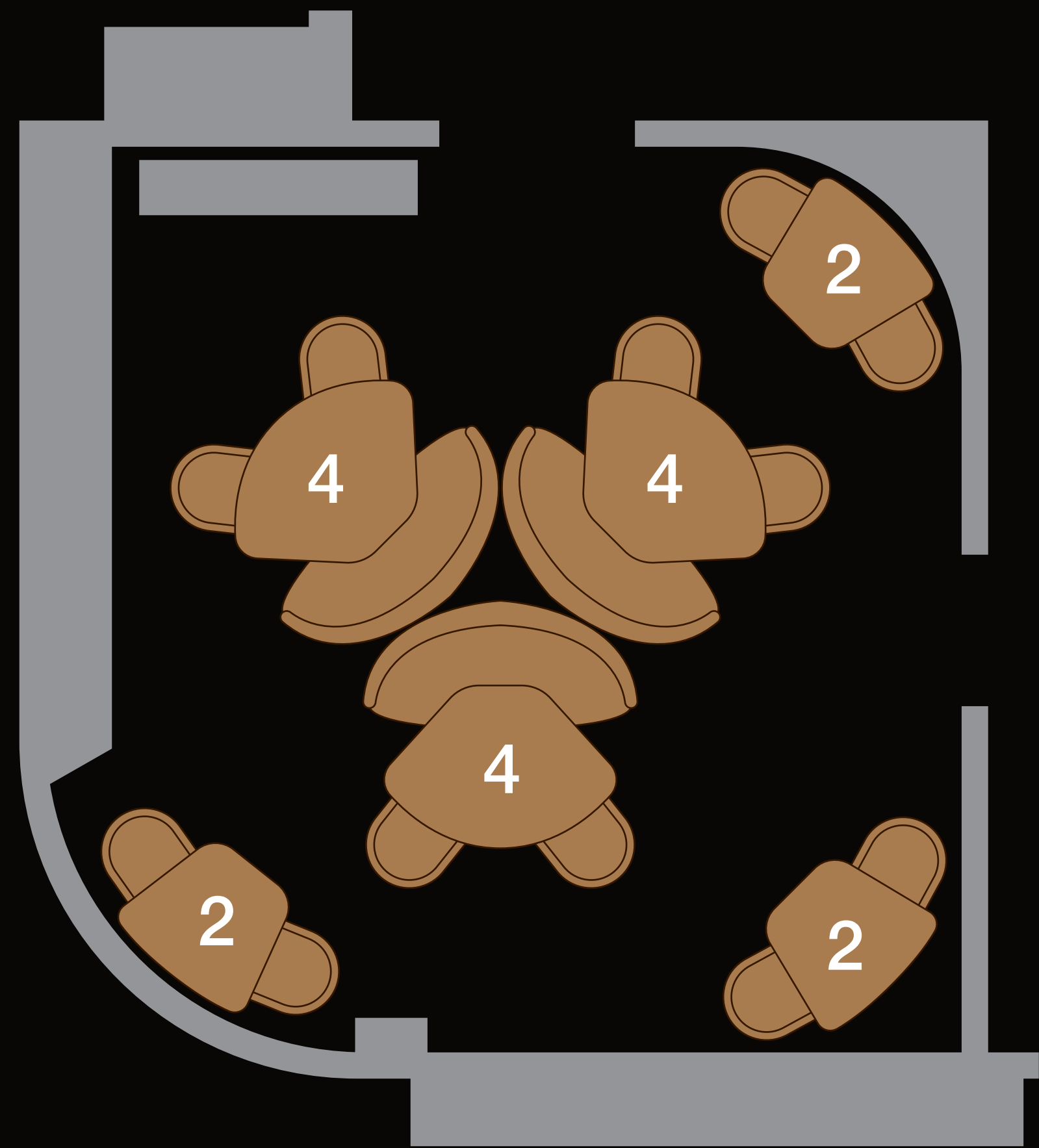
# The Garden



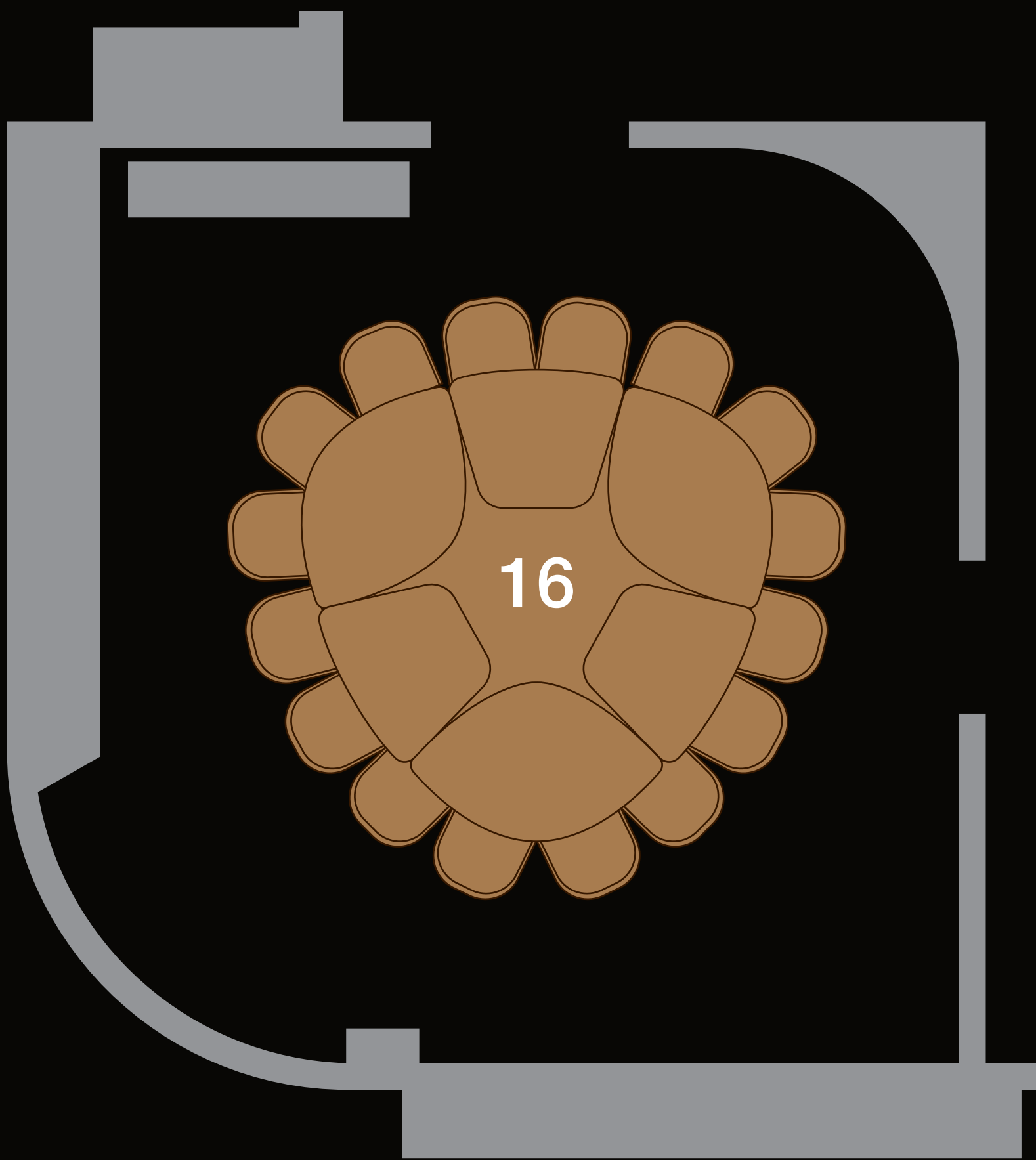
Space: 2,000 sq. ft.  
Seating capacity: 36 persons  
Standing capacity: 90 persons



# Salon Floor Plan



Space: 370 sq. ft.  
Seating capacity: 18 persons ( in six tables )



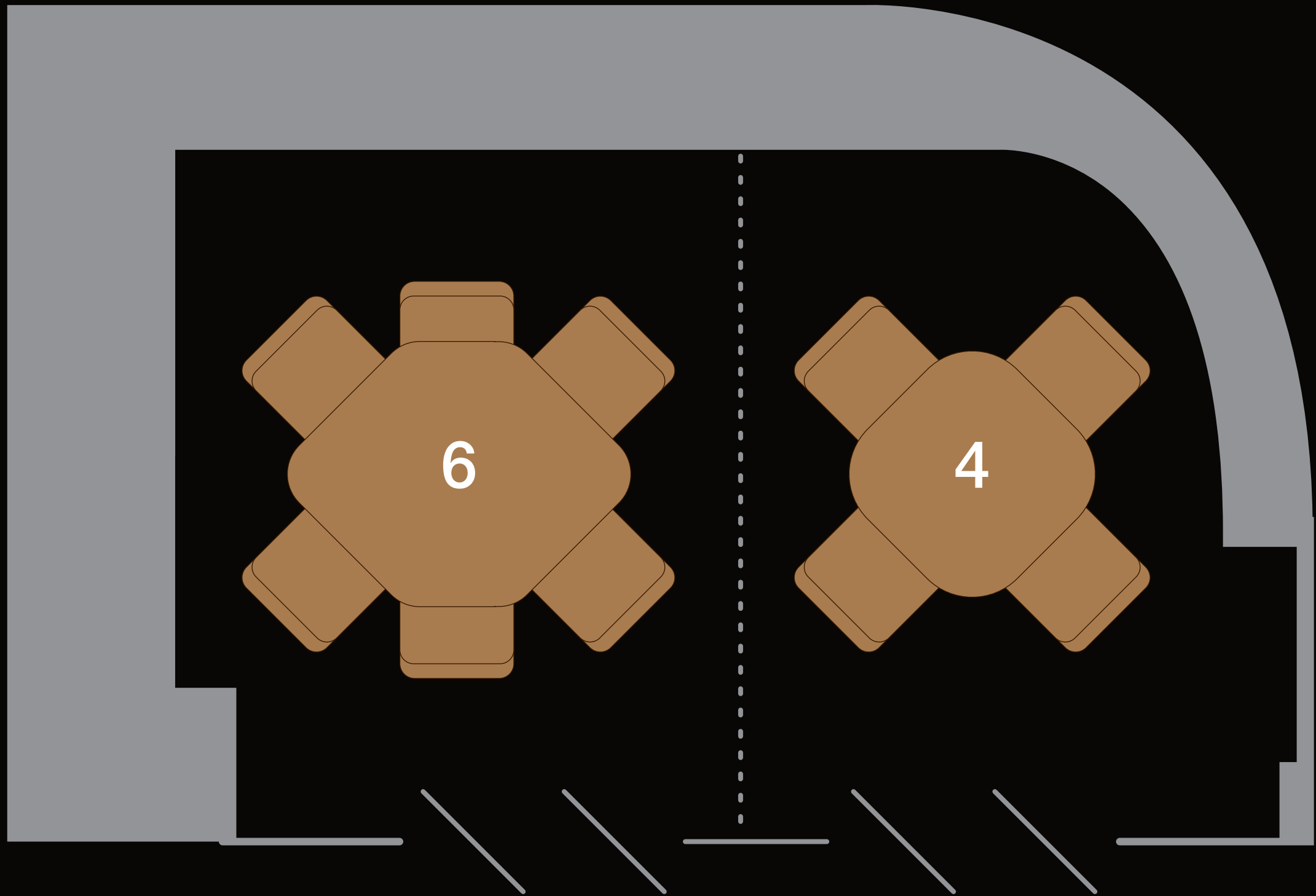
Space: 370 sq. ft.  
Seating capacity: 16 persons ( in one round table )

# The Lounge Floor Plan

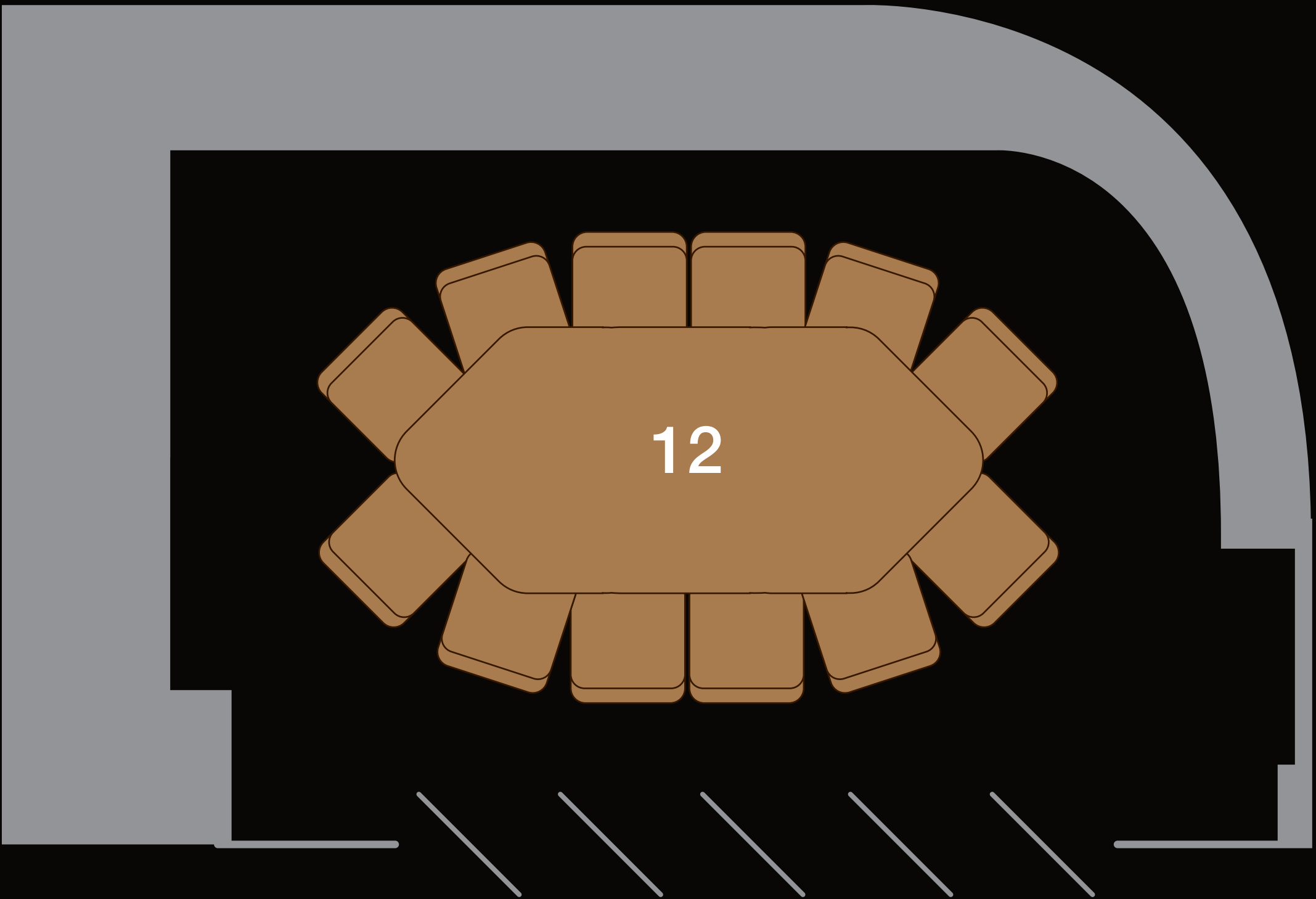


Space: 1,170 sq. ft.  
Seating capacity: 22 persons  
Standing capacity: 80 persons

# The Gallery Floor Plan

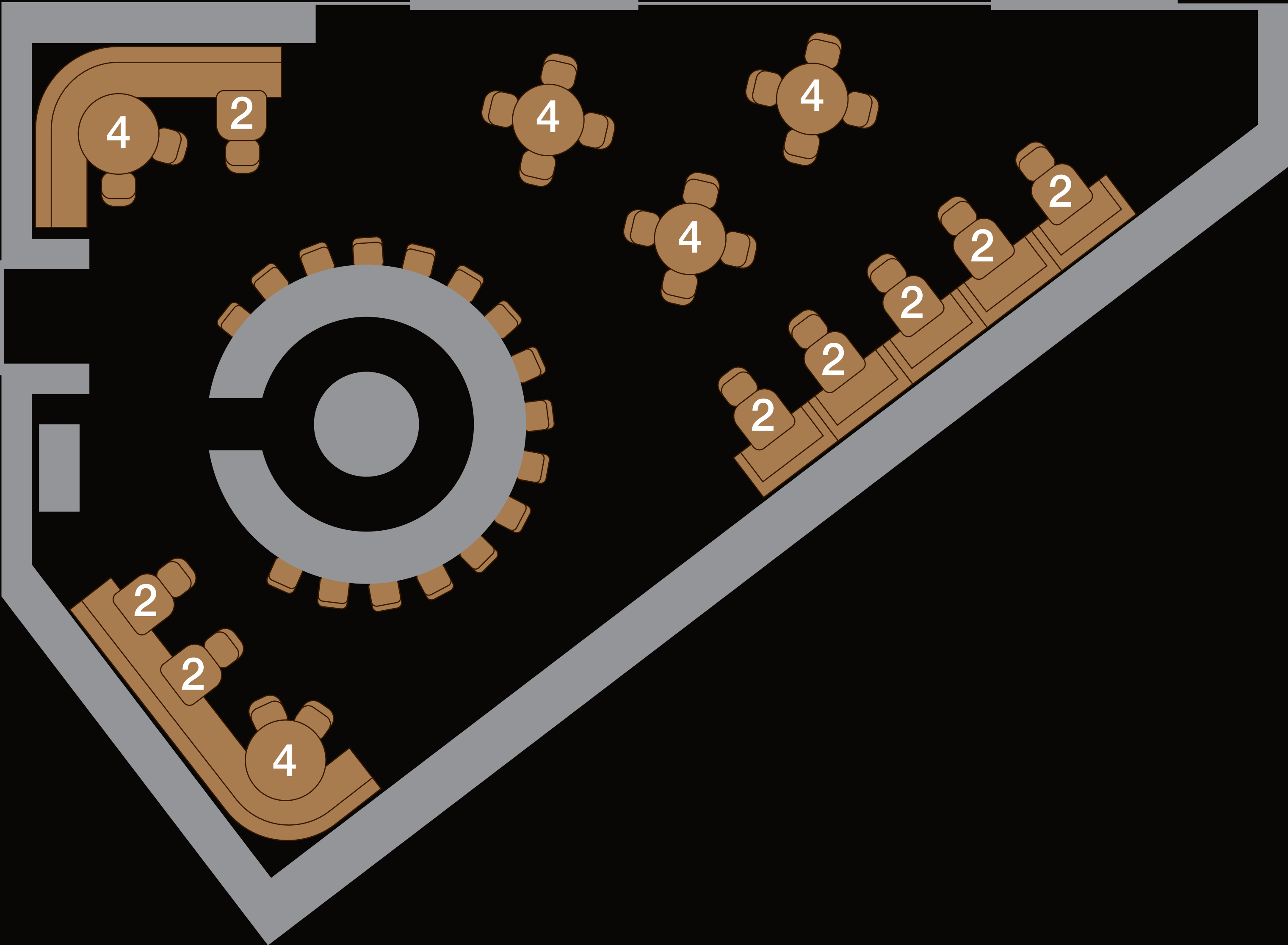


Space: 127 sq. ft. ( left ) / 103 sq. ft. ( right )  
Seating capacity: 6 persons ( left ) / 4 persons ( right )



Space: 230 sq. ft.  
Seating capacity: 12 persons

# The Garden Floor Plan



Space: 2,000 sq. ft.  
Seating capacity: 36 persons  
Standing capacity: 90 persons





# Interior Design

Renowned global design agency Yabu Pushelberg is back with their signature narrative-based approach in designing Ami and Wood Ear. Friendship, trust and balance are key elements with the story of the Collector and the Stylist, characters raised in Hong Kong but bonded through their shared experiences of living in Paris.

Ami invites you to imagine – to comfortably express thoughts and desires without hesitation. Wood Ear is an environment built on trust, representing the beauty of mutual discretion – the essence of true friendship. As such, Ami and Wood Ear work as a pair and lean into each other's moods in a singular harmony.

"We aimed to create a relaxed, authentic, friendly atmosphere where guests may discover and indulge in the characters' thoughtful and beautifully unique relationship. There is a calm, charming, level-headed demeanor to the bistronomie which echoes the familiarity of dining with friends in the comforts of home, a sacred space. The internal whimsy opposes the surrounding urban landscape, teleporting guests into a new version of reality."  
George Yabu



George Yabu and Glenn Pushelberg  
Co-founder of Yabu Pushelberg



# Salon

a cosy cocoon that represents metamorphosis with six sets of custom-made tables and sofas that can be interlocked into a single setting for 16 guests.



16 persons in round table



Seating capacity: 18 persons in 6 tables



# The Lounge

is a casual main dining area where the Wood Ear bar is located, and a rich amber glow evokes warmth, vibrancy and relaxed conversation.

Seating capacity: 22 persons  
Standing capacity: 80 persons



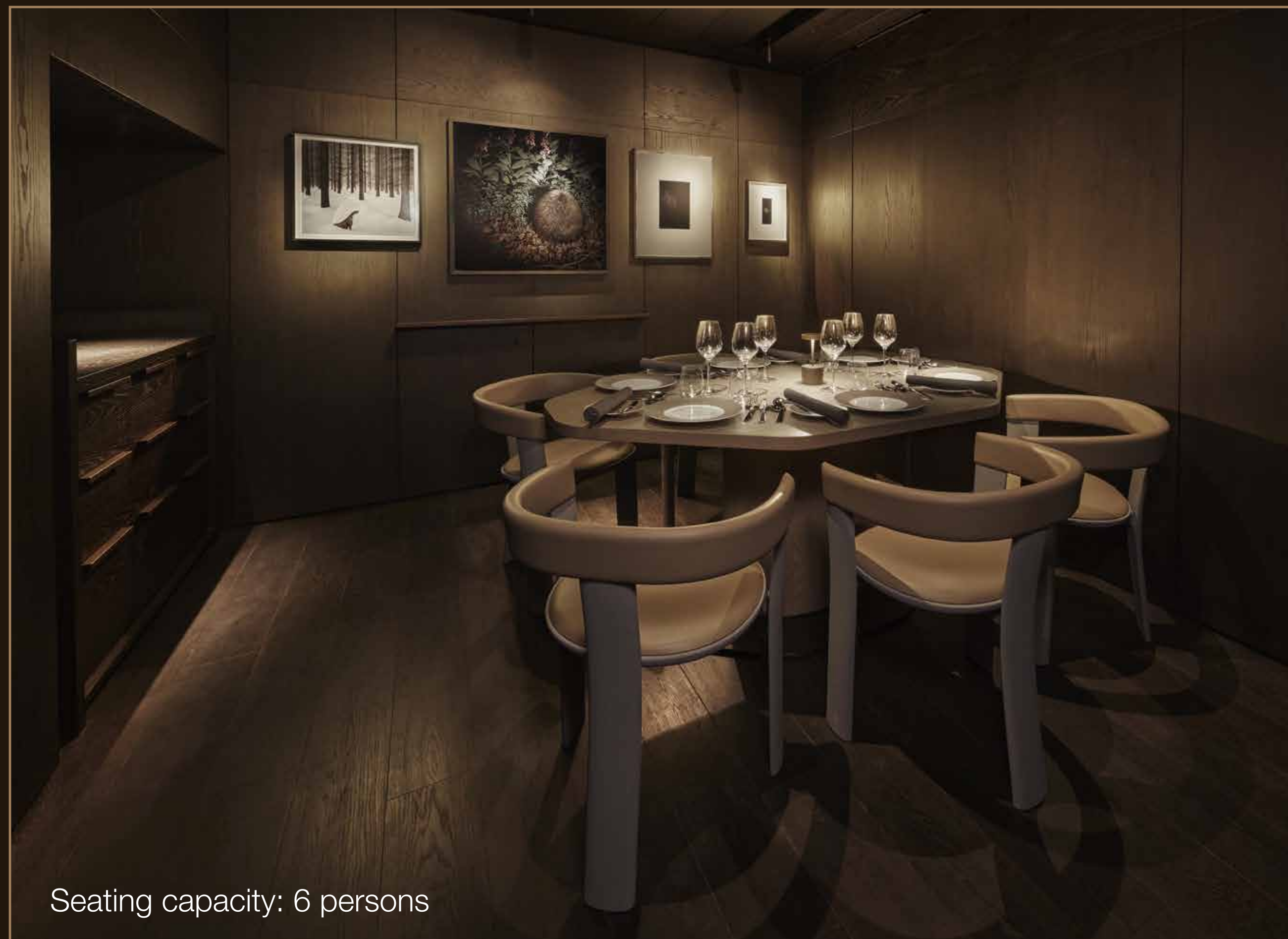
The image shows a private dining room named 'The Gallery'. The room has dark wood-paneled walls and ceiling. A long, dark wooden table is set for 12 guests with white plates, glasses, and silverware. There are 12 light-colored upholstered chairs around the table. On the left wall, there are several framed artworks, including a large one of a forest scene and a smaller one of a bird. A circular mirror is also on the wall. The floor is made of dark wood. The lighting is warm and focused on the table and art.

## The Gallery

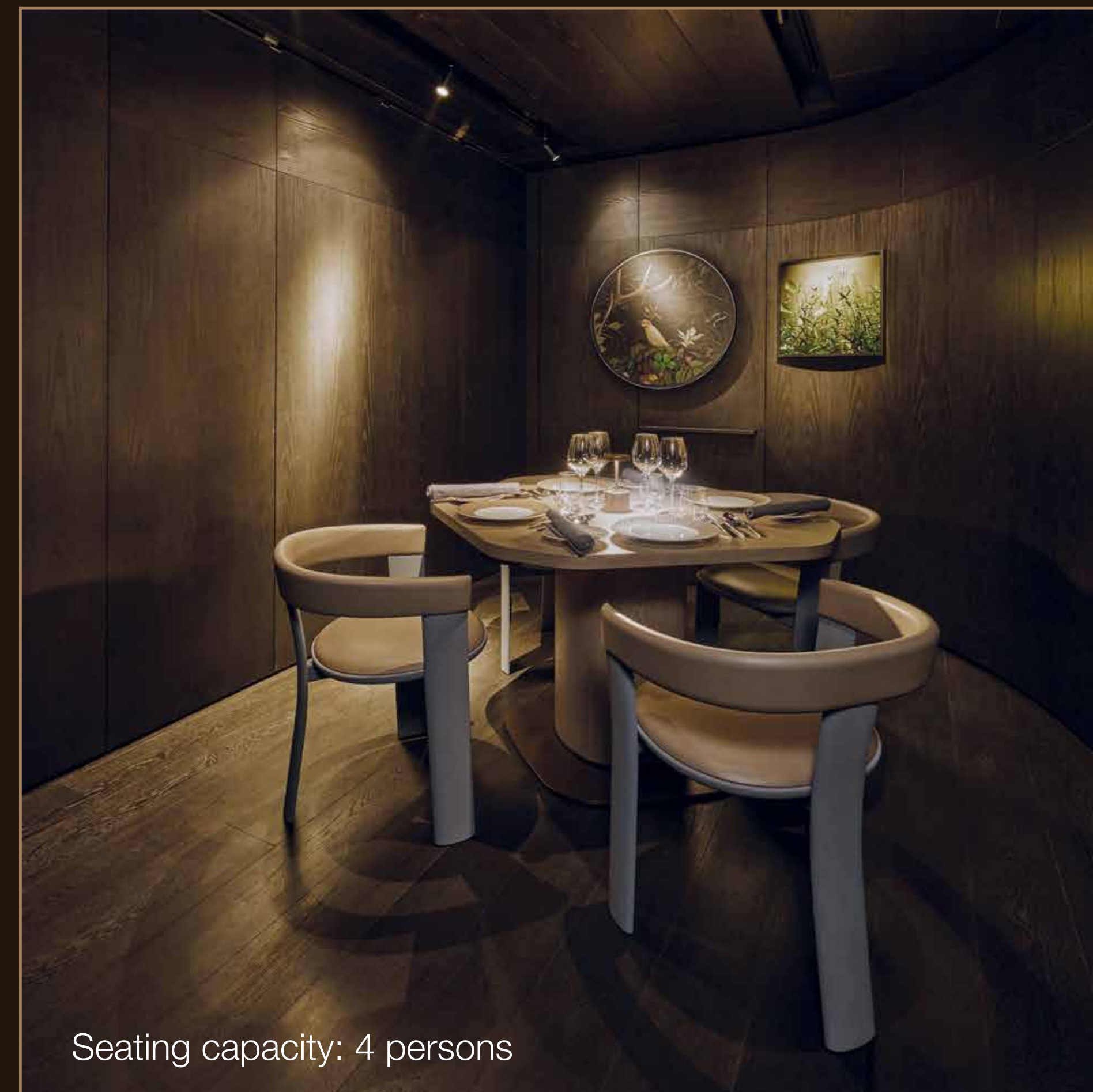
The art-adorned Gallery provides two private rooms (four guests and six guests) which, in the spirit of Ami, can be unified into a space for 12 guests.

Seating capacity: 12 persons





Seating capacity: 6 persons



Seating capacity: 4 persons



# The Garden

provides a tranquil escape that is marked by a curvaceous extension of the Wood Ear bar and an immaculately landscaped focal tree.

Seating capacity: 36 persons  
Standing capacity: 90 persons





# Wood Ear Bar

houses over **400 rare whisky labels**  
and a **2,000-bottle wine collection**





# Modern French

Led by MICHELIN-starred Executive Chef Nicolas Boutin, Ami provides a slice of French haute cuisine that shines with exquisite dishes that are inspired by the tranquillity and vibrancy of life in the woods. Each dish that passes through his hands is transformed into a unique creation that breathes vibrancy, impeccable balance and creative presentation reflecting the enchanting forest life.







Executive Chef

# Nicolas Boutin

“The foundation for elegant simplicity lies in meticulous preparation.”

Executive Chef Nicolas Boutin’s impressive culinary career has taken him around the world, inspiring him to draw on his spirit of adventure to combine the use of pure, simple flavours with timeless ingredients that are light, seasonal and healthy.

Chef Nicolas started his career in France, where he learned fundamental skills in notable restaurants such as Lameloise (3 MICHELIN Stars), Troisgros (3 MICHELIN Stars), Jardin de l’Opera (2 MICHELIN Stars) and Jean Bardet (2 MICHELIN Stars). In 2002, his career hit new heights when he joined two MICHELIN-starred chef Michel Portos at the renowned restaurant, Hauterive Saint-James in Bordeaux. This culinary journey has shaped Chef Nicolas to innovate outside the realms of classic cuisine.

In 2013, he returned to Hong Kong and became the Executive Chef of Gourmet Dining Group and the one MICHELIN starred ÉPURE. With his world-class credentials, culinary artistry and love for simplicity, he offers guests in Ami a dining experience like no other, and was honoured a one-MICHELIN-star in 2025.





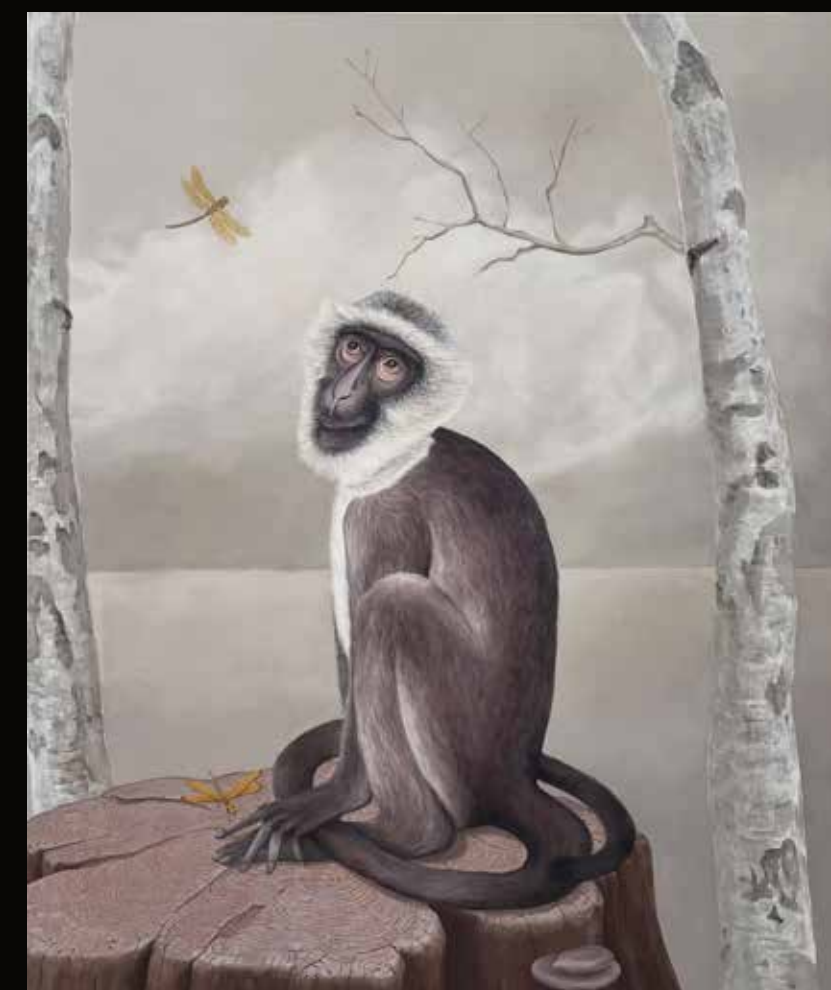
## Arts

The arts housed in Ami and Wood Ear were hand painted by En Viu Studio and artist Zachari Logan from New York as well as artists Eelco Brand and Anki Rohrscheid from Germany.

"These arts imbue fantasy and wonder that cleanse the mind and brighten the soul. Within each room, the paintings ignite joy that leaves a lasting impression on the patrons who visit"

Glenn Pushelberg





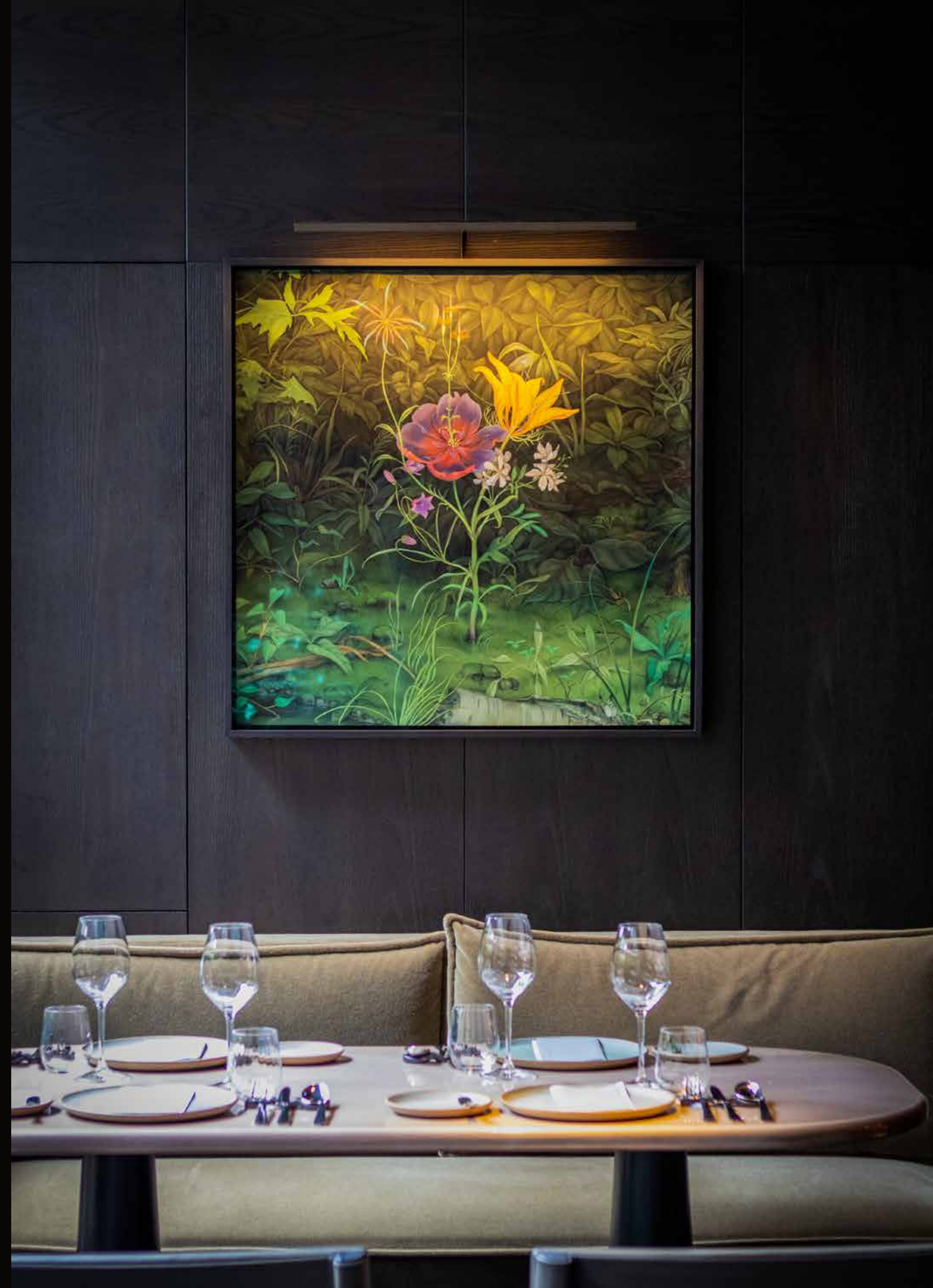
En Viu  
New York





Zachari Logan

New York







Eelco Brand

Germany





Anki Rohrscheid  
Germany



# Awards

ami



2021

- Wine Luxe Top 10 Wine Pairing Restaurants Award (Recommended)
- Wine Luxe Wine By The Glass Restaurant Awards - Bronze Award

2022

- Wine Luxe Wine by the Glass Awards - Recommended Restaurant
- Wine Luxe Top 10 Wine Pairing Restaurants Awards (Western Cuisine) from city life

2023

- Wine Luxe Wine by the Glass Awards - Recommended Restaurant
- Recommended Pairing Sensations by The Time Sommelier

2024

- Pairing Sensations - Nominated Pairing Sensations

wood ear

2021

- Time Out Magazine- Zero-proof Cocktail Programme (Champion)
- Time Out Magazine- Best Restaurants Bar Awards (1st Runner Up)

2022

- Hong Kong Best Spirits Award- Best Whisky Bar- Gold
- Hong Kong Best Spirits Award- Best Whisky List from Hotel & Restaurant - Gold
- Pairing Sensations- Top 12 Recommended Innovative Pairing Sensations

2024

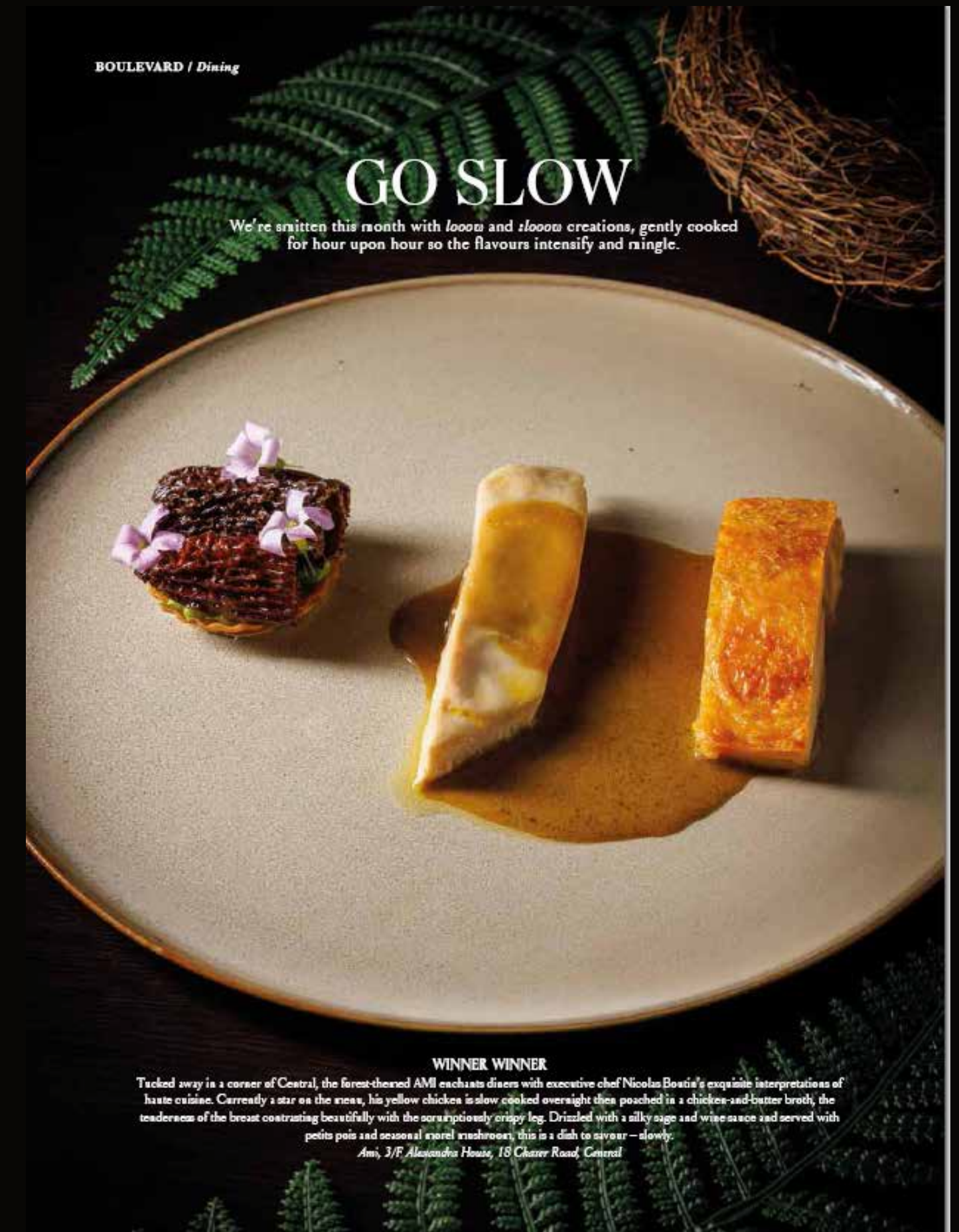
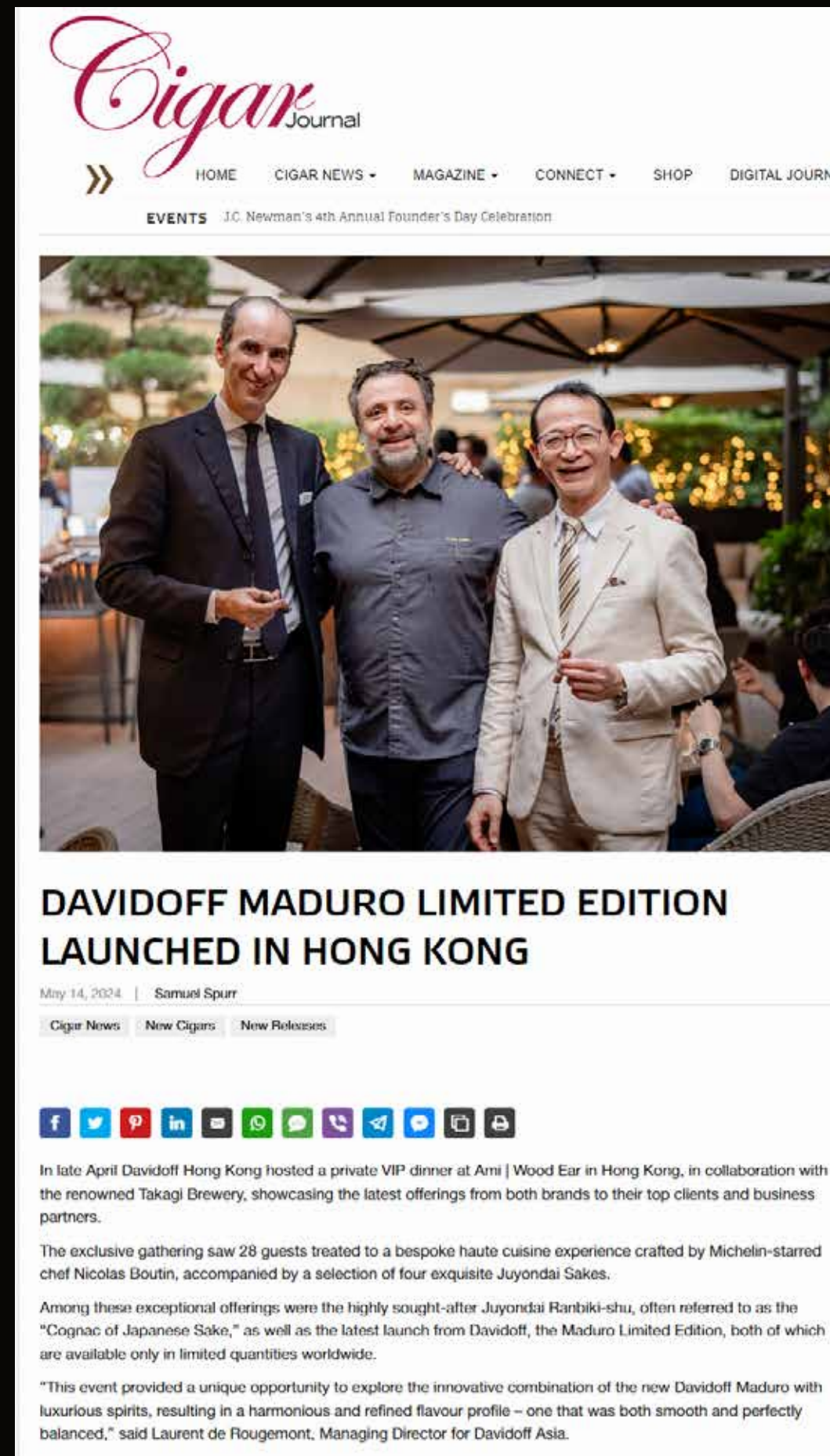
- Best Bar Awards - Best Whisky List from Hotel & Restaurant - Silver



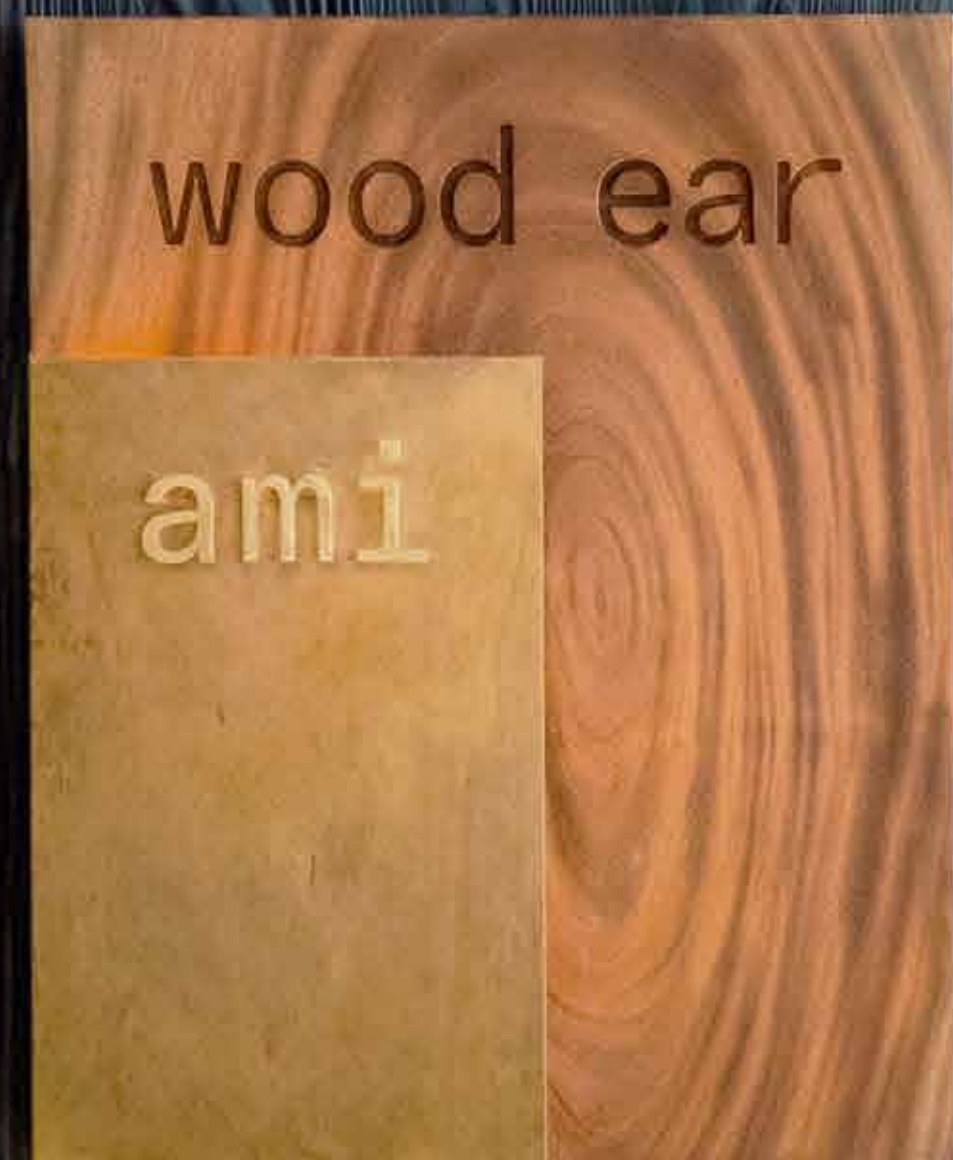




# Media Recognition







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