



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

Yokohama Curry Chicken Croissant

Japanese Curry | Mozzarella Cheese | Marinated Toriniku
\$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



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



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

Mocha

\$9.80

Valrhona Chocolate

\$9.80

Valrhona Matcha

\$9.80

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, \$10

TEA

(MARIAGE FRERES)

\$12

Earl Grey French Blue

Black Tea | Royal Blue Flower

Casablanca

Sweet Mint Green Tea & Black Tea
Bergamot

Marco Polo

Blue Tea | Tibetan Flowers

Blanc & Rose

White Tea | Oriental Rose Buds

Rouge M tis

Red Tea | Theine Free | Mild Flowers

Prices are subjected to service charge and prevailing government taxes



ALCOHOL-FREE

SPARKLING

Plus & Minus Blanc de Blancs NV

Crisp, citrus and refreshing

Bottle \$58/750ml

MURI "Passing Clouds"

Gooseberry, jasmine, honey & bright acidity

Bottle \$78/750ml

Oma Frida Cuvée N°004

Merlot, blackcurrant, lychee & elderflower

Glass \$18 | Bottle \$68/750ml

STILL

Plus & Minus Sauvignon Blanc 2025

Citrus, tropical fruit & fresh herbs

Bottle \$68/750ml

Plus & Minus Pinot Noir 2025

Red berries, cherry & soft spice

Bottle \$68/750ml

MURI Koji Rice Series 1

Merlot, blackcurrant, lychee & elderflower

Glass \$18 | Bottle \$78/750ml

TEA SERIES

Acala Red – Red Wine Expression

Blueberry, blackcurrant, floral & subtle oak

Bottle \$68/750ml

Mindful Sparks Yuzu Genmaicha

Yuzu citrus, roasted genmaicha & a refreshing finish

Glass \$18 | Bottle \$38/375ml