



# ami | wood ear

a stylish wine and dine destination for the life connoisseur

## Salon



Space: 370 sq. ft.  
Seating capacity: 18 persons

## The Lounge



Space: 1,170 sq. ft.  
Seating capacity: 22 persons  
Standing capacity: 80 persons

## The Gallery



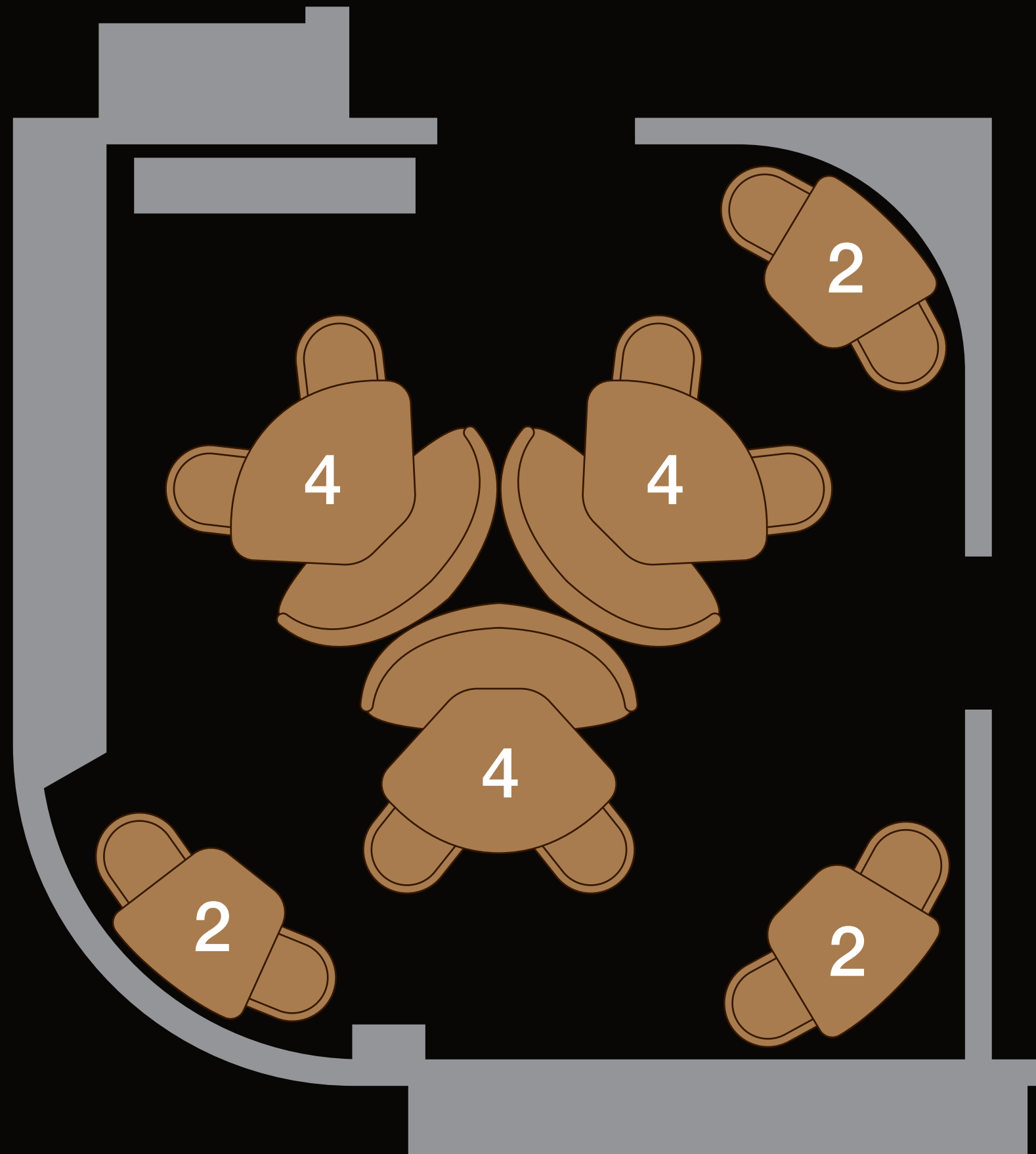
Space: 230 sq. ft.  
Seating capacity: 12 persons

## The Garden

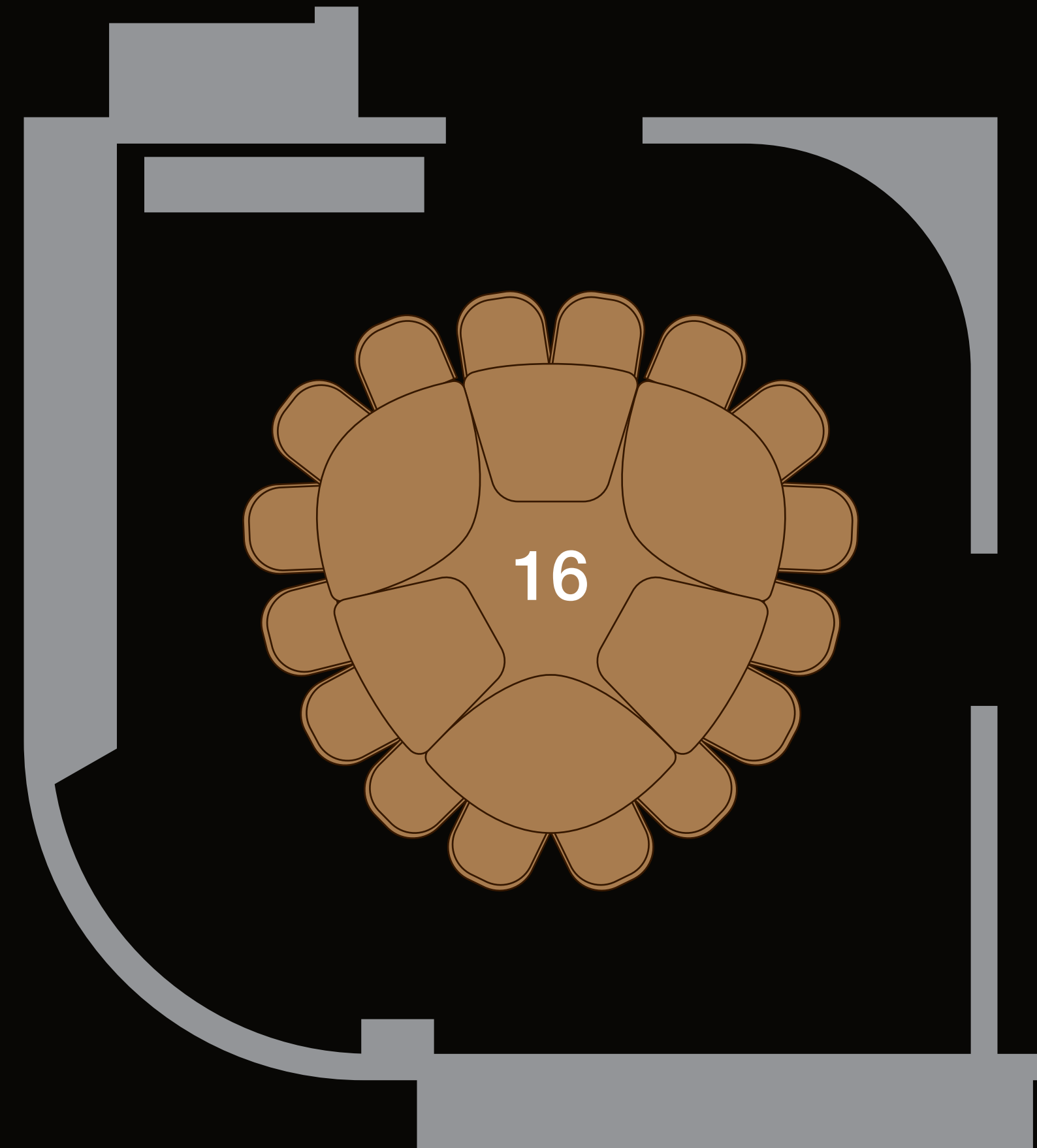


Space: 2,000 sq. ft.  
Seating capacity: 36 persons  
Standing capacity: 90 persons

# Salon Floor Plan

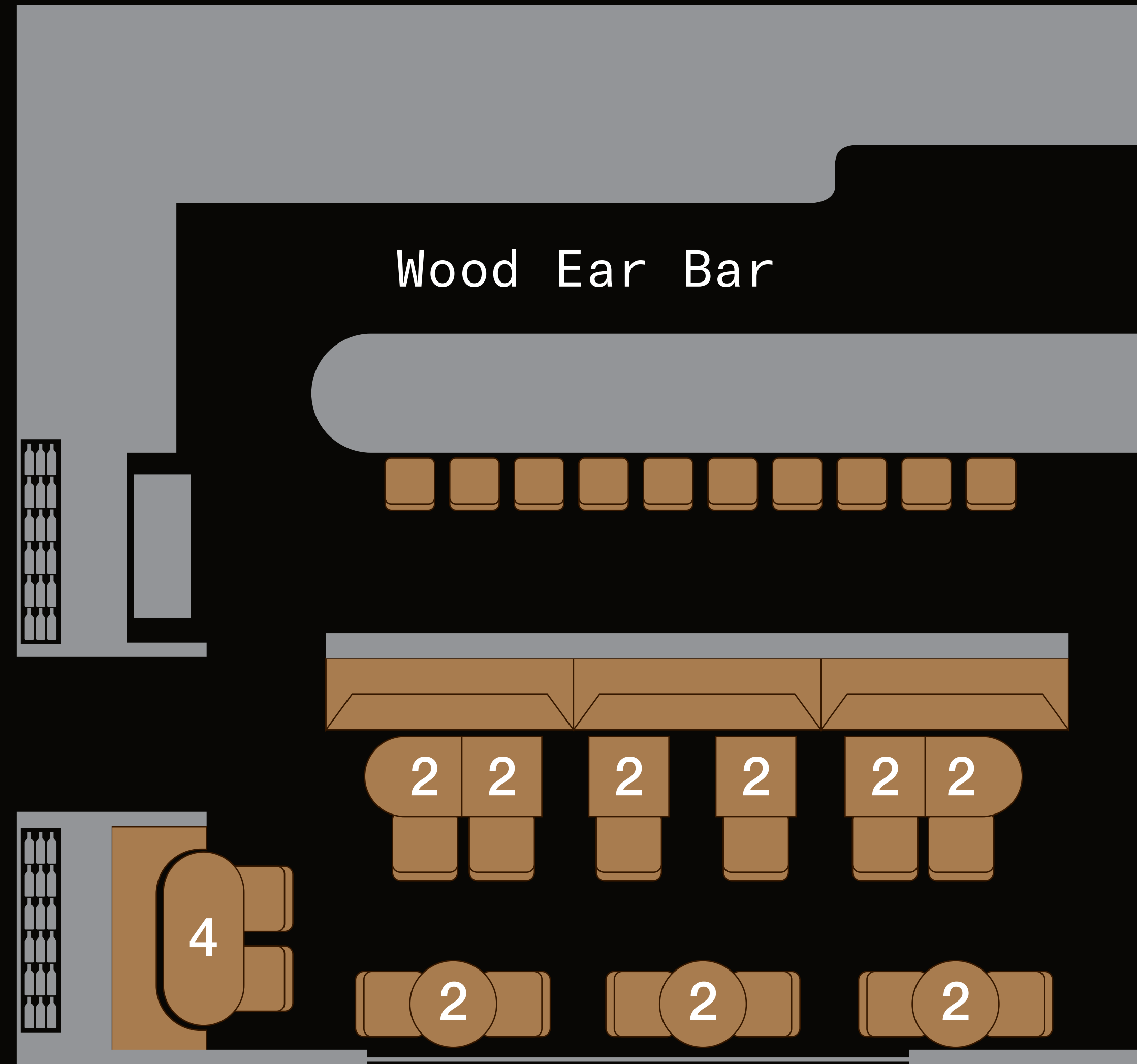


Space: 370 sq. ft.  
Seating capacity: 18 persons ( in six tables )



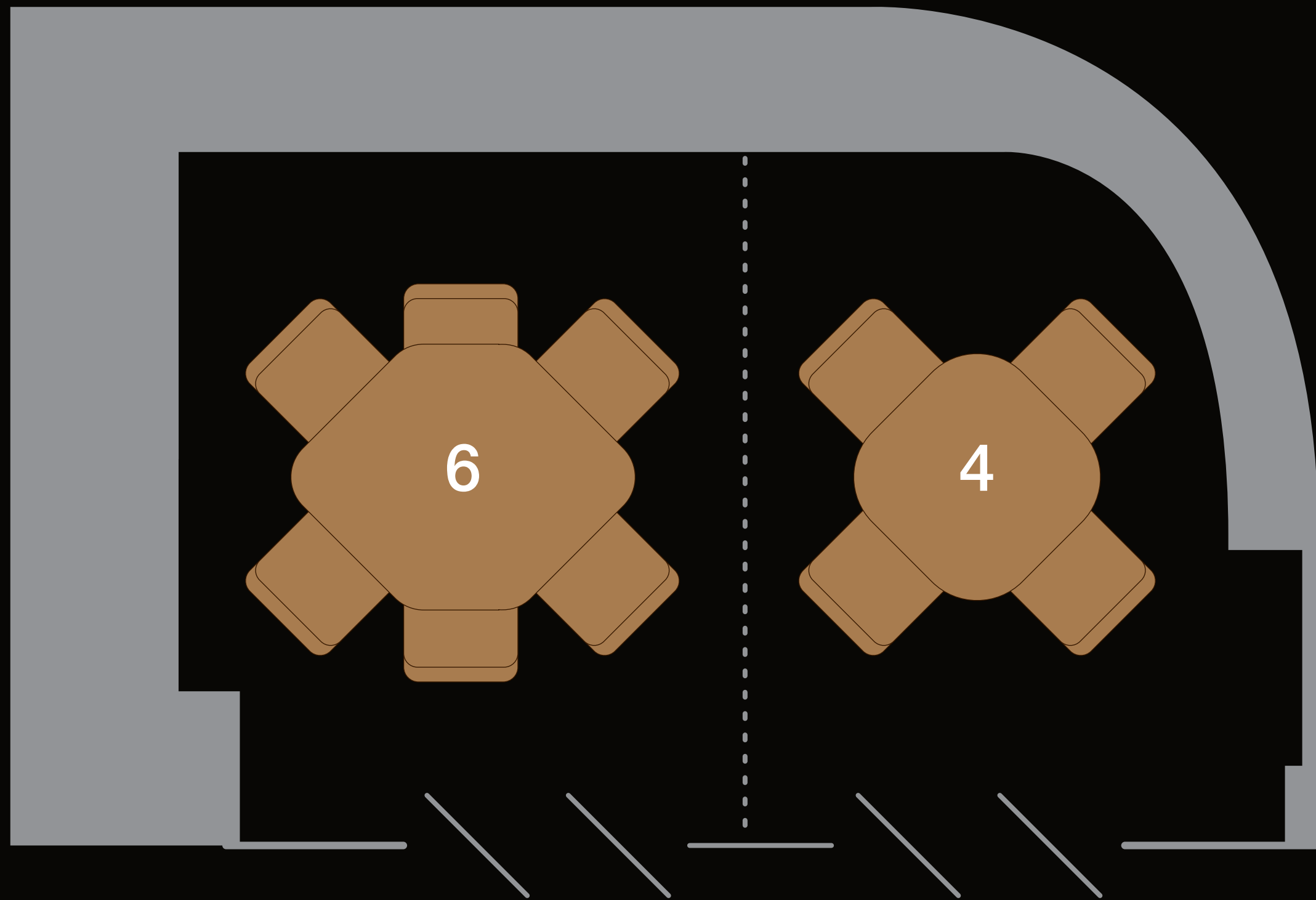
Space: 370 sq. ft.  
Seating capacity: 16 persons ( in one round table )

# The Lounge Floor Plan

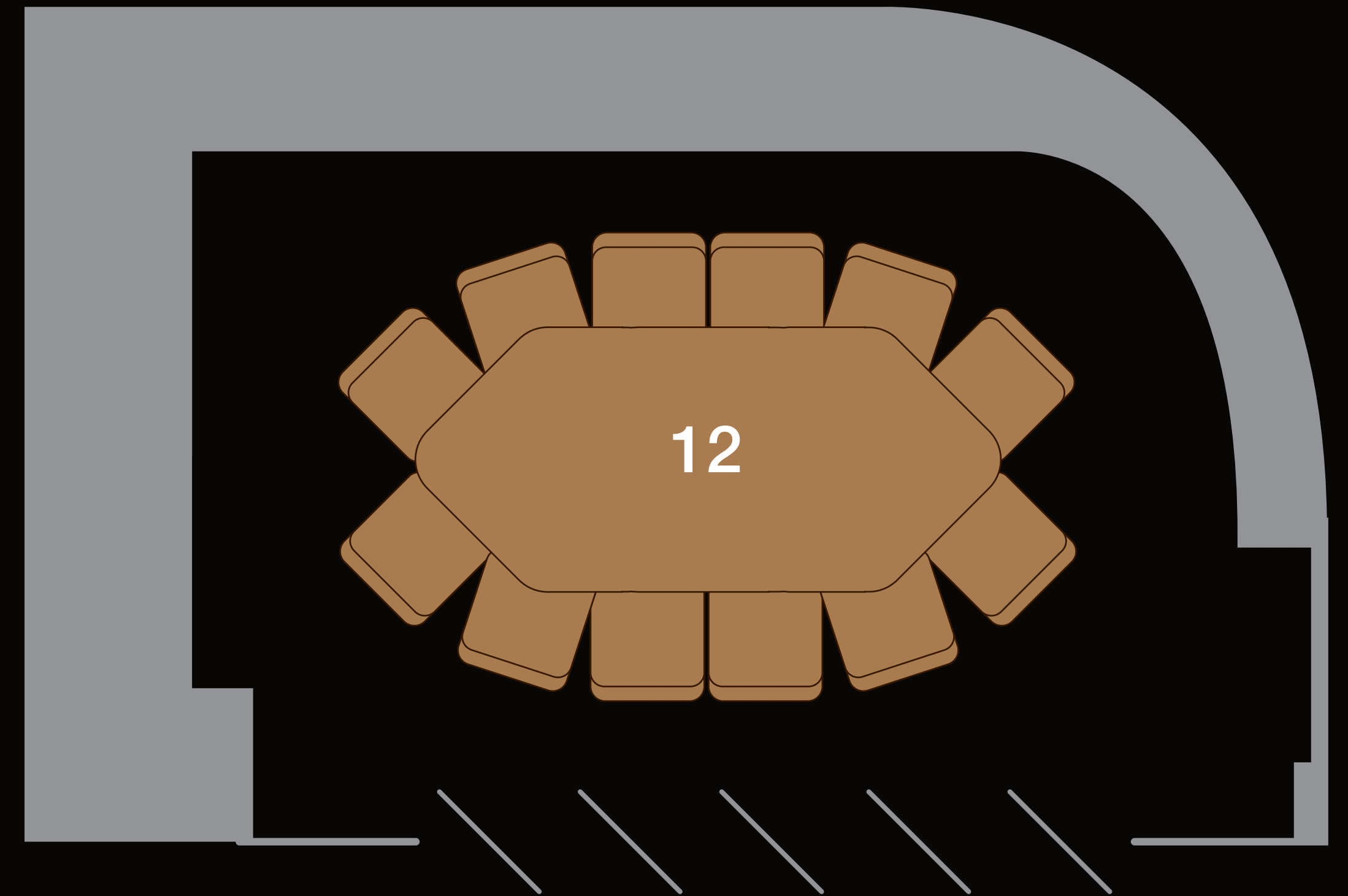


Space: 1,170 sq. ft.  
Seating capacity: 22 persons  
Standing capacity: 80 persons

# The Gallery Floor Plan

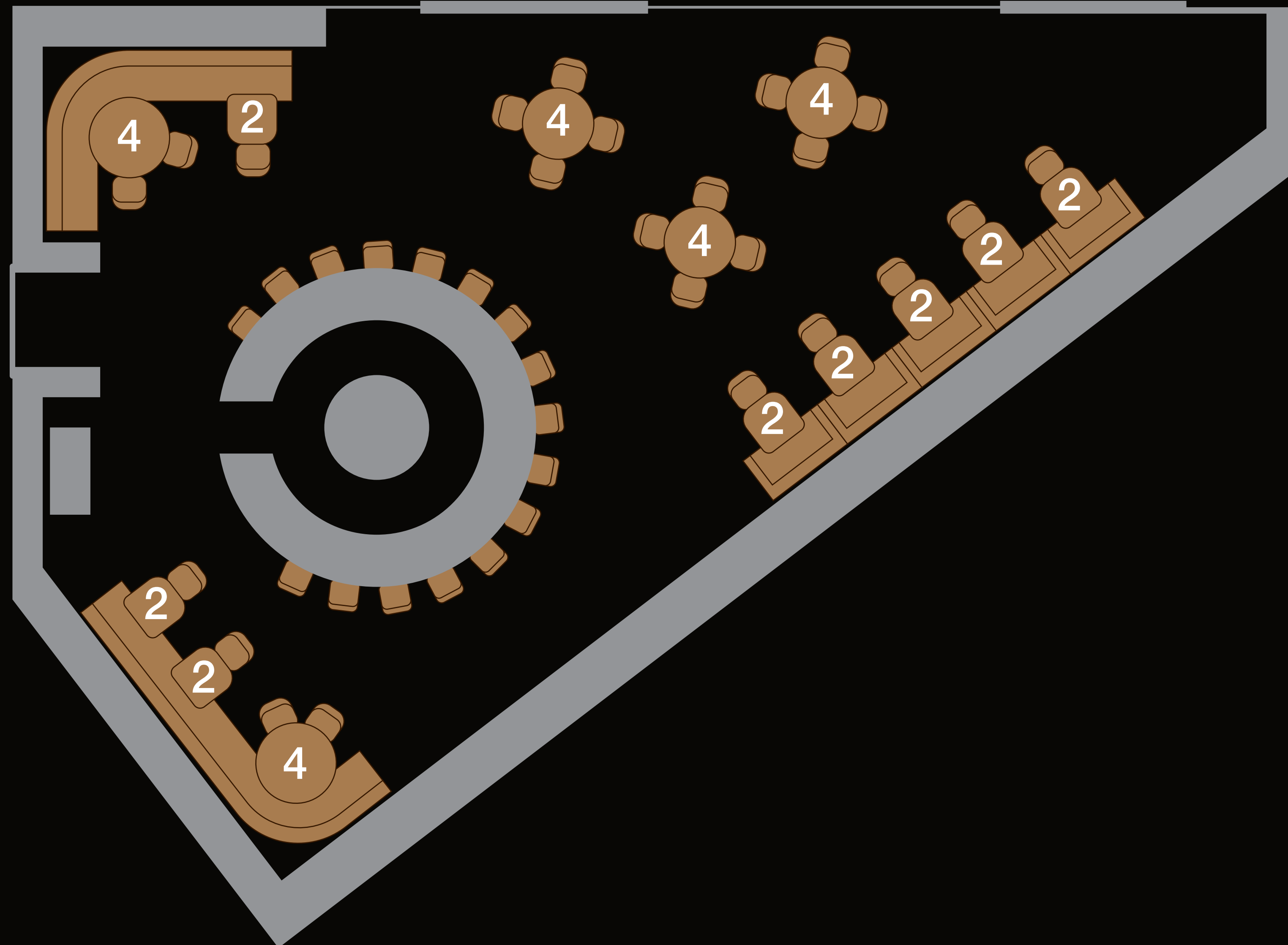


Space: 127 sq. ft. ( left ) / 103 sq. ft. ( right )  
Seating capacity: 6 persons ( left ) / 4 persons ( right )



Space: 230 sq. ft.  
Seating capacity: 12 persons

# The Garden Floor Plan



Space: 2,000 sq. ft.

Seating capacity: 36 persons

Standing capacity: 90 persons



# Interior Design

Renowned global design agency Yabu Pushelberg is back with their signature narrative-based approach in designing Ami and Wood Ear. Friendship, trust and balance are key elements with the story of the Collector and the Stylist, characters raised in Hong Kong but bonded through their shared experiences of living in Paris.

Ami invites you to imagine – to comfortably express thoughts and desires without hesitation. Wood Ear is an environment built on trust, representing the beauty of mutual discretion – the essence of true friendship. As such, Ami and Wood Ear work as a pair and lean into each other's moods in a singular harmony.

"We aimed to create a relaxed, authentic, friendly atmosphere where guests may discover and indulge in the characters' thoughtful and beautifully unique relationship. There is a calm, charming, level-headed demeanor to the bistronomie which echoes the familiarity of dining with friends in the comforts of home, a sacred space. The internal whimsy opposes the surrounding urban landscape, teleporting guests into a new version of reality."

George Yabu



George Yabu and Glenn Pushelberg  
Co-founder of Yabu Pushelberg

# Salon

a cosy cocoon that represents metamorphosis with six sets of custom-made tables and sofas that can be interlocked into a single setting for 16 guests.



16 persons in round table



Seating capacity: 18 persons in 6 tables



# The Lounge

is a casual main dining area where the Wood Ear bar is located, and a rich amber glow evokes warmth, vibrancy and relaxed conversation.

Seating capacity: 22 persons  
Standing capacity: 80 persons



## The Gallery

The art-adorned Gallery provides two private rooms (four guests and six guests) which, in the spirit of Ami, can be unified into a space for 12 guests.

Seating capacity: 12 persons



Seating capacity: 6 persons



Seating capacity: 4 persons



# The Garden

provides a tranquil escape that is marked by a curvaceous extension of the Wood Ear bar and an immaculately landscaped focal tree.



Seating capacity: 36 persons  
Standing capacity: 90 persons

# Wood Ear Bar

houses over **400 rare whisky labels**  
and a **2,000-bottle wine collection**



# Contemporary French

Led by MICHELIN-starred Executive Chef Nicolas Boutin, Ami provides a slice of French haute cuisine that shines with exquisite dishes that are inspired by the tranquillity and vibrancy of life in the woods. Each dish that passes through his hands is transformed into a unique creation that breathes vibrancy, impeccable balance and creative presentation reflecting the enchanting forest life.





Executive Chef  
**Nicolas Boutin**

“The foundation for elegant simplicity lies in meticulous preparation.”

Executive Chef Nicolas Boutin’s impressive culinary career has taken him around the world, inspiring him to draw on his spirit of adventure to combine the use of pure, simple flavours with timeless ingredients that are light, seasonal and healthy.

Chef Nicolas started his career in France, where he learned fundamental skills in notable restaurants such as Lameloise (3 MICHELIN Stars), Troisgros (3 MICHELIN Stars), Jardin de l’Opera (2 MICHELIN Stars) and Jean Bardet (2 MICHELIN Stars). In 2002, his career hit new heights when he joined two MICHELIN-starred chef Michel Portos at the renowned restaurant, Hauterive Saint-James in Bordeaux. This culinary journey has shaped Chef Nicolas to innovate outside the realms of classic cuisine.

In 2013, he returned to Hong Kong and became the Executive Chef of Gourmet Dining Group and the one MICHELIN starred ÉPURE. With his world-class credentials, culinary artistry and love for simplicity, he offers guests in Ami and Wood Ear a dining experience like no other.

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Chef de Cuisine

# Léa Cantalloube

"No matter where you are or where you come from, great ingredients make great food."

Born in the spectacular culinary culture of Toulouse, Léa Cantalloube joins Ami as Chef de Cuisine and brings with her a vibrant gastronomical heritage. Growing up in her father's acclaimed French restaurant, Léa received a dream upbringing as she learned about flawless technique and the culinary arts from her family of esteemed chefs. Mastering flavour like a second language, Léa's lifetime of training continues to elevate her career to new heights.

Léa has worked at some of the world's most distinguished restaurants such as the three-MICHELIN-star Le Cinq at the Four Seasons Hotel in Paris. After eight years of honing her skills under great chefs in France, Léa embarked on a grand adventure by moving to Asia, and spent three years at several MICHELIN-star establishments in Hong Kong. Now at Ami, Léa joins hands with acclaimed Executive Chef Nicolas Boutin in the next leg of her journey, creating a new era of excitement, excellence and great traditions in French gastronomy.







## Arts

The arts housed in Ami and Wood Ear were hand painted by En Viu Studio and artist Zachari Logan from New York as well as artists Eelco Brand and Anki Rohrscheid from Germany.

"These arts imbue fantasy and wonder that cleanse the mind and brighten the soul. Within each room, the paintings ignite joy that leaves a lasting impression on the patrons who visit"

Glenn Pushelberg

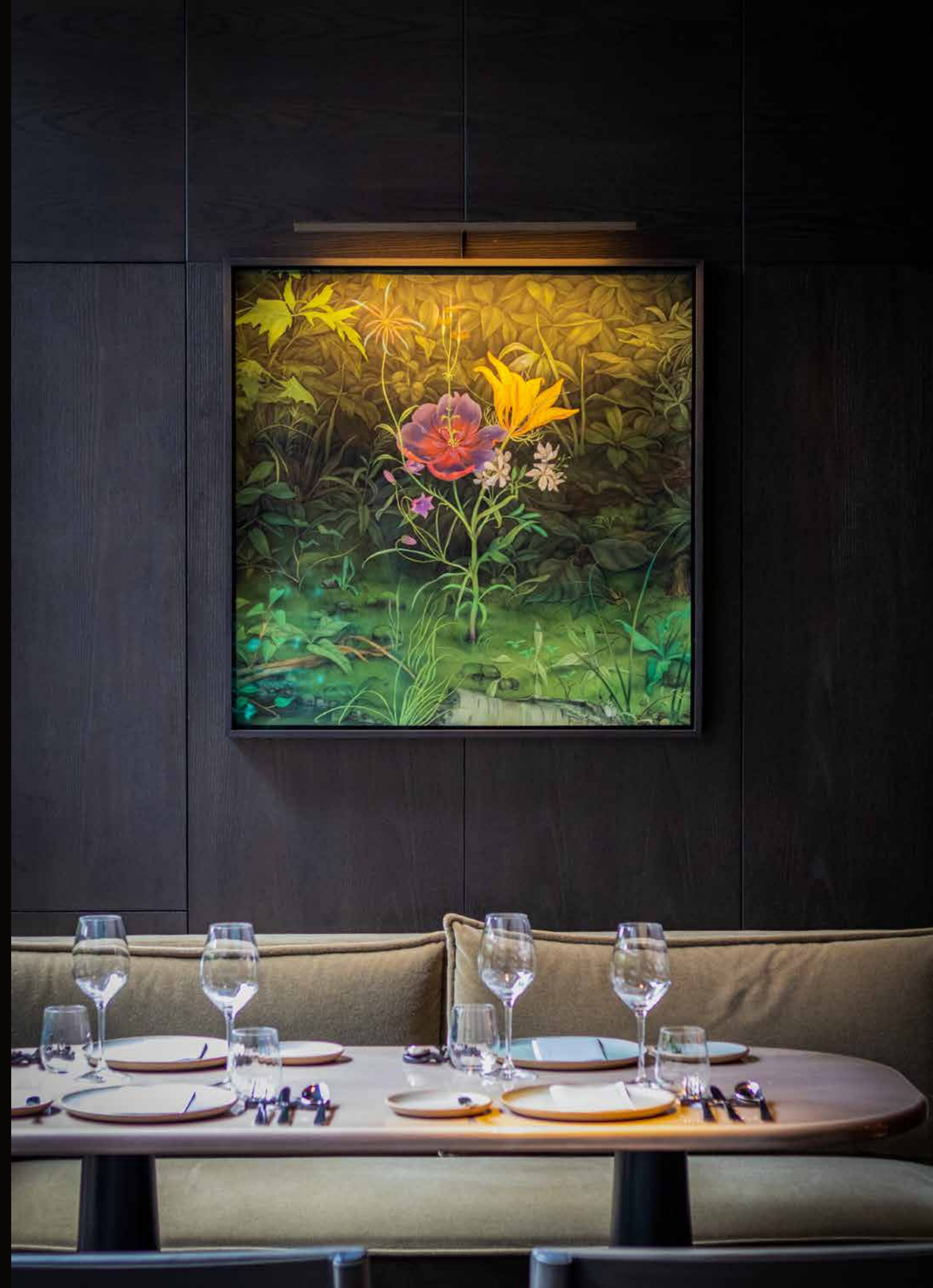


En Viu  
New York



Zachari Logan

New York





Eelco Brand

Germany





Anki Rohrscheid  
Germany

# Awards

## ami

2021

- Wine Luxe Top 10 Wine Pairing Restaurants Award (Recommended)
- Wine Luxe Wine By The Glass Restaurant Awards - Bronze Award

2022

- Wine Luxe Wine by the Glass Awards - Recommended Restaurant
- Wine Luxe Top 10 Wine Pairing Restaurants Awards (Western Cuisine) from city life

2023

- Wine Luxe Wine by the Glass Awards - Recommended Restaurant
- Recommended Pairing Sensations by The Time Sommelier

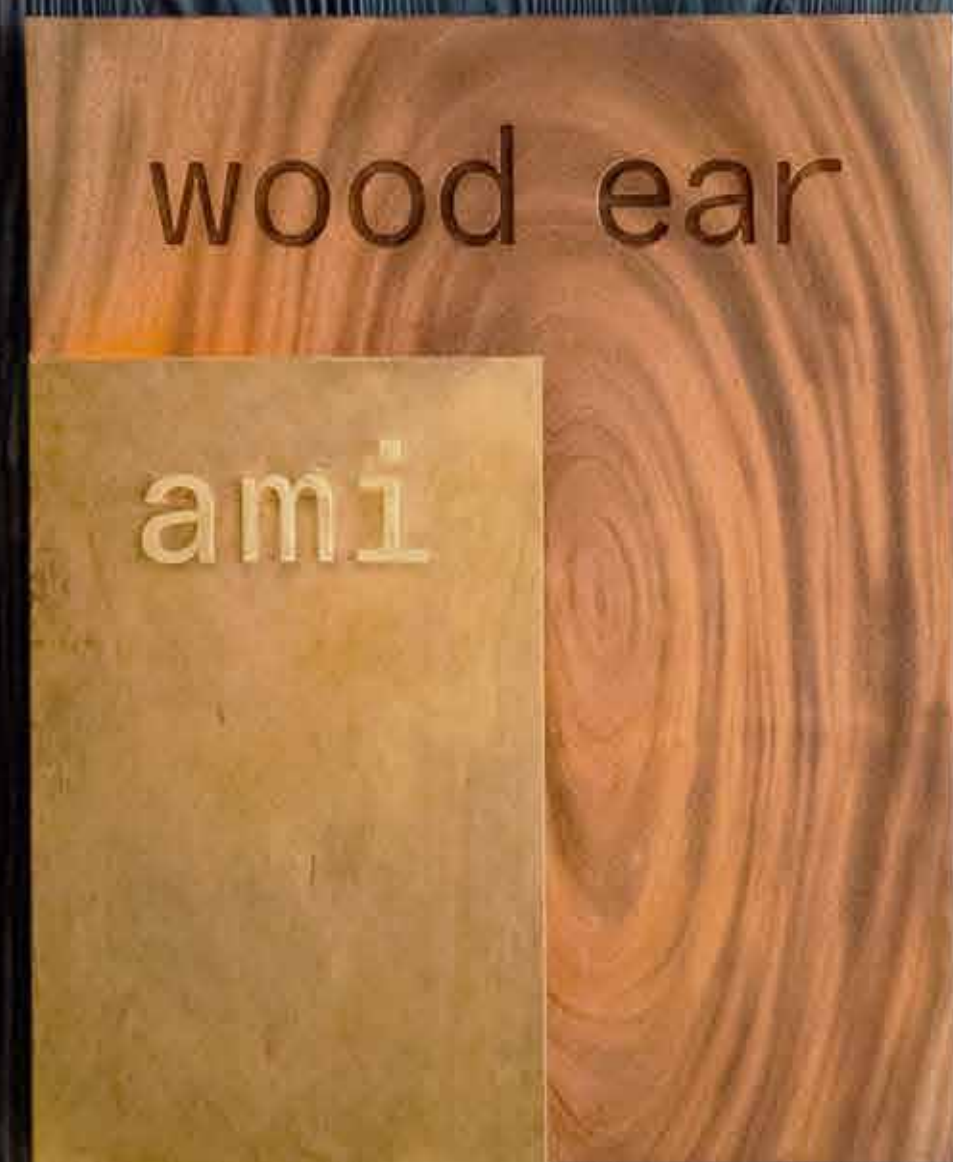
## wood ear

2021

- Time Out Magazine- Zero-proof Cocktail Programme (Champion)
- Time Out Magazine- Best Restaurants Bar Awards (1st Runner Up)

2022

- Hong Kong Best Spirits Award- Best Whisky Bar- Gold
- Hong Kong Best Spirits Award- Best Whisky List from Hotel & Restaurant - Gold
- Pairing Sensations- Top 12 Recommended Innovative Pairing Sensations



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