

ami

seasonal tasting dinner 時令晚餐

Loire Valley asparagus
法國露筍配慢煮法式香草蛋
slow-cooked egg mimosa
(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

baked crab
紹興酒焗蟹肉
Shaoxing wine, fennel

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

Barbarie duck
法國芭芭拉鴨配奶油南瓜及蔓越莓汁
butternut, cranberry sauce
or
Japanese A4 wagyu beef tenderloin
日本 A4 和牛牛柳
green peppercorn sauce
(supplement 另加 \$198)

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

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

Loire Valley asparagus
法國露筍配慢煮法式香草蛋及魚子醬
slow-cooked egg mimosa, caviar

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

baked crab
紹興酒焗蟹肉
Shaoxing wine, fennel

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

vol au vent
法國龍蝦酥皮盒
lobster, flaky puff, crustacean sauce

Barbarie duck
法國芭芭拉鴨配奶油南瓜及蔓越莓汁
butternut, cranberry sauce
or
Japanese A4 wagyu beef tenderloin
日本 A4 和牛牛柳
green peppercorn sauce
(supplement 另加 \$198)

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

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

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.