

Inspired by the botanical surroundings, AMMO is an Italian Japanese fusion restaurant in Admiralty, Hong Kong, presenting exquisite food and ambience with an inseparable bond between the art of food and nature.

ANTIPASTI

Beef Tartare 128

with crispy rice paper, hazelnuts
and bone marrow-aise

🌿 **Heirloom Tomato Salad** 98

Crispy Kale Salad with Roasted Quail 118

with house made balsamic reduction glaze

Slow Cooked Octopus Frisée Salad 128

🌿 **Roasted Pumpkin Bisque** 98

Sicilian Seafood Soup 118

PASTA

All pastas are house made and made fresh daily.

AMMO's Carabineros Red Prawn Linguine 320

Beef Ragù Pappardelle 220

Korayaki King Crab Fettuccine 260

Italian Red Prawn Risotto 230

Roasted Unagi Risotto 220

MEATS

Pesce in Acqua Pazza Seafood Broth 270

"Fiorentina" Lamb T-Bone (8 oz/17 oz) 220/420

M5 Wagyu Rib Eye in Sukiyaki Jus 260

SNACKS

Crispy Panko Chicken Tenders 128

with honey mustard sauce

Parmesan Fries 88

with roasted garlic truffle aioli

Charcuterie Board 198

parma ham, melon and assorted cheeses

Arancini 108

with wagyu beef ragù, lemon mayonnaise

DOLCE

Chocolate Tart 98

Matcha Tiramisu 98

Apple Crumble Tart 98

with madagascar vanilla gelato

Caramelised Pineapple Crème Brûlée 98

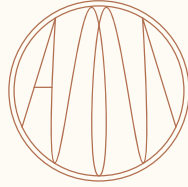
Add a glass of Homemade Lemon-Aid with \$75*

*50% of the proceeds from the Lemon-Aid will be donated to Asia Society Hong Kong to support art & heritage preservation.

10% Service Charge Applies | Prices in Hong Kong Dollars

Due to the complexity of our dishes, not all ingredients are listed in the description.

Please advise our staff of any allergies.



LUNCH MENU

ANTIPASTI

Lump Crab Meat & Kale Salad

roasted butternut squash, semi-dried tomatoes, toasted pine nut

36 Months Iberico Ham

foie gras terrine, balsamic pearls, truffle honey, wild rocket

Creamy Ginger Sweetcorn Soup

served with shrimps and Thai basil

SECONDI

AMMO's Carabineros Red Prawn Tagliolini

Braised Beef Cheek Risotto

porcini, black truffle paste, shaved parmigiano

Sous-Vided French Duck Breast

served with blackcurrant & barolo reduction, rosti potato

DOLCI

Caramelized Pineapple in Dark Rum Syrup

served with vanilla ice cream

Earl Grey Crème Brûlée Tart

Coffee or Tea

Add a glass of Homemade Lemon-Aid with \$75*

Select one from each course

Two Course \$298 per person | Three Course \$328 per person

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Festive

Afternoon Tea Set

AMMO

SAVORY

Scallop Potato Soup with Salted Churro

Caprese Puff Pastry

Sticky Pork with Apricot Jam

Serrano Ham and Apple Crostini with Agave Mustard

SWEETS

Pistachio Tiramisu

Buttercream Sponge Cake

Christmas Cookies

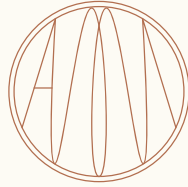
Scones with Fresh Clotted Cream and Jam

Coffee or Tea

\$398 for two

Top up additional \$68 to enjoy a Mulled Wine or Berry Christmas Cocktail

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TASTING MENU

ANTIPASTI

Slow-cooked Langoustine Tail

beets duo, burrata, prosciutto, white anchovy & asparagus gel

Tenuta Montenisa Machese Antinori Cuvee Royale Franciacorta DOCG NV, Lombardia, Italy

MINESTRA

Shellfish Chowder

sea scallop & crab meat with lime zest

PRIMI

Smoked Eel Tagliolini

dehydrated caviar & crispy garlic

Roederer Estate 'Quartet' Brut NV, Anderson Valley, California, U.S.

SECONDI

Pan-fried Wild Seabass Fillet

chestnuts scallion salsa & pickled radish with lobster cream

Tenuta Guado al Tasso Vermentino Bolgheri DOC 2017, Toscana, Italy

Grilled US Prime Ribeye Cap

glazed baby carrot, potato confit & dehydrated mushrooms with morels jus

Bodegas Palacios Remondo 'La Montesa' DOCa 2016, Rioja, Spain

DOLCE

Coffee Panna Cotta

brownies, espresso jelly, coffee syrup & chocolate ice cream

Dow's 10 Years Old Tawny Port, Douro e Porto, Portugal

Coffee or Tea

Select one from each course

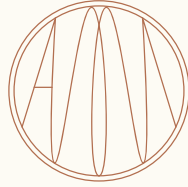
680 per person | Additional 300 per person with wine pairing

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WEEKEND LUNCH MENU

UNLIMITED SELECTED APPETIZER

Cherry Tomato Mozzarella, Iberico Ham, Chorizo Sarta, Smoked Salmon,
Mixed Green Salad, Forest Mushroom Soup, Pan Fried Crab Cake,
Foie Gras Mousse and Toast, Shrimp Remoulade

MAIN

Choice of One

AMMO's Carabineros Red Prawn Tagliolini

Beef Ragu Fettuccine

Butternut Squash Risotto

44 Degrees Cooked Salmon Guazzetto

M5 Wagyu Rib Eye in Sukiyaki Jus

Roasted Hokkaido Pork Belly

UNLIMITED SELECTED DESSERT

Coconut Panna Cotta, Mixed Berries Cheesecake,
Crème Brûlée, Matcha Tiramisu, Caramelized Pineapple in Dark Rum Syrup

Coffee or Tea

\$388 per person | \$688 for 2 persons

Add 98 for 2-Hour Free Flow of Fresh Orange Juice and Soft Drinks

or

Add 168 for 2-Hour Free Flow of Cava, House White and Red Wine,
Draft Beer, Fresh Orange Juice and Soft Drinks

or

Add 268 for 2-Hour Free Flow of Perrier Jouet, House White and Red Wine,
Draft Beer, Fresh Orange Juice and Soft Drinks

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