

STARTERS

Figs Salad (V)	\$88
<i>with quinoa, pine nuts, parmesan cheese and mustard vinaigrette</i>	
Pan-Seared Scampi	\$148
<i>with pineapple salsa and garden greens</i>	
Slow Cooked Egg	\$128
<i>with asparagus, caviar and potato fondue</i>	
Quail Salad	\$138
<i>with braised grapes, pancetta and quail sauce</i>	
Japanese Scallop Carpaccio	\$148
<i>with green apple, chili caviar and sesame soya dressing</i>	
Marinated Black Cod	\$158
<i>with miso and baby eggplant</i>	
Fassone Beef Tartare	\$158
<i>with bruschetta and rocket salad</i>	
Lamb Loin Confit	\$148
<i>with masala dal, mango salsa and Guinness emulsion</i>	
Spicy Tomato Soup	\$88
<i>with guacamole, corn tortillas chips and cilantro</i>	
Scampi Cappuccino	\$138
<i>with brandy and scampi foam</i>	
Lentil Soup	\$108
<i>with spicy Italian sausage</i>	

*Due to the complexity of our dishes, not all ingredients are listed
in the description. Please advise our staff of any allergies.*

All prices are in Hong Kong dollars and subject to 10% service charge

PASTAS

Tagliolini (V)	\$118
<i>with broad beans, baby artichoke and tomato sauce</i>	
Pappardelle	\$128
<i>with homemade veal and pork meatballs and parmesan cheese</i>	
Fettuccini	\$148
<i>with Wagyu beef cheek and parmesan cheese</i>	
Spaghetti alla Puttanesca	\$138
<i>with Pata Negra ham, anchovies, garlic, capers, olives and tomatoes</i>	
Angel Hair	\$198
<i>with uni, cherry tomatoes and garlic chips</i>	
Spaghetti	\$238
<i>with Boston lobster, rosemary and tomatoes</i>	
Crab Ravioli	\$188
<i>with tomato salsa and parmigiana foam</i>	

*****Preparation Time: Please be informed that all pasta dishes take
approximately 20 minutes *****

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MEATS

Steamed Seabass	\$218
<i>with fennel and Swiss chard, Sicilian style</i>	
Braised Osso Bucco	\$298
<i>with saffron risotto, cherry tomatoes and herbs salad</i>	
Pan-Roasted French Pigeon Breast	\$258
<i>with creamy polenta, peas puree and sour cherry sauce</i>	
Pan-Seared Australian Beef Tenderloin	\$248
<i>with sweet potato, grape mustard and green pepper corn sauce</i>	

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DESSERTS

AMMO Tiramisu	\$68
<i>with coffee sponge cake, crispy cocoa and chocolate sauce</i>	
Matcha Panna Cotta	\$78
<i>with black sesame nougat and yoghurt ice cream</i>	
Chocolate Crème	\$68
<i>with peanut, salt and cocoa grue</i>	
Apple Tart	\$78
<i>with Mövenpick vanilla ice cream</i>	
Opera	\$68
<i>with Mövenpick coffee ice cream</i>	
Mango and Passion Fruit Mousse	\$78
<i>with mango jus and yuzu ice cream</i>	
Lime Cloud	\$68
<i>with pineapple juice, pistachio chips and coconut ice cream</i>	

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