



Layered with significance, the patisserie's name *AMI* (亜実) means 'friends' in French and plays on Chef's Anglicised last name 'Arami'.

Incidentally, '実', pronounced as '*mi*', is a character with multiple meanings of sincerity, and to bloom and bear fruit.

This echoes Chef's first name of Makoto, expressing his genuine desire to deliver from the heart and constantly innovating to produce the exceptional for the contentment of his customers.

It showcases Chef Makoto's intricate European-style pastry creations that celebrate the distinct, natural flavours of Japanese produce.



## DESSERTS

### **Kuri Mont Blanc**

Japanese Kuri | Nikka Whisky Ice Cream

₹20

### **Vanilla Mille Feuille**

Flaky Puff Pastry | Vanilla Custard Cream | Vanilla Ice Cream

₹16.80

### **Almond Pain Perdu (French Toast)**

Crusty French Brioche Bread | Caramel Orange Sauce | Cognac Ice Cream

₹18.50

### **Strawberry Tarte**

Almond | Vanilla | Raspberry

₹18.50

### **Musk Melon Tarte**

Vanilla Custard

₹22

## PARFAIT

### **Seasonal Parfait**

₹35



## PASTRIES

### **Tahitian Vanilla Choux**

Jamaican Rum | Indonesian Vanilla Cream

₹11

### **Uji Matcha Kinako Choux**

Uji Matcha | Hokkaido Kinako | White Chocolate

₹11

### **Banana Pecan Nut Choux**

Caramelized Banana | Cognac Cream | Banana Ganache | Caramelized Pecan

₹13

### **Black Forest Choux**

70% Chocolate Ganache | Kirsch Cream | Sour Cherry Compote

₹13

### **Berries Pistachio Choux**

Vanilla Kirsch Cream | Raspberry Lava Sauce | Pistachio Whipping Ganache

₹13



## VIENNOISERIE

### **Croissant**

Lescure French Butter Flaky Classic Croissant  
\$6.80

### **Pain Au Chocolat**

Lescure French Butter and Valrhona Dark Chocolate Croissant  
\$8.80

### **Kansai Sausage Croissant Bun**

Arabiki Sausage | Bonito Flakes | Takoyaki Sauce  
\$15

### **Croque Madame**

Beef Pastrami | Mozzarella Cheese | Japanese Organic Egg | Béchamel sauce  
\$19.80

### **Burrata Cheese & Parma Ham Croissant**

Burrata Cheese | Olive Oil | Cured Parma Ham  
\$19.80

### **Mangetsu Scrambled Egg Croissant**

Japanese Scrambled Eggs | Mustard Mayo | Rocket Salad  
\$18.40

With Smoked Salmon, +\$3.80

With Parma Ham, +\$4.80

With Truffle, +\$14.80

### **Smoked Salmon & Ricotta Focaccia**

Smoked Salmon | Dill & Basil Pesto | Parmigiano Cheese  
\$19.80

### **Rocket & Parmigiano Salad with Crouton**

Plain, \$9.80

With Smoked Salmon, +\$3.80

With Parma Ham, +\$4.80

### **Awajishima Onion Tarte**

Cauliflower | Shiitake Mushroom | Black Truffle  
\$15

Prices are subjected to service charge and prevailing government taxes



## COFFEE / CHOCOLATE

(We are using Hokkaido Yotsuba Milk)

### **AMI House Blend**

**Cupping Notes:** Dark Chocolate  
| Praline | Cashew | Spice

#### **Espresso**

₹6

#### **Double Espresso**

₹8

#### **Single Macchiato**

₹6.80

#### **Double Macchiato**

₹8.80

#### **Black Coffee**

₹8

#### **Flat White**

₹9.80

#### **Cappuccino**

₹9.80

#### **Latte**

₹9.80

#### **Valrhona Chocolate**

₹9.80

#### **Mocha**

₹9.80

### **Premium Single Origin**

(Ethiopia Sidamo Bensa Shen Tawane  
Ayla Natural)

**Cupping Notes:** Caramel  
| Black Tea | Peach

#### **Espresso**

₹8.50

#### **Double Espresso**

₹10.50

#### **Single Macchiato**

₹9.30

#### **Double Macchiato**

₹11.30

#### **Black Coffee**

₹10.50

#### **Flat White**

₹12.30

#### **Cappuccino**

₹12.30

#### **Latte**

₹12.30



## PREMIUM FILTER COFFEE

### Only Limited Number of Servings Available

#### **Okinawa Matayoshi Yellow Bourbon**

Crafted at the renowned Matayoshi Coffee Farm, showcasing the exceptional qualities of Yellow Bourbon grown in Okinawa's lush landscape.

**Natural Process:** A bright and vibrant cup with stone fruit flavors, delicate floral notes, and a sparkling lemonade-like acidity. This lively profile is perfect for those who enjoy a crisp and refreshing coffee experience.

**Honey Process:** A smoother, well-rounded cup with nutty undertones, complemented by juicy red fruits and hints of black tea. The sweetness and complexity make it a truly satisfying choice.

₹49

#### **Panama Janson Geisha - Los Alpes Lot 538**

A rare Geisha lot from Janson Estate, grown at high elevation in Panama's Volcán region. This exclusive micro-lot offers delicate jasmine aromatics, a silky mouthfeel, and vibrant notes of white peach, and citrus blossom. Finished with a clean, tea-like brightness.

₹43

#### **Yanahuaya Peru Kopi Luwak**

A rare and distinctive coffee from Peru, grown at 1600 – 1900 meters above sea level crafted through a unique process where wild coatis (related to civets) select the finest coffee cherries. This rare gem offers floral notes, a bright acidity, and subtle nutty undertones. Experience a clean, smooth cup with an exotic twist, perfect for adventurous coffee lovers.

₹38

#### **Gesha Passiflora – Colombia**

**Cupping Notes:** Bergamot | Passion Fruit | Peppermint | Jasmine

₹19

#### **Rancho Grande – Brazil**

**Cupping Notes:** Liquor | Tropical Fruits | Dark Chocolate

₹11

Prices are subjected to service charge and prevailing government taxes



## TEA

### (MARIAGE FRERES)

₹12

#### **Tokyo Breakfast**

Mellow | Velvety Yuzu Black Tea

#### **Yuzu Temple**

Bright Green Tea | Japanese Yuzu

#### **Marco Polo**

Blue Tea | Tibetan Flowers

#### **Blanc & Rose**

White Tea | Oriental Rose Buds

#### **Dream Tea**

Herbal Tea | Theine Free



**SODA / WATER**

**VIGO KOMBUCHA**

₱11

Acerola + Ginger  
Cucumber + Coriander  
Rose

**Soft Drinks**

Coca Cola / Sprite / Ginger Ale / Ginger Beer

₱7

**Fuji Mineral Water**

Still Water, 780ml, ₱12

Sparkling Water, 700ml, ₱8