

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

Japanese sea bream

日本鯛魚

wild garlic, lemon zest

yellow chicken

黃油雞配羊肚菌及黃酒汁

morel, yellow wine 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

Japanese sea bream

日本鯛魚

wild garlic, lemon zest

vol au vent

法國龍蝦酥皮盒

lobster, flaky puff, crustacean sauce

yellow chicken

黃油雞配羊肚菌及黃酒汁

morel, yellow wine sauce

or

Japanese A4 wagyu beef tenderloin

日本 A4 和牛牛柳

green peppercorn sauce

"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.