

ANTIPASTI / STARTERS

beef tartare with crispy rice paper, hazelnuts and bone marrow mayonnaise ★	118
tomato mozzarella salad with pesto and balsamic reduction ◇	98
sweet miso clam soup ★	128
minestrone di verdure	98
matsuba king crab cake with avocado and mango salsa	168
36 months casalba pata negra ham	198

PRIMI / PASTA

hokkaido sea urchin bucatini with scallop sauce	328
carabineros red prawn linguine ★	368
“korayaki” style king crab ravioli ★	268
duck ragu with homemade tagliolini	188
braised beef cheeks with pan fried risotto	188
vegetable rotolo ◇	138

CONTORNI / SIDES

pesto mashed potatoes ◇	68
sautéed baby spinach ◇ with capers and lemon confit	88
mixed garden salad ◇	88

SECONDI / ENTREES

slow-cooked pigeon with pistachio, beetroot and cherry sauce	198
acqua pazza with japanese fresh fish ★	288
grilled lamb t-bone with roasted garlic confit	268
crispy suckling pig with pineapple and mango salsa	318
a5 miyazaki wagyu beef sandwiches ★	330

DOLCI / DESSERT

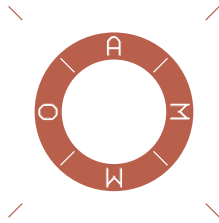
mixed nuts semifreddo with raspberry sorbet ★	98
matcha tiramisu with mascarpone cream, sponge cake and vanilla gelato	98
caramelized apple tart ★ with madagascar vanilla gelato	98
crème brûlée with blood orange sorbet	98
chocolate tart	98
formaggi platter	280

★ Chef Recommendation

◇ Vegetarian

Prices in hong kong dollars | 10% service charge applies

“ Due to the complexity of our dishes, not all ingredients are listed in the description.
Please advise our staff of any allergies.”



SET LUNCH MENU

ANTIPASTI / STARTERS

octopus salad

with grilled artichokes

OR

arancini

with wagyu beef ragu, lemon mayonnaise

OR

minestrone di verdure

SECONDI / ENTREES

homemade tagliolini with carabineros red prawn

OR

homemade fettuccine with seabass, eggplant and bottarga

OR

roasted beef tenderloin with mashed potato tartine

OR

spring vegetable risotto with mushroom jus

DOLCI / DESSERT

maple syrup crème brûlée with caramelized pineapple

OR

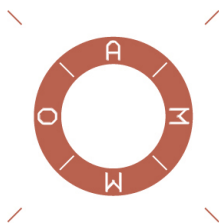
mixed berries with raspberry sorbet

coffee or tea

328 per person

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TASTING MENU

ANTIPASTI / STARTERS

sea garden

with marinated seasonal japanese sashimi, smoked eel mousse, fried sawagani crab and cucumber wasabi kakigori

OR

beef tartare

with crispy rice paper, hazelnuts and bone marrow mayonnaise

PRIMI / PASTA

“gyoza” style tortelloni with carbonara sauce truffle

OR

hokkaido sea urchin bucatini with scallop sauce

SECONDI / ENTREES

slow-cooked pigeon with pistachio, beetroot and cherry sauce

OR

m5 wagyu beef tempura with shiso, roasted garlic, carrot and broccoli purée

OR

“misoyaki” style grilled japanese black cod risotto

DOLCI / DESSERT

matcha tiramisu with mascarpone cream, sponge cake and vanilla gelato

OR

turnover lemon tart with yuzu zest

coffee or tea

4 course menu - 680 per person

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Afternoon Tea Set

AMMO

SAVORY

Vegetable Spring Rolls

Finger Sandwiches

Beetroot Marinated Salmon

Mini Fishcakes

Serrano Ham

DESSERT

Rhubarb Fool

White Chocolate Brownie

Mint Chocolate Tart

Walnut Engadiner Tart

SCONE

Scone, Jam, and Clotted Cream

Premium Tea or Coffee

\$398 for two

Prices in hong kong dollars | 10% service charge applies

www.ammo.com.hk

 AMMO Hong Kong

 ammohk

Reservations 2537 9888

A



HONEY BULLET

Made with sloe gin, lemon juice and white prunes, this cocktail has a perfect balance of sweet and tart enhanced by a sprinkle of white prune powder.

\$120



MARSHMALLOW DREAM

A creamy, drinkable dessert in the cute milk glass bottle enriched by a lingering aftertaste of vodka and marshmallow from the foamy espuma.

\$120



SPY ROSE

Designed for ladies, this rosy pink cocktail carries an elegant taste sensation with a sweet rose flavour, combined with sour lime juice and floral notes of the gin.

\$120



MIXOLOGY IN MILITARY



SANGRIA

A luscious entry leads to a fruity medium body of lemon, orange, lychee and raspberry zest flavours with a crisp, invigorating finish.

\$120



WHITE SANGRIA

Light-bodied and delicious white-wine based cocktail enhanced by gorgeous fruitiness from seasonal fruits and green apple foam.

\$120



BLOOD AND BEAST

A robust and uniquely layered drinks with an alluring depth of spiciness and nutty flavour from the bartender's secret spicy tomato base and Pata Negra Ham.

\$120

M



SMOKY BULB

Oak wood smoke adds hints of roasted nuts and subtle bitterness into the fruity flavours of grapefruit juice, Campari and gin.

\$120



BARTENDER SPECIAL

Let our mixologist custom-create a bespoke cocktail based on your preference

\$150

Whether you want a classic cocktail, playful punch, modern twist or a bespoke creation, our mixologist is ready to create a drink to suit your taste.

M

O

10% service charge applies
Prices in hong kong dollars | Pictures are for reference only