



STARTER

A.O.M HOUSE SALAD \$88
Mixed Vegetables•Seaweed•Crab Stick•Chips•Tobiko•Creamy Sriracha Mayo

Beetroot & Feta \$88
Mixed Vegetables•Beetroot•French Beans•Feta Cheese•Greek Yogurt•Nuts•Shiso Sauce

SOUP

A.O.M Soup \$48
Please ask our staffs for the choice

APPETIZER

Garlic & Cheese Balls \$68
Fresh Baked Bread•Garlic Butter•Homemade Cream Cheese

IKA YAKI \$138
Teriyaki Sauce•Mayonnaise

Gambas al Ajillo \$88
Garlic•Olive Oil•Jalapeno•Baguette

Grilled Meatballs \$78
Chicken Meat Balls•Mozzarella•Cheddar

Clams Dashi \$98
Fresh Clams•Dashi•Onion•Purple Shiso

Snacks

A.O.M Butter Chicken Nachos \$138
Slow Cooked Butter Chicken•Mozzarella•Cheddar•Jalapeno•Coriander Avocado Sauce•Sour Cream•Black Olive

Cajun Steak Fries \$58
Cajun•Homemade Sauce

Crispy Japanese Horse Mackerel \$68
With Tar-tar Sauce

Chicken Karaage \$68
With Mayonnaise

冷盤 沙律

A.O.M 沙律 \$88
精選沙律雜菜•海草•蟹柳•薯片•飛魚子•秘製醬汁

希臘紅菜頭沙律 \$88
精選沙律雜菜•紅菜頭•法邊豆•菲達芝士•希臘乳酪•果仁•紫蘇醬汁

湯品

A.O.M 餐湯 \$48
請向我們店務員查詢

精緻小品

現烤蒜香芝士麵包球 \$68
即焗新鮮麵包球•香草蒜蓉牛油•秘製忌廉芝士醬

原條蒲燒日本魷魚 \$138
蒲燒汁•蛋黃醬

油封蒜頭欖油蝦 \$88
鳳尾蝦•蒜頭•墨西哥辣椒•法國麵包

意式焗肉丸 \$78
日本雞肉肉丸•馬蘇里拉芝士•車打芝士

高湯海蜆 \$98
新鮮沙白•鯉魚湯•洋蔥•紫蘇

小食

A.O.M 焗慢煮雞柳墨西哥玉米片 \$138
慢煮奶油咖喱雞柳•馬蘇里拉芝士•車打芝士•墨西哥辣椒•酸忌廉•芫荽牛油果醬•黑橄欖

一定要食粗薯條 \$58
印第安香料•秘製醬汁

香脆日本竹筴魚 \$68
配他他醬汁

唐揚雞塊 \$68
配蛋黃醬汁

Side Dish

Baked Cheese Potatoes \$58
Mozzarella Cheese•Cheddar Cheese

Roasted Broccolini \$78
Chickpeas Tahini Hummus•Almond•Hazelnut

GROUND

M2 Australia Ribeye Steak (12oz) \$398
This grain-fed ribeye with mouthwatering flavor and the right amount of marbling that just melts in your mouth. No Added Hormones. Antibiotic Free. With Baked Potatoes•French Beans•Steak Sauce

Medium Rare/ Medium/ Medium Well/ Well Done

Grilled Pork Belly \$188
Pork Belly•Broccolini•Baked Potatoes•Lemongrass Coconut Milk Sauce

Main

Scallop Squid Ink Risotto \$168
Japanese Scallop•Squid Whiskers•Cheese•Cream•Squid Ink Chips

Matsube Crab Meat Rice In Soup \$158
Snow Crab Meat•Crab Paste•Mushroom•Nori

Roasted Butternut Squash Risotto \$138
Homemade Butternut Squash Sauce•Grilled Pumpkin•Feta Cheese•Cream•Hazelnut

Creamy Shrimps Spaghetti \$148
Shrimps•Dried Cherry Shrimp•Red Bell Pepper•Cherry Tomato•Cream

A.O.M Carbonara \$138
Guanciale•Pecorino•Egg-yolk•Pepper

Sweet

Croffles
Please turn to next page

Kinako Caramel Ice-Cream \$45
Kinako•Caramel Sauce•Vanilla Ice Cream

伴菜

焗芝士新薯 \$58
馬蘇里拉芝士•車打芝士

焗西蘭花苗 \$78
鷹嘴豆芝麻醬•杏仁•榛子

肉類

澳洲穀飼肉眼牛扒 (12oz) \$398
經嚴格篩選的M2澳洲肉眼牛扒, 脂肪分佈均勻, 呈大理石花紋, 肉質有口感, 入口細緻香甜多汁的肉質及持久不散的回韻, 並且經認證保證不含激素以及抗生素。配焗新薯•法邊豆•牛扒燒汁

三分熟 五分熟 七分熟 全熟

香煎荷蘭三層肉 \$188
豬腩肉•西蘭花苗•焗新薯•香茅椰奶醬汁

主菜

火炙帶子墨魚汁意大利飯 \$168
日本刺身級帶子•魷魚鬚•芝士•忌廉•墨魚汁脆片

松葉蟹肉蟹膏木魚湯泡飯 \$158
松葉蟹肉•蟹膏醬•蘑菇•紫菜•木魚湯

牛油南瓜意大利飯 \$138
自家南瓜蓉醬•焗日本南瓜•忌廉•菲達芝士•榛子

濃厚蝦醬意大利粉 \$148
鳳尾蝦•櫻花蝦•蝦膏•紅燈籠椒•車厘茄•忌廉

A.O.M 卡邦尼意粉 \$138
意大利豬臉頰肉•意大利羊奶芝士•蛋黃•黑胡椒

甜品

牛角包窩夫
請參閱下一頁

黃豆粉焦糖雪糕 \$45
雲呢拿雪糕•焦糖漿•黃豆粉

À LA CARTE



為保持食物最佳風味
牛角窩夫即時由生麵團製作，
為免等候，請盡早落單，
以便我們可先行準備

CROFFLE

令人着迷的牛角包窩夫
Croissant Waffle

LOTUS



脆糖香草吉士
Homemade Custard \$78

雲呢拿雪糕 香草吉士 檸檬皮
Vanilla Ice Cream, Custard, Lemon Zest



焦糖脆餅果仁
Lotus Caramel \$78

雲呢拿雪糕 焦糖漿 焦糖脆餅 杏仁片
Vanilla Ice Cream, Caramel
Sauce, Lotus, Almond

A.O.M

À LA CARTE DINNER MENU

讓我們帶你進入
一個美食空間

MATCHA



和風抹茶
Matcha Lover's \$68

抹茶醬 忌廉 草莓
Matcha, Whipping Cream, Strawberry

台式芋泥奶蓋
Taro Milk Cap \$68

芋泥 奶蓋 脆片
Taro Paste, Salted Milk Cap, Crisps



果仁朱古力
Chocolate Nuts \$78

雲呢拿雪糕 朱古力醬 朱古力粒 榛子 杏仁
Vanilla Ice Cream, Chocolate Sauce,
Chocolate Chips, Hazelnuts, Almonds

野菌芝士
Mushroom & Cheese \$78

炒野菌 芝士 蜜糖芥末醬
Mixed Mushroom, Cheese



七彩雪球
Color World \$78

雲呢拿雪糕 草莓 藍莓 芒果 繽紛脆片
Vanilla Ice Cream, Strawberry, Blueberry, Mango,
Rice Cereal

All prices are subject to 10% service charge. 加一服務費
Allergens: Please be aware that our food may contain or come into contact with common allergens,
such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat.

