



BAR BITES

AVOCADO CHANA CHAAT 2.0	v	395
CARAMELISED FIG & BRIE TART	v	475
AM PM CHIPS & DIPS accompanied w/ Guac, Salsa, Sourcream	v	395
TRUFFLE CHIPS & DIPS	v	495
SMOKED BANDEL & BUTTERNUT HUMMUS with Freshly Baked Pita	v	455
AM PM CHICKEN NUGGETS, Hot Sauce Glaze, Blue Cheese Dip	nv	575
PANKO CRAB CROQUETTES & WASABI AIOLI	nv	695
MISO PRAWN TOAST WITH GRAPEFRUIT SALSA	nv	625

BIG BITE TACOS

UMAMI MUSHROOMS, SALSA & SOUR CREAM		455
GRILLED BHETKI OR PRAWNS, SALSA & SOUR CREAM		625
HOT SAUCE GLAZED FRIED CHICKEN, SALSA & SOUR CREAM		495

BIG BITE SLIDERS

ACCOMPANIED WITH CHIPS & DIP

SPICY BUTTER BEAN & LENTIL	v	525
PORTOBELLO & PECORINO	v	655
HOT SAUCE GLAZED FRIED CHICKEN	nv	675
CHICKEN, CHEDDAR & JALAPENO	nv	675
MUTTON BRISKET & CHEDDAR	nv	695
MEZZE PLATTER	v	995
MEZZE PLATTER	nv	1275



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PASTA & RISOTTO

MARINARA, STRACCIATELLA & BASIL PESTO	v	595
BLACK TRUFFLE & ROASTED MUSHROOM ALFREDO	 v	625
BASIL PESTO, PECORINO & PARMESAN	v	575
AGLIO E OLIO PEPERONCINO	v	545
PANCETTA, PEPPERONI & PECORINO CARBONARA	 nv	695
PANCETTA, POMODORO & PECORINO ***make a choice between spaghetti, rigatoni & freshly-cut fettucine (has egg)	nv	675
BUTTERNUT, BANDEL & MASCARPONE RAVIOLI IN BROWN BUTTER	 v	625
SMOKED CHICKEN RAVIOLI IN PARMESAN & THYME VELOUTE	nv	625
KING SCAMPI RAVIOLI IN COCONUT CURRY BISQUE	 nv	745
SAFFRON, BUTTERNUT, & BLACK RICE RISOTTO	 v	695
KING OYSTER, LEEK & MISO RISOTTO	v	725
PORCINI, PORTOBELLO & BLACK TRUFFLE RISOTTO	v	745
CRAB, LEEK & MISO RISOTTO	 nv	775



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BREAKING BREAD & BRUNCH

CAPRESE CHEESE BOWL: STRACCIATELLA   725
CHEESE, HEIRLOOM TOMATO, PESTO &
GREENS accompanied with a Bread Basket

HEIRLOOM TOMATOES, STRACCIATELLA,  695
PISTACHIO & PESTO TARTINE

WOOD-FIRED VEGGIES, FETA &   525
BUTTERNUT HUMMUS TARTINE

AVO, STRACCIATELLA & MICROGREEN  645
TARTINE

SCRAMBLED TRUFFLE-TOFU ON TOAST  545

GRILLED CHEESE SANDOS ACCOMPANIED WITH CHIPS & DIP

CHEDDAR & JALAPENO  495

FOUR CHEESE & BLACK TRUFFLE  525

SMOKED CHICKEN & CHEDDAR MELT  525

HONEY GLAZED HAM, PICKLES & EMMENTAL  575

TRUFFLE-SCRAMBLED EGGS ON TOAST  525

SCRAMBLED EGGS, MUSHROOM & BACON ON  595
TOAST

AM PM'S BAKED EGGS BENEDICT

CALCUTTA GREENS, ASPARAGUS & GRUYERE  475
MORNAY

ROASTED MUSHROOMS & BLACK TRUFFLE  495
MORNAY

HAM & MATURE CHEDDAR MORNAY  525

WOOD-FIRED FRITTATAS

MUSHROOMS, ASPARAGUS & PARMESAN  495

KOLKATA GREENS, POTATO & PECORINO  495

SMOKED CHICKEN, LEEKS, MORNING GLORY &  525
MATURE CHEDDAR

HAM, LEEKS, MORNING GLORY &  575
MATURE CHEDDAR



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HEARTY SALAD BOWLS

MELONS, PEPPERMINT OIL, FETA & MICROGREENS		v	495
ROASTED BUTTERNUT, CANDIED WALNUTS, FETA & ARUGULA		v	695
AVO, CUCUMBER, SEAWEED & SOBA NOODLE SALAD		v nv	595 695
*add Prawns or Tobiko			
KALE & MICROGREEN CAESAR		v	575
*add Smoked Chicken or Pancetta		nv	645



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ASIAN BITES

SEAWEED & KIMCHI TEMPURA, WASABI AIOLI   v 425

CRISPY CHICKEN WITH CHILLI, CORIANDER & SCALLIONS nv 455

CHAR SIU & CANTONESE PORK BELLY PLATTER, PANCAKES & FIXINGS  nv 825

STEAMING HOT DUMPLINGS

WATER CHESTNUT, PAK CHOY & MORNING GLORY  v 395

BAMBOO SHOOT, SHIITAKE & SNOW PEAS v 445

PHILLY CREAM CHEESE & BLACK TRUFFLE v 675

PRAWN HAR GOW  nv 545

STEAMED CHICKEN WONTONS WITH SICHUAN CHILLI CRUNCH nv 525

WOOD-FIRED YAKITORI SKEWERS

PORTOBELLO, KING OYSTER & MISO BUTTER   v 595

CHICKEN, LEEKS & MISO BUTTER nv 525

PRAWN, LEEKS & MISO BUTTER nv 675

NIGIRI & MAKI-STYLE ROLLS

AVO & TOMATO KATSAO   v 495

AVO & ASPARAGUS TEMPURA  v 595

SPICY MUSHROOMS & TOGARASHI  v 595

GARDEN FRESH VEGGIES & TRUFFLE  v 575

SPICY PRAWN TEMPURA nv 645

TERIYAKI CHICKEN, CUCUMBER & SCALLION  nv 595

CHICKEN KARAAGE, SPICY MAYO nv 595

EVERYTHING SUSHI PLATTER v 2095

EVERYTHING SUSHI PLATTER nv 2625



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