

NO Service Charge

免收服務費

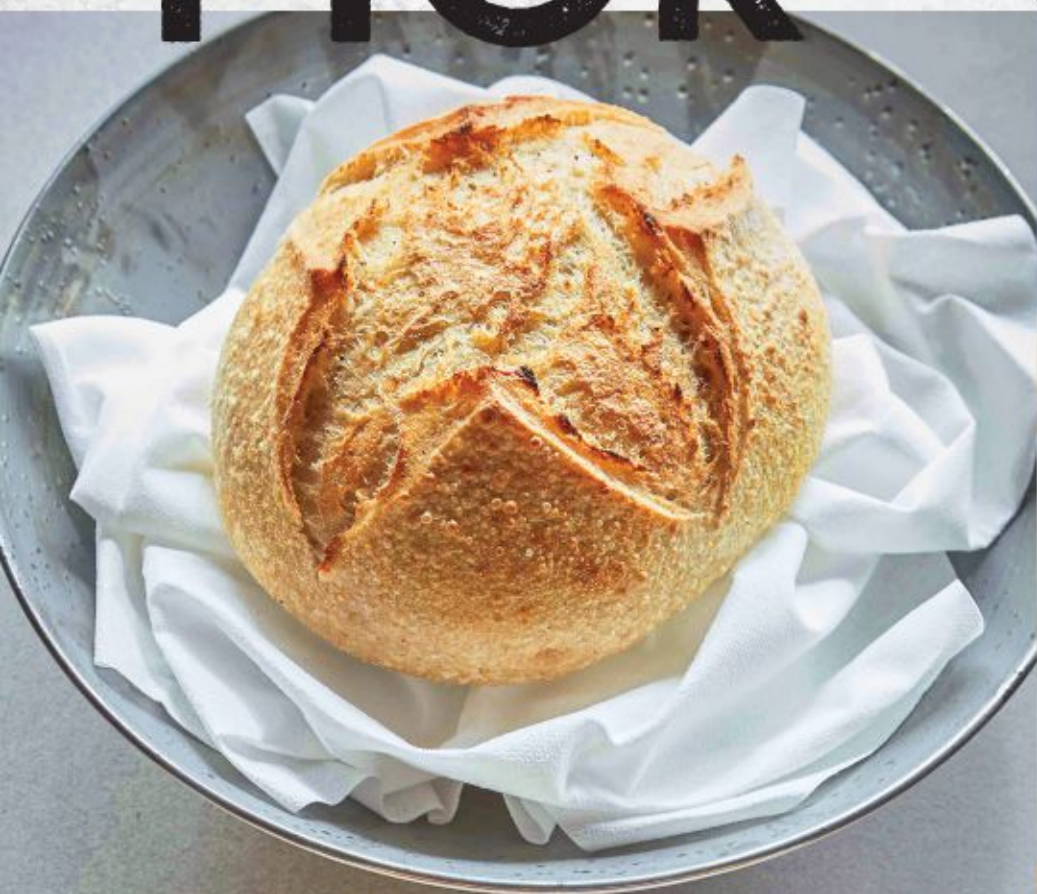
10%

OFF

外賣自取9折

SELF
PICK-UP

Takeaway



立即下單
Order NOW



3705 1983



5729 2900

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

Poached Wild Cod with Spring Peas, Morels and Bagna Cauda Sauce \$228
野生鱈魚配春豌豆及羊肚菌伴鯉魚溫熱醬

Bomba Rice with Mushroom and White Asparagus \$228
蘑菇及白蘆筍西班牙圓米燉飯

New Zealand Free Range Chicken with Soubise and Grilled Asparagus \$248
紐西蘭天然放養雞配洋蔥及烤蘆筍

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

Australian Wagyu Short Rib with Black Garlic, Grilled Seasonal Greens and Pinenuts \$268
澳洲和牛牛肋肉伴黑蒜, 蔬菜及松子仁

+ 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
Dessert and Drinks
可同時享用甜品和飲品

+\$30

For Extra Wine per glass (75ml)
添加葡萄酒 (75毫升)

+\$45

Enjoy both Dessert and
Seasonal Wine Pairing (75ml)
可同時享用甜品和精選
葡萄酒 (75毫升)

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

Amelia *by Paulo Amador*

Spring
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 萵菜麵包糠沙律配西班牙紅椒堅果醬	\$98
Chicken Liver Mousse with Homemade Jam and Sea-salt Crackers 雞肝慕絲及自家製果醬配海鹽脆餅	\$98
Deep-fried Chicken Wings Stuffed with Potato (3pcs) 脆炸雞翼釀馬鈴薯(3件)	\$108
Wagyu Beef Tongue Sandwich 和牛舌三文治	\$118
Grilled Seasonal Wild Mushroom Wilted Green Salad 烤季節野菌沙律	\$168
Charcoal Grilled Octopus with Smashed Potatoes 炭燒八爪魚配馬鈴薯塊	\$188
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	\$198
Cuttlefish in Chorizo Vinaigrette 墨魚伴西班牙香腸醋醬	\$198
Fresh Oyster with Iberico Ham Jelly & Tomato Foam 生蠔配伊比利亞風乾火腿啫喱及番茄泡沫	\$288 / 6pcs
Iberico Salchichon - Arturo Sanchez (Acorn Feed) 伊比利亞莎樂美肉腸—橡果餵飼	\$158 / 50g \$288 / 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)	\$188 / 50g \$338 / 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
Rossini Caviar – Gold Selection (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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Spring
 ALL ——— **A L A C A R T E** ——— 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
Poached Wild Cod with Spring Peas, Morels and Bagna Cauda Sauce 野生鱈魚春豌豆及羊肚菌伴鯉魚溫熱醬	\$228
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	\$228
Bomba Rice with Mushroom and White Asparagus 蘑菇及白蘆筍西班牙圓米燉飯	\$228
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	\$248
Wild Pigeon with Kabu Radish, Gooseberries and Miso 野鴿配蕪菁醋栗伴味噌醬	\$298
Fresh Homemade Pasta with Fresh Lobster 自家鮮製意粉伴新鮮龍蝦	\$328
Australian Wagyu Short Rib with Black Garlic, Grilled Seasonal Greens and Pinenuts 澳洲和牛牛肋肉伴黑蒜, 蔬菜及松子仁	\$388
Charcoal Grilled Tournedos Rossini with Summer Black Truffle Japanese "Miyazaki" Wagyu Tenderloin (A4) and Foie Gras 炭燒日本A4宮崎和牛牛柳配鵝肝伴夏季黑松露	\$698

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	\$788
Charcoal Grilled Daily Catch Sea Fish in Beurre Blanc Sauce 炭燒海港直送海魚伴白酒牛油汁	\$798 up
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	Alpha Foresta_Raspberry Chocolate Mousse 原始森林_覆盆子巧克力慕絲	\$98
Genovese Cake with Yogurt and Strawberry 自家製海棉蛋糕伴乳酪及士多啤梨	\$88	Signature Caviar with Banana and Rum Ice Cream 招牌魚籽醬伴香蕉及琴酒雪糕	\$298

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