



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	
A.O.M Soup	\$48
Please ask our staffs for the choice	
Creamy Crab-meat Lobster Bisque	\$108
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 Mussles	\$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	
A.O.M Butter Chicken Nachos	\$138
Cajun Steak Fries	\$58
Sansho Squid Legs	\$88
Chicken Karaage	\$68

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.

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	
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
一定要食粗薯條	\$58
山椒魷魚腿	\$88
唐揚雞塊	\$68

Side Dish

Baked Cheese Potatoes	\$58
Mozzarella Cheese•Cheddar Cheese	
Roasted Broccolini	\$78
Chickpeas Tahini Hummus•Almond•Hazelnut	
Grilled Veggie Skewers	\$88
Homemade Sauce•Parsely•Parsely	
M2 Australia Ribeye Steak	\$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	
素菜串串燒	\$88
秘製醬汁	

肉類

澳洲穀飼肉眼牛扒	\$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	
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•烤甘筍苗•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 祿酒提子 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



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

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such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat.

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