

# ami

## lunch

午餐



### appetiser


前菜

lobster, citrus, marigold

龍蝦沙律

(supplement \$168, and add \$148 for 5g of caviar 另加\$168 · 亦可再加\$148配魚子醬5克)

  mushroom soup, shiitake & black pepper roll  
香濃蘑菇湯配香菇酥

 hand-cut wagyu beef tartare  
手切生和牛他他

Jerusalem artichoke, black truffle  
耶路撒冷雅枝竹配黑松露

  Cèvennes sweet onion, black truffle  
法國甜洋蔥配黑松露  
(supplement \$188 另加\$188)


### main course

主菜

Japanese seabream, Paimpol coco beans, Thai basil  
日本鯛魚配潘波可可豆

 seafood vol au vent, crustacean sauce  
海鮮酥皮盒  
(supplement \$168 另加\$168)

 yellow chicken, morel, yellow wine  
黃油雞配羊肚菌


 Australian wagyu beef tenderloin, green peppercorn sauce  
澳洲和牛牛柳  
(supplement \$198 to change to Japanese A4 wagyu beef  
另加\$198轉日本A4和牛牛柳)

 butternut ravioli, black truffle, parmesan  
南瓜意大利雲吞配黑松露

### cheese & dessert

芝士及甜品

Basque cheesecake, clementine, sake kasu  
巴斯克芝士蛋糕配柑橘清酒粕

 Vanilla soufflé, mulled wine sorbet  
雲呢拿梳乎厘配香料紅酒雪葩

chestnut 'mont blanc'  
栗子蛋糕配威士忌芭菲  
whisky parfait

artisanal cheese, sourdough bread  
芝士拼盤

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### 3 courses 道菜 | \$598

amuse bouche • appetiser • main course • dessert / cheese • petits fours • coffee / tea  
餐前小吃 • 前菜 • 主菜 • 甜品 / 芝士 • 法式美點 • 咖啡/茶

### 4 courses 道菜 | \$688

amuse bouche • 2 appetisers • main course • dessert / cheese • petits fours • coffee / tea  
餐前小吃 • 前菜2款 • 主菜 • 甜品 / 芝士 • 法式美點 • 咖啡/茶

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new seasonal dishes are available every month

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 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.