

DINE-IN & TAKEAWAY

Offer!

EARLY BIRD
11:00 TILL 12:45



40 OFF
0%

LUNCH HOURS
12:45 TILL 14:30

20 OFF
0%

AFTER 14:30

40 OFF
0%

{ TAKEAWAY LAST ORDER 19:30 }

*PROMOTIONAL OFFER WILL BE BASED ON TABLE DEPARTURE

Amelia
by Paulo Almeida



Reservation 預訂 / 3705 1983

f @ AmeliaHongkong

LUNCH

12 noon

SET

3:00 pm

MON-FRI

星期一至五

HOMEMADE BREAD + HOMEMADE SOUP + SNACK OF THE DAY BIG PLATES + DESSERT / DRINKS

自家製麵包+自家湯品+是日開胃小菜+主廚推介+手工甜品/飲品

套午
餐市

+ HOMEMADE BREAD 自家製麵包

+ HOMEMADE SOUP 自家湯品

+ SNACKS OF THE DAY 是日開胃小菜

+ BIG PLATES 主廚推介 choose one | 選一項

Grilled Eggplant with Hazelnut, Stracciatella and Kalamata Olives \$158
烤茄子伴榛子配絲翠奇亞芝士及卡拉瑪橄欖

Truffle Cacio e Pepe \$198
Fresh Homemade Pasta with Summer Black Truffle and 36-month Parmesan
自家鮮製意粉配夏季黑松露及36個月巴馬臣芝士

Saffron Bomba Rice with Chorizo and Grilled Scarlette Prawns \$238
西班牙辣香腸及烤大蝦番紅花圓米燉飯

Salmon Mi Cuit with Smoked Eggplant, Bagna Cauda Sauce and Kohlrabi \$238
45度慢煮三文魚伴煙燻茄子配溫熱醬及大頭菜

New Zealand Free Range Chicken with Soubise and Grilled Asparagus \$258
紐西蘭天然放養雞配洋蔥及烤蘆筍

Spring Lamb Loin with Peas, Morels and Kale \$268
幼羊腰肉配春豌豆伴羊肚菌及羽衣甘藍

Australian Wagyu Short Rib with Chimmichuri, Confit Shallots and Sweet Potato Leaf \$278
澳洲和牛牛肋肉配阿根廷青醬伴紅洋蔥及蕃薯葉

Fresh Homemade Pasta with Fresh Lobster and Pickled Chilli \$338
自家鮮製意粉伴新鮮龍蝦及醃漬辣椒

+ INCLUDING DESSERT / DRINK 手工甜品 / 飲品

Homemade Seasonal Gelato or Coffee / Tea
自家製時令意式雪糕 或 咖啡 / 茶

+\$30

Enjoy Both Homemade Seasonal Gelato and Coffee / Tea
可同時享用甜品和飲品

+\$45

Enjoy 1st glass of wine pairing (75ml)
Including Homemade Seasonal Gelato or Coffee / Tea
可同時享用精選葡萄酒(75毫升)和甜品/飲品

+\$30

For additional wine per glass (75ml)
添加葡萄酒(75毫升)

All prices are in HKD and subject to 10% service charge  @Ameliahongkong

Amelia *by Paulo Amador*

A F T E R N O O N

3:00 pm

T E A

5:30 pm

下午茶

Amelia *Signature*

Three Layered Tea Set

10 savoury canapés and 6 creative sweets
served with TWO cups of Coffee / Tea

Amelia 特式三層下午茶套餐

10件精美鹹點及6件創意甜點 (配) 兩杯咖啡 / 茶

\$580

for two pax / 2位用

Savour Caviar Tea Set

Royal Siberian Caviar 30g

(served with puff bread, crème fraiche and chives)
served with 2017 Llopart Brut Reserva (750ml)

品味魚籽醬下午茶套餐

魚籽醬(30克) — 伴精緻小圓餅、法式酸忌廉及細香葱

(配) 2017 Llopart Brut Reserva 氣酒 (750ml)

\$1080

APERITIF served with ONE cup of Coffee / Tea

開胃小碟 (配) 咖啡 / 茶一杯

Gem Lettuce Salad and Bread Crumbs with Romesco

萵菜麵包糠沙律配西班牙紅椒堅果醬

\$98

Fried Chicken with Chili Paste and Shichimi Spice

炸雞配辣椒醬及七味粉

\$108

Wagyu Beef Tongue Sandwich

和牛舌三文治

\$128

Australian Mussels and Chorizo Vinaigrette

澳洲青口伴西班牙香腸醋醬

\$188

Charcoal Grilled Octopus and Artichoke with Baby Tomato Salad

炭燒八爪魚及菊芋伴小蕃茄沙律

\$198

Beef and Oyster Tartare with Pickled Mustard Seeds and Toast

牛肉生蠔他他伴醃芥末籽配酵母麵包

\$208

Iberico Platter- Iberico Salchichon, Iberico Jamon, Iberico Tenderloin

伊比利亞拼盤 — 莎樂美肉腸·風乾後腿火腿·風乾西冷

\$268 / 75g

\$488 / 150g

Fresh Oysters with Yuzu Kosho Mignonette

生蠔配胡椒柚子木犀草汁

\$288 / 6 pcs

Seafood Platter- Fresh Whole Lobster, Fresh Oyster 4pcs, Razor Clam 4pcs, Clam 6pcs

歐陸海鮮拼盤 — 新鮮原隻龍蝦·生蠔4隻·法國小蜆子4隻·大蜆6隻

\$858

DESSERT 手工甜品

Homemade Seasonal Gelato

自家製時令意式雪糕

\$78

Alpha Foresta_Raspberry Chocolate Mousse

原始森林_覆盆子巧克力慕絲

\$108

Signature Caviar (7g) serving with Banana and Rum Ice Cream

招牌魚籽醬 (7克) 伴香蕉及秣酒雪糕

\$298

All prices are in HKD and subject to 10% service charge (配) Ameliahongkong

Amelia *by Paulo Amorim*

Summer
 ALL ——— **A L A C A R T E** ——— DAY

BREAD 招牌麵包


Home Made Bread with Butter 自家製麵包配牛油	\$ 78
Home Made Bread with Bone Marrow 自家製麵包配牛骨髓	\$148

SOUP 自家湯品

Homemade Seasonal Soup 自家製季節湯品	\$ 88
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SMALL PLATES 開胃小菜

Gem Lettuce Salad and Bread Crumbs with Romesco 高菜麵包糠沙律配西班牙紅椒堅果醬		\$98
Chicken Liver Mousse with Homemade Jam and Sourdough Toast 雞肝慕絲及自家製果醬配酸種吐司		\$98
Fried Chicken with Chili Paste and Shichimi Spice 炸雞配辣椒醬及七味粉		\$108
Wagyu Beef Tongue Sandwich 和牛舌三文治		\$128
Grilled Summer Squash with Anchovy Jus, Mint and Basil 烤夏季瓜果伴薄荷羅勒鯷魚汁		\$168
Australian Mussels and Chorizo Vinaigrette 澳洲青口伴西班牙香腸醋醬		\$188
Charcoal Grilled Octopus and Artichoke with Baby Tomato Salad 炭燒八爪魚及菊芋伴小蕃茄沙律		\$198
Beef and Oyster Tartare with Pickled Mustard Seeds and Toast 牛肉生蠔他他伴醃芥末籽配酵母麵包		\$208
Fresh Oysters with Yuzu Kosho Mignonette 生蠔配胡椒柚子木犀草汁		\$288 / 6pcs
Iberico Salchichon - Arturo Sanchez (Acorn Feed) 伊比利亞莎樂美肉腸—橡果餵飼	\$168 / 50g	\$298 / 100g
Iberico Jamon - Arturo Sanchez (Acorn Feed - 48 months) 伊比利亞風乾後腿火腿—橡果餵飼(風乾48個月)	\$198 / 50g	\$358 / 100g
Iberico Platter – Iberico Salchichon, Iberico Jamon, Iberico Tenderloin 伊比利亞拼盤—莎樂美肉腸·風乾後腿火腿·風乾西冷	\$268 / 75g	\$488 / 150g
Royal Siberian Caviar – Served with puff bread, crème fraiche and chives 魚籽醬—伴精緻小圓餅、法式酸忌廉及細香葱		\$980 / 30g

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 ALL ——— **À LA CARTE** ——— DAY

BIG PLATES 主廚推介

Grilled Eggplant with Hazelnut, Stracciatella and Kalamata Olives 烤茄子伴榛子配絲翠奇亞芝士及卡拉瑪橄欖	\$158
Truffle Cacio e Pepe Fresh Homemade Pasta with Summer Black Truffle and 36-month Parmesan 自家鮮製意粉配夏季黑松露及36個月巴馬臣芝士	\$198
Saffron Bomba Rice with Chorizo and Grilled Scarlette Prawns 西班牙辣香腸及烤大蝦番紅花圓米燉飯	\$238
Salmon Mi Cuit with Smoked Eggplant, Bagna Cauda Sauce and Kohlrabi 45度慢煮三文魚伴煙燻茄子配溫熱醬及大頭菜	\$238
New Zealand Free Range Chicken with Soubise and Grilled Asparagus 紐西蘭天然放養雞配洋蔥及烤蘆筍	\$258
Spring Lamb Loin with Peas, Morels and Kale 幼羊腰肉配春豌豆伴羊肚菌及羽衣甘藍	\$298
Fresh Homemade Pasta with Fresh Lobster and Pickled Chilli 自家鮮製意粉伴新鮮龍蝦及醃漬辣椒	\$338
Australian Wagyu Short Rib with Chimmichuri, Confit Shallots and Sweet Potato Leaf 澳洲和牛牛肋肉配阿根廷青醬伴紅洋蔥及蕃薯葉	\$398
Charcoal Grilled Tournedos Rossini with Winter Black Truffle Japanese "Miyazaki" Wagyu Tenderloin (A4) and Foie Gras 炭燒日本A4宮崎和牛牛柳配鵝肝及冬季黑松露	\$728

SHARING PLATES 分享美味

Seafood Platter – Fresh Whole Lobster, Fresh Oyster 4pcs, Razor Clam 4pcs, Clam 6pcs 歐陸海鮮拼盤 — 新鮮原隻龍蝦·生蠔4隻·法國小蜆子4隻·大蜆6隻	\$858
Charcoal Grilled Spanish Turbot (approx. 1kg) with Fine Herbs Beurre Blanc Sauce 炭燒西班牙多寶魚(重約1公斤)伴香草白酒牛油汁	\$1288
Charcoal Grilled Australian Wagyu Tomahawk Ribeye Steak (approx. 1.5kg) with Summer Black Truffle 炭燒澳洲和牛斧頭肉眼扒(重約1.5公斤)伴夏季黑松露	\$1488

DESSERT 手工甜品

Homemade Seasonal Gelato 自家製時令意式雪糕	\$78	Wild Summer_Pistachio Cremeux, Wild Berries Cream and Raspberry Sorbet 夏日狂歡_開心果莓香奶油蛋糕伴覆盆子雪葩	\$108
The Forbidden Fruit_Apple Mousse, Biscuit Liqueur Cream 禁忌之果實_蘋果慕絲配酒香忌廉	\$98	Signature Caviar with Banana and Rum Ice Cream 招牌魚籽醬伴香蕉及秣酒雪糕	\$298
Alpha Foresta_Raspberry Chocolate Mousse 原始森林_覆盆子巧克力慕絲	\$108		