

STARTERS

	HK\$		HK\$
Sashimi Selection <i>Hamachi, Scallops & Shrimp Ponzu Dressing</i>	158	Lobster Salad <i>Seaweed</i>	158
Yakimono Selection <i>Chicken, Beef & Shishito Pepper Tare Sauce</i>	178	Truffle Croqu' <i>Parma Ham & Truffle Toast</i>	128
No.3 Fresh Oyster (6 pieces)	268	Seared Foie Gras <i>Baby Spinach</i>	248
Assorted Vegetables Tempura	108	Grilled Octopus <i>Confit Bell Pepper</i>	198
		Marinated Salmon <i>Fresh Herbs Yogurt</i>	138

AKI BOWLS

Parisian Mushrooms <i>Chorizo / Fried Garlic / Aged Comté Cheese</i>	138
Vegan <i>Tofu / Baby Spinach / Turnip</i>	138
Confit Duck Leg <i>Leeks / Sweet Potatoes / Smoked Consommé</i>	168
Roasted French Chicken <i>Savoy Cabbage / Sesame Seed / Sweet Corn</i>	168
Pork Filet Mignon <i>Bell Pepper / Paprika / Capers</i>	168
Chateaubriand <i>Chimichurri / Avocado / Carrots Mirepoix</i>	188
Boston Lobster <i>Green Asparagus / Kimchi / Tobiko Gold</i>	Half 228 Whole 428

(Additional HK\$128 with Fresh Black Truffle on top)

Lunch Special (12:00pm – 2:30pm) * All AKI Bowl comes with complimentary Chef Special Salad & Coffee or Tea

MAIN COURSES

Chicken Basquaise <i>Japanese Rice</i>	208	Pork Tenderloin <i>Mushrooms & Bacon</i>	188
Beef Tenderloin <i>Sweet Potatoes Fries</i>	238	Lobster Stew <i>Penne</i>	348

A SWEET NOTE

Cold Mint Infusion Red Fruits	78	Pineapple Crumble	68
Chocolate Mousse	68		

All prices are subject to 10% service charge