

ami

seasonal tasting dinner 時令晚餐

lobster
龍蝦沙律

citrus, marigold

(supplement \$148 for 5g of Oscietra caviar 另加\$148配魚子醬5克)

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

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

Japanese sea-bream
日本鯛魚配潘波可可豆
Paimpol coco beans

yellow chicken
黃油雞配羊肚菌

morel, yellow wine
or

Japanese A4 wagyu beef tenderloin
日本 A4 和牛牛柳

green peppercorn sauce
(supplement \$198 另加\$198)

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

6 courses 道菜 | \$1,188

4-glass wine pairing 葡萄酒配對 \$780

chef's dégustation menu 總廚品味晚餐

lobster & caviar
龍蝦沙律配魚子醬
citrus, marigold

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

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

Japanese sea-bream
日本鯛魚配潘波可可豆
Paimpol coco beans

vol au vent
法國帶子酥皮盒
scallop, crustacean sauce

yellow chicken
黃油雞配羊肚菌

morel, yellow wine
or

Japanese A4 wagyu beef tenderloin
日本 A4 和牛牛柳

green peppercorn sauce

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

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

8 courses 道菜 | \$1,588

6-glass wine pairing 葡萄酒配對 \$1,180

A 10 per cent service charge will be added to your bill.
Please inform us of any food allergies or dietary restrictions in advance.