

ami



seasonal tasting dinner

時令晚餐

Morisseau mussel

法國青口配蜜瓜

melon, horseradish

(supplement \$128 for 5g of caviar 另加\$128 配魚子醬 5 克)

mushroom soup

香濃蘑菇湯配香菇酥

shiitake & black pepper roll

Australian winter black truffle, grenaille potato

黑松露配法國小薯仔

Noirmoutier baby potato

Murray cod

墨瑞鱈魚蕃茄及橄欖

tomato, capers, olive

aged Barbarie duck

熟成法國芭芭拉鴨伴黑蒜梅子

plum, black garlic

or

Japanese A4 wagyu beef tenderloin

日本 A4 和牛牛柳

mint béarnaise sauce

(supplement 另加 \$198)

Paris – Brest

果仁焦糖巴黎泡芙

choux pastry, praline cream

petits fours 法式美點

coffee or tea 咖啡或茶

6 courses 道菜 | \$1,188

4-glass wine pairing 葡萄酒配對 \$980

chef's dégustation menu

總廚品味晚餐

Morisseau mussel

法國青口配蜜瓜

melon, horseradish, caviar

mushroom soup

香濃蘑菇湯配香菇酥

shiitake & black pepper roll

Australian winter black truffle, grenaille potato

黑松露配法國小薯仔

Noirmoutier baby potato

Murray cod

墨瑞鱈魚蕃茄及橄欖

tomato, capers, olive

vol au vent

法國龍蝦酥皮盒

lobster, flaky puff, crustacean sauce

aged Barbarie duck

熟成法國芭芭拉鴨伴黑蒜梅子

plum, black garlic

or

Japanese A4 wagyu beef tenderloin

日本 A4 和牛牛柳

mint béarnaise sauce

apricot tart

杏桃撻配馬鞭草雪葩

verbena sorbet

Paris – Brest

果仁焦糖巴黎泡芙

choux pastry, praline cream

petits fours 法式美點

coffee or tea 咖啡或茶

8 courses 道菜 | \$1,588

6-glass wine pairing 葡萄酒配對 \$1,380

A 10 per cent service charge will be added to your bill.

Please inform us of any food allergies or dietary restrictions in advance.