

ami

A fine dining experience to celebrate innovative French cuisine
created by MICHELIN starred chef Nicolas Boutin

SEASONAL TASTING DINNER

lobster
beetroot, calamansi

scallop
“royale”, ceviche

Jerusalem artichoke
truffle

yari ika squid ‘tagliatelle’
chicken & uni broth
(supplement \$268 to add 10g of Superior Oscietra caviar)

Japanese sea bream
tarragon ‘beurre blanc’, pickled ginger
or

duck breast
or
Japanese A4 wagyu beef tenderloin
Sichuan pepper sauce
(supplement \$198)

“Mont Blanc”
meringue, chestnut, mandarin

6 courses | \$1,288

Prices are subject to 10% service charge
Please inform us of any food allergy or dietary requirements prior to ordering

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lobster
beetroot, calamansi

scallop
“royale”, ceviche

Jerusalem artichoke
truffle

yari ika squid ‘tagliatelle’
chicken & uni broth, Oscietra caviar

Japanese sea bream
tarragon ‘beurre blanc’, pickled ginger

duck breast
or
Japanese A4 wagyu beef tenderloin
Sichuan pepper sauce

strawberry
basil, buttermilk
or
artisanal cheese

“Mont Blanc”
meringue, chestnut, mandarin

8 courses | \$1,888

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