

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 (Monday to Friday, except public holidays)

starter

Madagascar Royal Baerii caviar 50g organic chestnut bread, crème fraîche	\$ 1,188
Polmard beef carpaccio roll, parmesan, Thai basil	\$ 240
black fig, bellota ham	\$ 260
homemade smoked salmon fillet, greek yoghurt, lemon	\$ 260
hand-cut Heritage beef tartare	\$ 260
chutoro tuna, egg, heirloom tomato	\$ 280
onion soup, comte cheese	\$ 200
crab cake, Espelette chili sauce	\$ 200
garlic snails	\$ 200
Mediterranean fisherman soup, toasted focaccia	\$ 240

main course

sweet potato gnocchi	\$ 300
halibut, butternut	\$ 350
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	\$ 400
lobster, duck foie gras, seaweed	\$ 520
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)	\$ 980
Challans duck breast (2 - 4 persons) roasted plum	\$ 1,180
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 summer vegetables	\$ 88
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	\$ 188
Madeleine XXL (pre-order 2 days in advance)	\$ 380

all day dining

from noon to 22:30

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

French fries, truffle sauce	\$ 88
onion ring, Espelette chili sauce	\$ 88
fish friture, Espelette chili sauce	\$ 98

appetiser

hand-cut Heritage beef tartare	\$ 240
Paleta Bellota-Bellota Iberico Grand Cru Guijuelo 50g	\$ 280
chutoro tuna, egg, heirloom tomato	\$ 280
duck rillettes, gherkin, sourdough bread	\$ 200
crab cake, Espelette chili sauce	\$ 200
garlic snails	\$ 200

main course

croque monsieur, French fries cooked ham, emmental cheese	\$ 240
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
soufflé of the day	\$ 168
rum baba	\$ 168
64% chocolate 'concorde'	\$ 168
artisan cheese platter	\$ 188
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Prices are subject to 10% service charge