

ami



à la carte  
零點菜單

appetiser 前菜

|  |                                                                                                         |       |
|--|---------------------------------------------------------------------------------------------------------|-------|
|  | hand-cut wagyu beef tartare, sourdough bread<br>手切生和牛他他                                                 | \$190 |
|  | black fig, Iberico ham 24 months, blueberry vinegar<br>無花果配 24 個月伊比利黑毛豬火腿                               | \$260 |
|  | amaebi shrimp, cauliflower, saffron, caviar<br>甜蝦配椰菜花・藏紅花及魚子醬                                           | \$498 |
|  | Morisseau mussel, melon, horseradish<br>法國青口配蜜瓜<br>(supplement \$128 for 5g of caviar 另加\$128 配魚子醬 5 克) | \$260 |
|  | rock fish soup, rouille sauce<br>石頭魚湯配法式蒜泥蛋黃醬                                                           | \$240 |
|  | mushroom soup, shiitake & black pepper roll<br>香濃蘑菇湯配香菇酥                                                | \$240 |
|  | duck foie gras terrine, Pineau des Charentes jelly<br>鴨肝醬配法國干邑甜酒啫喱                                      | \$288 |
|  | Australian winter black truffle, grenaille baby potato<br>黑松露配法國小薯仔                                     | \$368 |

main course 主菜

|  |                                                                                                                                  |       |
|--|----------------------------------------------------------------------------------------------------------------------------------|-------|
|  | homemade pasta, mushroom sauce, morel<br>羊肚菌蘑菇汁手工意粉<br>(supplement \$88 for 3g of Australian black truffle<br>另加\$88 配澳洲黑松露 3 克) | \$228 |
|  | Murray cod, tomato, capers, olive<br>墨瑞鱈魚配蕃茄及橄欖                                                                                  | \$340 |
|  | seafood “vol au vent”, flaky puff, crustacean sauce<br>海鮮酥皮盒                                                                     | \$398 |
|  | yellow chicken, parsnip, yellow wine sauce<br>黃油雞配防風草及黃酒汁                                                                        | \$328 |
|  | Australian wagyu beef tenderloin, mint béarnaise sauce<br>澳洲和牛牛柳配法式薄荷汁                                                           | \$498 |
|  | Japanese A4 wagyu beef tenderloin,<br>mint béarnaise sauce<br>日本 A4 和牛牛柳                                                         | \$698 |
|  | Barbarie duck cooked on the bone<br>(Preparation time 45 minutes, serves four for sharing)<br>法國芭芭拉鴨<br>(準備時間 45 分鐘・可供 4 人分享)    | \$880 |

cheese & dessert 芝士及甜品

|  |                                                          |       |
|--|----------------------------------------------------------|-------|
|  | jasmine soufflé, lychee sorbet<br>茉莉花梳乎厘配荔枝雪葩            | \$128 |
|  | Paris - Brest, choux pastry, praline cream<br>果仁焦糖巴黎泡芙   | \$128 |
|  | apricot tart, verbena sorbet<br>杏桃撻配馬鞭草雪葩                | \$128 |
|  | baked Alaska (serves two for sharing)<br>火焰雪山 (可供 2 人分享) | \$240 |
|  | artisanal cheese platter, sourdough bread<br>芝士拼盤        | \$248 |



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.