



DINNER

Special dietary requirements?
Ask one of our staff about the options.

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|  Gluten-free |  Halal |  Vegan |
|  Vegetarian |  Lactose-free | |

Share your food photos
with us on Instagram!

Appetisers

 	Oysters (per piece): - Bloody Mary - Pornstar - Lemon	4.50
	Whipped Ricotta With beetroot, maple syrup and walnuts. Served with bread.	12.50
 	Seoul Nachos Crunchy chicken, smashed avocado, edamame beans, pickled red onion and sriracha mayonnaise.	14.50

Soup & Salads

	Creamy Pumpkin Soup Homemade creamy plant-based soup with pumpkin and a hint of coconut.	12.00
	Caesar Salad with Smoked Salmon Romaine lettuce, croutons, cucumber, red onion, boiled egg, parmesan cheese, crispy capers, radish and herb dressing. <i>Gluten-free option available.</i>	22.50
 	Korean Crunchy Chicken Salad Crispy chicken, little gem lettuce, carrot, avocado, radish, cucumber, cashew nuts, crispy onions and sesame dressing.	19.50
	Burrata Salad With grilled peach, cherry tomatoes, basil, little gem lettuce, pistachios and balsamic.	21.50

Side Dishes

	Fries Served with mayonnaise.	5.50
	Sweet Potato Truffle Fries With parmesan cheese and truffle mayonnaise.	12.50
	Parmesan Truffle Fries Regular fries with parmesan cheese and truffle mayonnaise.	11.50
	Corn Ribs Corn ribs with kombu.	8.50

Shared Dining

Vegetarian

	Korean Kimchi Mandu Dumplings (4pcs) With lombok sauce.	9.95
	Burrata Burrata with grilled peach, balsamic, basil and pistachio crumble.	19.50
	Pinsa Baba Ganoush Flatbread with aubergine spread, grilled aubergine, pomegranate, pine nuts, rocket and herb oil.	21.50
	Quinoa Sushi Rolls (8 pcs) Filled with dragon fruit, black sesame seeds, cucumber, carrot, alfalfa and wasabi mayonnaise.	18.50
	Sweet Potato & Feta Glazed with maple syrup, pistachio and thyme.	14.50

Meat

 	Crispy Chicken Popcorn Korean Style With kimchi sauce.	14.50
 	Truffle Chicken Sliders Mini chicken burgers with little gem lettuce, parmesan cheese and truffle mayonnaise.	11.50
  	Black Angus Carpaccio Thinly sliced beef tenderloin served with arugula, pine nuts, parmesan cheese and truffle mayonnaise.	16.50
 	Beef Tataki With lombok sauce, spring onion and fried onion.	17.50
	Boneless Beef Ribs Glazed beef ribs with black garlic.	19.50

Fish

 	Salmon Sashimi With ginger, garlic, shallot, ponzu, soy sauce and chives.	18.50
	Prawn Saganaki Tomato sauce, bell pepper, onion, garlic, oregano and feta.	20.50
	Fried Calamari Calamari with truffle mayonnaise.	14.50

Main Courses

 	Black Angus Steak Sweet potato purée, seasonal vegetables and truffle jus.	28.50
 	Cod Fillet Green asparagus, roasted cauliflower, pistachio and beurre monté.	26.50
	Truffle Gnocchi Creamy truffle sauce with mushrooms, pine nuts and parmesan cheese.	22.50
  	Black Angus Burger Brioche bun, pickles, tomato, cheddar cheese, little gem lettuce and chili mayonnaise. Served with salad and fries. <i>Extra: turkey bacon €1.50</i>	19.95
 	Chicken Thigh Skewer Chicken thighs marinated in garlic, lime and fresh herbs. Served with seasonal vegetables.	19.95
	Crispy Vegan Chicken Burger Vegan chicken burger on a brioche bun with smashed avocado, mango, lettuce, tomato, vegan cheddar and chili mayonnaise. Served with seasonal vegetables.	19.95

Menu's

Three-course set menu (choice menu) Ask one of our staff for the menu.	39.50
BY AMI's Shared Dining Let our chef surprise you with a selection of dishes to share, served in three rounds. Includes dessert. <i>(Not available in vegetarian, vegan, or allergen-free variations.)</i>	49.50

Tip: Add one of our delicious side dishes.

Food allergy?

Our products may contain various types of allergens.

Do you have a question about the ingredients of a product?

Please ask one of our staff members. We're happy to help.