





# ami

## à la carte 零點菜單



### appetiser 前菜

-  hand-cut wagyu beef tartare \$190  
手切生和牛他他
-  Japanese fruit tomato, olive, mustard, basil \$260  
日本番茄
- Lobster, Brittany scallop, citrus, marigold \$398  
龍蝦海鮮沙律
- Cèvennes onion soup, Comté cheese \$280  
法國甜洋蔥湯配康提芝士
-   mushroom soup, shiitake & black pepper roll \$240  
香濃蘑菇湯配香菇酥
-  Jerusalem artichoke, black truffle \$288  
耶路撒冷雅枝竹配黑松露

### main course 主菜

-  homemade pasta, tomato, Thai basil \$198  
( supplement \$168 for 5g of winter black truffle )  
番茄羅勒手工意粉  
( 另加 \$168 配冬季黑松露5克 )
- Japanese seabream, daikon, dashi beurre blanc \$380  
日本鯛魚配日式牛油汁
-  seafood “vol au vent”, flaky puff, crustacean sauce \$368  
海鮮酥皮盒
-  yellow chicken, chestnut, butternut & cranberry jus \$328  
黃油雞配栗子、南瓜及紅莓汁
- AUS wagyu beef tenderloin, green peppercorn sauce \$498  
澳洲和牛牛柳
-  Japanese A4 wagyu beef tenderloin, green peppercorn sauce \$698  
日本A4和牛牛柳
- Barbarie duck cooked on the bone \$880  
( Preparation time 45 minutes, serves four for sharing )  
法國芭芭拉鴨  
( 準備時間45分鐘，可供4人分享 )

### cheese & dessert 芝士及甜品

-  citrus soufflé, sesame ice cream \$128  
柑橘梳乎厘配芝麻雪糕
- Basque cheesecake, clementine, sake kasu \$128  
巴斯克芝士蛋糕配柑橘清酒粕
-  baked Alaska ( serves two for sharing ) \$240  
火焰雪山 ( 可供2人分享 )
- artisanal cheese platter, sourdough bread \$248  
芝士拼盤



signature



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.