

Aura of Mystery

A.O.M

À LA CARTE
DINNER MENU

讓我們帶你進入
一個美食空間

STARTER 冷盤 沙律

蔬菜和水果沙律含有豐富纖維
含纖維的飲食可以幫助緩解和預防便秘並降低膽固醇。
它還可以讓您更輕鬆地保持健康的體重，從而降低心臟病和糖尿病的風險
Fibre is good for health.
Choosing tasty foods that provide fiber isn't hard.



A.O.M 沙律

A.O.M HOUSE SALAD

精選沙律雜菜•海草•蟹柳•薯片•飛魚子•秘製醬汁

Mixed Vegetables•Seaweed•Crab Stick•Chips•Tobiko•Creamy Sriracha Mayo

\$88



希臘紅菜頭沙律

Beetroot & Feta

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

Mixed Vegetables•Beetroot•French Beans•Feta Cheese•Greek Yogurt•Nuts•Shiso Sauce

\$98

炙燒吞拿魚沙律

Seared Tuna Endivia Apple

炙燒吞拿魚•沙律雜菜•苦白菜•蘋果•藍芝士•堅果•芥末蜜醋

Seared Tuna•Mixed Vegetables•Endivia•Apple•Gorgonzola•Nuts•Mustard-Honey Vinegar

\$108

希臘紅菜頭沙律
Beetroot & Feta



Photo for reference only. 圖片只供參考

All prices are subject to 10% service charge (rounded to the nearest \$1). 加一服務費，並以四捨五入\$1計算。

Allergens:

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湯品

SOUP



A.O.M 餐湯

A.O.M Soup

請向我們店務員查詢

Please ask our staffs for the choice

\$48

奶油蟹肉龍蝦濃湯

Creamy Crab-meat Lobster Bisque

\$108

A.O.M湯品的基礎始終如一選用新鮮湯料烹煮而成，
其風味和多样化的口感，賦予了湯品靈魂和深度。
快來品嚐我們的湯品吧。

A.O.M soups are made from fresh ingredients.
Its flavor and diverse taste give the soup its soul.
Come and taste our soups.

Follow US
也別忘記追蹤我們



A.O.M

如在用餐過程中有任何需要，請告知我們
我們樂意提供協助
Questions ?

Please let us know. Will be happy to assist you.

為保持食品質素及用餐體驗，
我們會根據閣下餐點而調節上菜次序，
如需要全部餐點同時烹調請先讓我們知道

Appetizer

精緻小品



現烤蒜香芝士麵包球

Garlic & Cheese Balls

\$68

即焗新鮮麵包球•香草蒜蓉牛油•秘製忌廉芝士醬

Fresh Baked Bread•Garlic Butter•Homemade Cream Cheese

原條蒲燒日本魷魚

IKA YAKI

\$138

蒲燒汁•蛋黃醬

Teriyaki Sauce•Mayonnaise



油封蒜頭欖油蝦

Gambas al Ajillo

\$88

鳳尾蝦•蒜頭•墨西哥辣椒•法國麵包

Garlic•Olive Oil•Jalapeno•Baguette



現烤蒜香芝士麵包球
Garlic & Cheese Balls

意式焗肉丸

Grilled Meatballs

\$78

日本雞肉肉丸•馬蘇里拉芝士•車打芝士

Chicken Meat Balls•Mozzarella•Cheddar

烤焗明太子青口

Baked Mentaiko Mussels

\$98

紐西蘭青口•福岡明太子•蕃茄•馬蘇里拉芝士

NZ Mussels•Fukuoka Mentaiko•Tomato•Mozzarella Cheese

高湯海蜆

Clams Dashi

\$98

新鮮沙白•鯉魚湯•洋蔥•紫蘇

Fresh Clams•Dashi•Onion•Purple Shiso

(此項不適用於任何折扣及推廣活動)

(This item is not applicable to any discount/ promotional activities)



香脆手工軟心松露忌廉球

Truffle & Mushroom Croquette

\$88

松露•蘑菇•焦糖洋蔥

Truffle•Mushroom•Caramelized Onion



油封蒜頭欖油蝦
Gambas al Ajillo

小食 Snacks



A.O.M 焗慢煮雞柳墨西哥玉米片

A.O.M Butter Chicken Nachos

\$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

Slow Cooked Butter Chicken•Mozzarella•Cheddar•

Jalapeno•Coriander Avocado Sauce•Sour Cream•Black Olive



一定要食粗薯條

Cajun Steak Fries

\$58

印第安香料•秘製醬汁

Cajun•Homemade Sauce

山椒魷魚腿

Sansho Squid Legs

\$88

配蛋黃醬汁

With Mayonnaise

唐揚雞塊

Chicken Karaage

\$68

配蛋黃醬汁

With Mayonnaise



A.O.M 焗慢煮雞柳墨西哥玉米片
A.O.M Butter Chicken Nachos



Blueyo

我們提供多款優質酒精及無酒精類飲品
歡迎查閱我們的飲品菜單

Feeling thirsty?
We also have a variety of alcoholic
or non-alcoholic drinks available

Photo for reference only. 圖片只供參考

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始終如一
給你最好的

屢獲殊榮的肉眼牛扒

澳洲穀飼肉眼牛扒
M2 Australia Ribeye Steak



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GROUND 肉類

澳洲穀飼肉眼牛扒 (12oz)

M2 Australia Ribeye Steak (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

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

五分熟 七分熟 全熟

Medium/ Medium Well/ Well Done

香煎荷蘭三層肉

Grilled Pork Belly

\$188

豬腩肉•西蘭花苗•焗新薯•香茅椰奶醬汁

Pork Belly•Broccolini•Baked Potatoes•Lemongrass Coconut Milk Sauce

着迷的伊比利亞羊菲力

Grilled Ibérico Lamb Tournedos

\$238

香烤羊後腿肉•烤甘筍苗•奶油薯蓉•柚子紅酒醬汁

Lamb Leg Tournedos•Carrot Sprouts• Creamy Potato Puree•Yuzu Red Wine Sauce

烤焗西班牙油封鴨腿

Slow-cooked Duck Confit

\$258

慢煮西班牙油封鴨•烤蘆筍•奶油薯蓉•藍莓乳酸汁

Slow-cooked Spain Duck Confit•Roasted Asparagus• Creamy Potato Puree•

Blueberry Yogurt Sauce

Red Wine Food Pairings

Colchagua Valley, Chile

Alto Los Romeros Syrah 2021

Syrah

\$78 (Glass) /\$350 (Bottle)



焗芝士新薯

Baked Cheese Potatoes

\$58

馬蘇里拉芝士•車打芝士

Mozzarella Cheese•Cheddar Cheese

焗西蘭花苗

Roasted Broccolini

\$78

鷹嘴豆芝麻醬•杏仁•榛子

Chickpeas Tahini Hummus•Almond•Hazelnut

素菜串串燒

Grilled Veggie Skewers

\$88

Homemade Sauce•Parsely•Garlic

Side 伴菜 DISH



Pasta Risotto Rice

飯 意大利麵

讓我們帶你進入一個美食空間



火炙帶子墨魚汁意大利飯

Scallop Squid Ink Risotto

\$178

日本刺身級帶子•魷魚鬚•芝士•忌廉•墨魚汁脆片
Japanese Scallop•Squid Whiskers•Cheese•
Cream•Squid Ink Chips

松葉蟹肉蟹膏木魚湯泡飯

Matsube Crab Meat Rice In Soup

\$168

松葉蟹肉•蟹膏醬•蘑菇•紫菜•木魚湯
Snow Crab Meat•Crab Paste•Mushroom•Nori

羽衣甘藍羅勒雞肉意大利寬麵

Chicken Fettuccine with Kale Pesto

\$158

雞肉•羽衣甘藍香蒜醬•芝士•忌廉
Chicken•Kale Pesto Sauce•Cheese•Cream

濃厚蝦醬意大利粉

Roasted Butternut Squash Risotto

\$148

自家南瓜蓉醬•焗日本南瓜•忌廉•菲達芝士•榛子
Homemade Butternut Squash Sauce•Grilled Pumpkin•
Feta Cheese•Cream•Hazelnut

濃厚蝦醬意大利粉

Creamy Shrimps Spaghetti

\$168

鳳尾蝦•櫻花蝦•蝦膏•紅燈籠椒•車厘茄•忌廉
Shrimps•Dried Cherry Shrimp•Red Bell Pepper•
Cherry Tomato•Cream



GIN GIN筆管面

Rigatoni Alla Gin

\$178

布拉塔芝士•琴酒•蕃茄•羅勒•芝士•忌廉
Homemade Gin Sauce•Burrata•Tomato•Basil•Cheese•Cream

A.O.M 卡邦尼意粉

A.O.M Carbonara

\$148

意大利豬臉頰肉•意大利羊奶芝士•蛋黃•黑胡椒
Guanciale•Pecorino•Egg-yolk•Pepper



令人陶醉的名物 牛角包窩夫系列

Croffles

脆糖香草吉士
Homemade Custard



脆糖香草吉士
Homemade Custard \$88
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

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

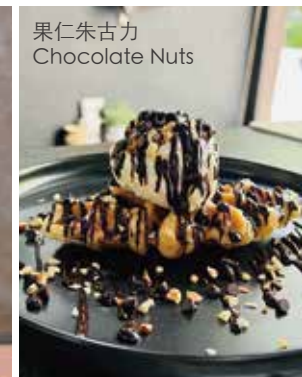
果仁朱古力
Chocolate Nuts \$78
雲呢拿雪糕 朱古力醬 朱古力粒 榛子 杏仁
Vanilla Ice Cream, Chocolate Sauce,
Chocolate Chips, Hazelnuts, Almonds

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

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

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



Ice-cream

雪糕

黃豆粉焦糖雪糕
Kinako Caramel Ice-Cream \$45
雲呢拿雪糕 焦糖漿 黃豆粉
Kinako • Caramel Sauce • Vanilla Ice Cream

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