

## all day dining

from noon to 22:30

Madagascar Royal Baerii caviar 50g  
organic chestnut bread, crème fraîche \$ 1,188

### bites

French fries, truffle sauce \$ 88

onion ring, Espelette chili sauce \$ 88

fish friture, Espelette chili sauce \$ 98

### appetiser

hand-cut Heritage beef tartare \$ 260

Paleta Bellota-Bellota Iberico 50g \$ 280

chutoro tuna, egg, heirloom tomato \$ 280

duck rillettes, gherkin, sourdough bread \$ 200

crab cake, Espelette chili sauce \$ 240

garlic snails \$ 200

### main course

croque monsieur, French fries  
cooked ham, emmental cheese \$ 280

croque burger, French fries  
Heritage beef patty, raclette cheese \$ 280

homemade pasta, black truffle  
crustacean sauce, Thai basil \$ 380

Heritage hanger steak, shallot confit \$ 400

### dessert & cheese

dessert of the day \$ 138

sorbet & ice cream ( 3 scoops ) \$ 138

rum baba \$ 168

64% chocolate 'concorde' \$ 168

artisan cheese platter \$ 268

Madeleine XXL ( pre-order 2 days in advance ) \$ 380

Prices are subject to 10% service charge

# ami

A fine bistronomie dining experience to celebrate elevated yet  
approachable Parisian cuisine

## lunch | dinner

12:00 to 14:30, 18:30 to 21:30

### starter

Madagascar Royal Baerii caviar 50g organic chestnut bread, crème fraîche	\$1,188
Polmard beef carpaccio roll, Parmesan, Thai basil celeriac roll, pear, walnut, black truffle	\$240
hamachi marinated, citrus, vanilla oil	\$280
hand-cut Heritage beef tartare	\$260
chutoro tuna, egg, heirloom tomato	\$280
onion soup, Comté cheese	\$200
crab cake, Espelette chili sauce	\$240
garlic snails	\$200
Mediterranean fisherman soup, toasted focaccia	\$240

### main course

sweet potato gnocchi	\$300
scorpionfish, crustacean sauce	\$420
homemade pasta, black truffle crustacean sauce, Thai basil	\$380
guinea fowl, octopus, caramel jus	\$380
Heritage hanger steak, shallot confit ( 100g )	\$400
wagyu beef cheek, apple, sea urchin sauce	\$450
blue lobster, duck foie gras, seaweed	\$690
Japanese wagyu beef tenderloin A4, green peppercorn jus ( 100g )	\$580

### to share

Iberico pork rack, aromatic herbs ( 2 persons )	\$780
Dover sole 'Meunière' ( 2 persons )	\$1,080
Challans duck breast ( 2 - 4 persons )	\$1,280
roasted yellow chicken, thyme jus ( 2 - 4 persons )	\$1,180

### side

French fries, truffle sauce	\$88
potato mousseline	\$88
green salad, date vinegar	\$88
roasted vegetables	\$128
creamy spinach	\$88
forest mushroom	\$138

### dessert / cheese

dessert of the day	\$138
sorbet & ice cream ( 3 scoops )	\$138
soufflé of the day	\$168
rum baba	\$168
64% chocolate 'concorde'	\$168
artisan cheese platter	\$268
Madeleine XXL ( pre-order 2 days in advance )	\$380

Prices are subject to 10% service charge