

# ami

## Lunch 午餐



### appetiser 前菜

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

homemade smoked salmon, algae, smoked pike roe  
煙三文魚配煙燻梭子魚子

duck foie gras terrine, Pineau des Charentes jelly  
鴨肝醬配法國干邑甜酒啫喱  
( supplement 另加 \$88 )

Loire Valley asparagus, slow-cooked egg mimosa  
法國露筍配慢煮法式香草蛋  
( supplement \$148 for 5g of caviar 另加\$148配魚子醬5克 )

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

Roscoff onion soup, Comté cheese, black truffle  
法國甜洋蔥湯配康提芝士及黑松露

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

baked crab, Shaoxing wine, fennel  
紹興酒茴香焗蟹肉

### main course 主菜

rainbow trout, courgette, Ancho chili, bell pepper  
虹鱒魚配櫛瓜及安喬乾辣椒


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

Normandy scallop, parsnip, black truffle jus  
法國帶子配防風草及黑松露汁  
( supplement 另加 \$128 )

beef cheek, red cabbage, caramel jus  
牛面頰配紫椰菜及焦糖汁


Barbarie duck, butternut, cranberry jus  
法國芭芭拉鴨配奶油南瓜及蔓越莓汁

 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 )

 homemade pasta, mushroom sauce, morel  
羊肚菌蘑菇汁手工意粉

### cheese & dessert 芝士及甜品

mille feuille, vanilla diplomat, red berry  
紅莓雲呢拿法式千層酥

 citrus soufflé, earl grey ice cream  
柑橘梳乎厘配伯爵茶雪糕

"floating island"  
「漂浮之島」配芒果熱情果雪葩  
steamed meringue, mango & passion fruit

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.