





ami

à la carte 零點菜單



appetiser 前菜

-  Japanese fruit tomato, olive, mustard, basil \$260
日本番茄
-   Cèvennes onion, winter black truffle \$280
法國甜洋蔥配黑松露
-   mushroom soup, shiitake & black pepper roll \$240
香濃蘑菇湯配香菇酥
- Morisseau mussel, fennel, garlic, crème fraiche \$288
法國藍青口
- Lobster, Brittany scallop, citrus, marigold \$398
龍蝦海鮮沙律
-  wagyu beef tartare hand cut, seaweed crisp \$190
手切生和牛他他

main course 主菜

-  homemade pasta, tomato, Thai basil \$198
(supplement \$198 for half lobster)
番茄羅勒手工意粉
(加\$198配龍蝦半隻)
- Japanese sea-bream, Paimpol coco beans, Thai basil \$380
日本鯛魚配潘波可可豆
-  seafood “vol au vent”, flaky puff, crustacean sauce \$368
海鮮酥皮盒
-  yellow chicken, morel, yellow wine \$328
黃油雞配羊肚菌
- 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

-  banana soufflé, toffee ice-cream \$128
香蕉梳乎厘配拖肥雪糕
- quetsche plum compote & sorbet, caramelised puff \$128
法國西梅
-  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.