

Inspired by the botanical surroundings, AMMO is an Italian Japanese fusion restaurant in Admiralty, Hong Kong, presenting exquisite food and ambience with an inseparable bond between the art of food and nature.

ANTIPASTI

Beef Tartare 138

with crispy rice paper, hazelnuts
and bone marrow-aise

🌿 Insalata Caprese 98

Crispy Kale Salad with Roasted Quail 128

with house made balsamic reduction glaze

Slow Cooked Octopus Frisée Salad 128

🌿 Creamy Artichoke Mint Soup 98

Sweet Miso Clam Soup 98

PASTA

All pastas are house made and made fresh daily.

AMMO's Carabineros Red Prawn Linguine 360

A5 Wagyu Sukiyaki Tagliolini 380

served with 65 degree slow cooked egg yolk

Beef Ragu Pappardelle 220

Korayaki King Crab Fettuccine 280

Braised Beef Cheeks 230

with pan fried risotto

Crispy Black Truffle Carbonara Gyoza 280

with fresh truffle shavings

MEATS

Two Way Pigeon 230

with pistachio, beetroot and cherry sauce

Pesce in Acqua Pazza Seafood Broth 290

“Fiorentina” Lamb T-Bone (17 oz) 420

Shiso A5 Wagyu Tempura 320

M5 Wagyu Rib Eye in Sukiyaki Jus 290

Daily Grill Special

SNACKS

Crispy Panko Chicken Tenders 88

with honey mustard sauce

Parmesan Fries 88

with roasted garlic truffle aioli

Charcuterie Board 198

parma ham, melon and assorted cheeses

DOLCE

Chocolate Tart 98

Matcha Tiramisu 98

Apple Tart 98

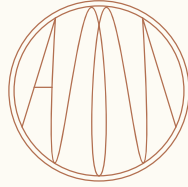
with madagascar vanilla gelato

Caramelised Pineapple Creme Brulee 98

10% Service Charge Applies | Prices in Hong Kong Dollars

Due to the complexity of our dishes, not all ingredients are listed in the description.

Please advise our staff of any allergies.



LUNCH MENU

ANTIPASTI

Octopus Salad
with grilled artichokes

Marinated Beef Carpaccio

Artichoke Mint Soup

SECONDI

AMMO's Carabineros Red Prawn Tagliolini

Korayaki King Crab Fettuccine

M5 Wagyu Rib Eye in Sukiyaki Jus

Roasted Butternut Squash Risotto
with mushroom jus and porcini powder

DOLCI

Caramel Chocolate Tart
with creme fraiche sorbet

Summer Mixed Berries
with raspberry sorbet

Coffee or Tea

Select one from each course

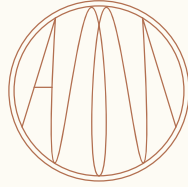
Two Course \$298 per person | Three Course \$328 per person

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WEEKEND LUNCH MENU

AMMO BUFFET BAR

Selection of Salads, Cold Cuts, Snacks and Desserts

MAIN

Choice of One

AMMO's Carabineros Red Prawn Linguine

Korayaki King Crab Fettuccine

Pesce in Acqua Pazza Seafood Broth

M5 Wagyu Rib Eye in Sukiyaki Jus

"Fiorentina" Lamb T-Bone (8 oz)

Coffee or Tea

\$360 per person

Add 98 for 2-Hour Free Flow of Fresh Orange Juice and Soft Drinks

or

Add 168 for 2-Hour Free Flow of Cava, House White and Red Wine,

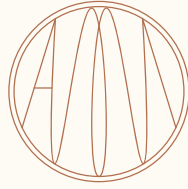
Draft Beer, Fresh Orange Juice and Soft Drinks

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TASTING MENU

ANTIPASTI

Red Prawn Soy Panna Cotta

ZUPPE

Shiso Tortellini in Brodo

PRIMO

A5 Wagyu Sukiyaki Tagliolini
serve with 65 degree slow cooked egg yolk

SORBETO

Lime Sorbet

SECONDO

Wagyu Curry Risotto

DOLCE

White Grape "Vitality"

Coffee or Tea

680 per person

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AMMO × INDIGO
L I V I N G

40th Anniversary

AFTERNOON TEA SET



MON TO SUN, 3–5PM

SEPTEMBER 6TH – NOVEMBER 5TH

TO CELEBRATE INDIGO LIVING IMPRESSIVE MILESTONE, AMMO AND INDIGO LIVING HAS PARTNERED TO BRING A UNIQUE AFTERNOON TEA SET. EACH INDIGO LIVING AFTERNOON TEA SET (FOR TWO) IS COMPLEMENTED WITH ONE GIFT. AVAILABLE WHILE STOCK LASTS.

AMMO × INDIGO
L I V I N G

40th Anniversary

AFTERNOON TEA SET

MENU

SAVOURY BITES

Prawn Tartare with Sago Crisp
Chocolate Pistachio Foie Gras Lollipop
Creamy Crab Waffle with Caviar
Savoury Layered Finger Sandwiches

SWEET BITES

Indigo 40th Macaroon
Cinnamon Apple Crumble Tartlet
Marble Lemon Cheese Cake
Ruby Velvet Cupcake
Scones with Clotted Cream and Strawberry Rose Jam

Coffee or Tea

\$528 for two

Top up additional \$68 to enjoy a Sweet Butterfly Pea Kiwi Delight Cocktail

Top up additional \$100 to enjoy a glass of Veuve Clicquot Champagne

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