

ami

holiday brunch

Heritage beef tartare

or

chutoro tuna salad

or

onion soup

or

crab cake, Espelette chili sauce

or

duck foie gras

(supplement \$68)

slow-cooked egg, red wine sauce

wagyu beef cheek, sea urchin sauce

or

yellow chicken, black truffle jus

or

scorpionfish, crustacean sauce

artisanal cheese, quince paste, sourdough bread

or

dessert platter

(baked Alaska, caramel flan, macaron, orangette)

4 courses \$728

5 courses (2 appetisers) \$888

free-flow Champagne for two hours

Billecart Salmon Brut Réserve \$880 per person

Prices are subject to 10% service charge