


# ami

## à la carte 零點菜單



### appetiser 前菜

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

### main course 主菜

-  homemade pasta, tomato, Thai basil  
( 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 ) \$198
-  Japanese sea-bream, Paimpol coco beans, Thai basil  
日本鯛魚配潘波可可豆 \$380
-  seafood “vol au vent”, flaky puff, crustacean sauce  
海鮮酥皮盒 \$368
- yellow chicken, morel, yellow wine  
黃油雞配羊肚菌 \$328
-  AUS wagyu beef tenderloin, green peppercorn sauce  
澳洲和牛牛柳 \$498
- Japanese A4 wagyu beef tenderloin,  
green peppercorn sauce  
日本A4和牛牛柳 \$698
- Barbarie duck cooked on the bone  
( 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 ) \$880

### cheese & dessert 芝士及甜品

-  Vanilla soufflé, mulled wine sorbet  
雲呢拿梳乎厘配香料紅酒雪葩 \$128
- Basque cheesecake, clementine, sake kasu  
巴斯克芝士蛋糕配柑橘清酒粕 \$128
-  baked Alaska ( serves two for sharing )  
火焰雪山 ( 可供2人分享 ) \$240
- artisanal cheese platter, sourdough bread  
芝士拼盤 \$248



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.