



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 Carabinierios 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.