



## STARTER

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

**Beetroot & Feta** \$98  
Mixed Vegetables•Beetroot•French Beans•Feta Cheese•Greek Yogurt•Nuts•Shiso Sauce

**Seared Tuna Endivia Apple** \$108  
Seared Tuna•Mixed Vegetables•Endivia•Apple•Gorgonzola•Nuts•Mustard•Honey Vinegar

## SOUP

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

**Creamy Crab-meat Lobster Bisque** \$108

## 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

**Baked Mentaiko Mussels** \$98  
NZ Mussels•Fukuoka Mentaiko•Tomato•Mozzarella Cheese

**Clams Dashi** \$98  
Fresh Clams•Dashi•Onion•Purple Shiso  
(This item is not applicable to any discount/ promotional activities)

**Truffle & Mushroom Croquette** \$88  
Truffle•Mushroom•Caramelized Onion

## 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

**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** \$98  
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

**炙燒吞拿魚沙律** \$108  
炙燒吞拿魚•沙律雜菜•苦白菜•蘋果•藍芝士•堅果•芥末蜜醋

## 湯品

**A.O.M 餐湯** \$48  
請向我們店務員查詢

**奶油蟹肉龍蝦濃湯** \$108

## 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

**烤焗明太子青口** \$98  
紐西蘭青口•福岡明太子•蕃茄•馬蘇里拉芝士

**高湯海蜆** \$98  
新鮮沙白•鯉魚湯•洋蔥•紫蘇  
(此項不適用於任何折扣及推廣活動)

**香脆手工軟心松露忌廉球** \$88  
松露•蘑菇•焦糖洋蔥

## 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

**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

**Baked Purple Cabbage** \$88  
Homemade Sauce•Parsely•Garlic

## 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/ Medium Well/ Well Done

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

**Grilled Ibérico Lamb Tournedos** \$238  
Lamb Leg Tournedos•Carrot Sprouts•Creamy Potato Puree•Yuzu Red Wine Sauce

**Slow-cooked Duck Confit** \$258  
Slow-cooked Spain Duck Confit•Roasted Asparagus•Creamy Potato Puree•Blueberry Yogurt Sauce

## Main

**Scallop Squid Ink Risotto** \$178  
Japanese Scallop•Squid Whiskers•Cheese•Cream•Squid Ink Chips

**Matsube Crab Meat Rice In Soup** \$168  
Snow Crab Meat•Crab Paste•Mushroom•Nori

**Chicken Fettuccine with Kale Pesto** \$158  
Chicken•Kale Pesto Sauce•Cheese•Cream

**Roasted Butternut Squash Risotto** \$148  
Homemade Butternut Squash Sauce•Grilled Pumpkin•Feta Cheese•Cream•Hazelnut

**Creamy Shrimps Spaghetti** \$168  
Shrimps•Dried Cherry Shrimp•Red Bell Pepper•Cherry Tomato•Cream

**Rigatoni Alla Gin** \$178  
Homemade Gin Sauce•Burrata•Tomato•Basil•Cheese•Cream

**A.O.M Carbonara** \$148  
Guanciale•Pecorino•Egg-yolk•Pepper

## 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

**烤素肉紫甘藍** \$88  
A.O.M素肉醬•巴西里•蒜肉

## 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•牛扒醬汁



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

**着迷的伊比利亞羊菲力** \$238  
香烤羊後腿肉•烤甘菊苗•奶油薯蓉•柚子紅酒醬汁

**烤焗西班牙油封鴨腿** \$258  
慢煮西班牙油封鴨•烤蘆筍•奶油薯蓉•藍莓乳酸汁

## 主菜

**火炙帶子墨魚汁意大利飯** \$178  
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** \$168  
松葉蟹肉•蟹膏醬•蘑菇•紫菜•木魚湯

**羽衣甘藍羅勒雞肉意大利寬麵** \$158  
雞肉•羽衣甘藍香蒜醬•芝士•忌廉

**牛油南瓜意大利飯** \$148  
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** \$168  
鳳尾蝦•櫻花蝦•蝦膏•紅燈籠椒•車厘茄•忌廉

**GIN GIN筆管面** \$178  
布拉塔芝士•琴酒•蕃茄•羅勒•芝士•忌廉

**A.O.M 卡邦尼意粉** \$148  
意大利豬臉頰肉•意大利羊奶芝士•蛋黃•黑胡椒

# À LA CARTE



## Sweet

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

Croffles  
See Below

Homemade Custard \$88  
脆糖香草吉士  
Vanilla Ice Cream, Custard, Lemon Zest  
雲呢拿雪糕 香草吉士 檸檬皮

Lotus Caramel \$78  
焦糖脆餅果仁  
Vanilla Ice Cream, Caramel  
Sauce, Lotus, Almond  
雲呢拿雪糕 焦糖漿 焦糖脆餅 杏仁片

Rum & Rose \$78  
情濃玫瑰  
Marshmallow, Vanilla Ice Cream,  
Rum Raisin, Rose dressing  
棉花糖 雲呢拿雪糕 麻酒提子 玫瑰醬

Chocolate Nuts \$78  
果仁朱古力  
Vanilla Ice Cream, Chocolate Sauce,  
Chocolate Chips, Hazelnuts, Almonds  
雲呢拿雪糕 朱古力醬 朱古力粒 榛子 杏仁

## 甜品

黃豆粉焦糖雪糕 \$45  
雲呢拿雪糕 • 焦糖漿 • 黃豆粉

牛角包窩夫  
請參閱下面



CROFFLES



Pistachio Cream \$88  
果燃開心  
Vanilla Ice Cream, Salted Pistachio Cream,  
Pistachio, Strawberry  
雲呢拿雪糕 開心果忌廉 草莓

Matcha Lover's \$68  
和風抹茶  
Matcha, Whipping Cream, Strawberry  
抹茶醬 忌廉 草莓

Taro Milk Cap \$68  
台式芋泥奶蓋  
Taro Paste, Salted Milk Cap, Crisps  
芋泥 奶蓋 脆片

Color World \$78  
七彩雪球  
Vanilla Ice Cream, Strawberry,  
Blueberry, Mango, Rice Cereal  
雲呢拿雪糕 草莓 藍莓 芒果 繽紛脆片



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

# A.O.M

## À LA CARTE DINNER MENU

讓我們帶你進入  
一個美食空間

# A.O.M

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.