

Aperitivo Accompaniments

Classic Edamame (VG) (H) (GF) (LF) <i>Maldon Sea Salt or Truffle Salt</i>	48
Blue Fin Tuna Belly Sashimi 'Otoro' - 6 Pieces (R) (S) (LF) (SE) 🐟	98
Tsartsakaya Oysters - 2 Pieces (R) (S) (LF) (SF) <i>Soy Coriander Dressing, Fragrant Parsnip, Tobiko</i>	58
30 gr Oscietra Caviar Miami (R)	478

Starters

* Mi Amie Vegan Soup (VG) (H) 🌱 <i>Roasted Bell Pepper, Tomato, Mixed Lentils, Mograbia, Puff Rice</i>	58
Baby Spinach Salad, Roasted Bell Pepper Vinaigrette (VG) (H) (GF) (LF) 🌱	78
Seaweed Salad, Iceberg Lettuce, Sesame Vinaigrette (V) (SE) (LF) (VG)	58
* Burrata Cheese, Heirloom Tomato, Red Quinoa (GF) (V) (H) (D) 🌱 <i>Aji Amarillo Dressing, Fresh Figs</i>	98
* Wild Seabass Carpaccio (R) (GF) (LF) 🐟 <i>Coconut Milk, Lime Dressing, Passionfruit</i>	108
Soft Sautéed Wok Fried Prawns, 3 Colors Tomato, EVO (SF) <i>Fragrant Garlic, Spanish Water Bread</i>	118
Braised Beef Rib Croquettes, Manchego Cheese, Black Truffle (D) (E) (G)	138
Pan Fried Foie Gras, Toasted Brioche, Fig Chutney (D) (G)	128

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Familiar Favourites

Spider Roll - 8 Pieces (SF) (SE) (S) (G)	128
<i>Tempura Soft Shell Crab, Cucumber, Avocado, Spicy Mayo</i>	
California Roll - 8 Pieces (SF) (H) (R) (S) (G)	128
<i>Alaskan Crab, Cucumber, Avocado</i>	
* Superfood Veg Roll - 8 Pieces (V) (VG) (H) (LF)	88
<i>Avocado Cream, Quinoa, Kale, Blueberry</i>	
Spicy Yellow Fin Tuna Rolls - 8 Pieces (R) (SE) (S) 🐟	108
* Blow-Torched A5 Wagyu Sushi - 8 Pieces (R) (SE) (S)	168
<i>Grated Black Truffle, Honey Teriyaki Glaze</i>	
Chef's Selection of Sushi - 16 Pieces (SF) (S) 🐟	338
Tsartsakaya Oysters - 12 Pieces (R) (S) (LF) (SF) 🐟	328
<i>Shallot, Mignonette, Lemon</i>	

Robata Specials

* Australian Lamb Cutlet (GF) <i>Chinese Five Spice, Chili Mint Sauce</i>	138
Padron Peppers (SF) (GF) <i>Sea Salt, Olive Oil, Bonito</i>	68
Atlantic Octopus (SF) (GF) (E) <i>Potato Crisp, Smoked Aioli, Parsley, Lemon Oil</i>	138
Cajun Spiced Baby Chicken (S) (GF) <i>Guava BBQ Sauce</i> 🌿	98
Wagyu Beef Rib Eye 7+ (S) (SE) <i>Malabar Black Pepper Sauce</i>	178
* Caribbean Spiced Scottish Salmon (D) <i>Red Quinoa</i> 🐟	128
* Miso-Glazed Chilean Seabass (SE) (D) 🐟	168
* Japanese A5 Wagyu '9-10' (D) (S) <i>Caramelized Onions, Gouda Cheese Rolls</i>	258
* Crispy Duck Breast (S) (SE) (G) <i>Tiki Tiki Plum Sauce, Amarena Cherry, Crispy Bao</i>	118

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Mains

Mi Amie Spaghetti alle Vongole Veraci (SF) (A) (E) (D) (G)	148
<i>Fresh Clams, Garlic, Chilli Flakes, Crab</i>	
Fresh Local Vegetable Lasagna (V) (E) (D) 🌱	138
<i>Quinoa, White Tomato Confit Sauce, Herb Oil</i>	
* Rare Seared Blue Fin Tuna Steak 'Barbados' (S) (SE) 🐟	238
<i>Avocado, Mango, Strawberry Salsa</i>	
Whole Wok Fried Atlantic Lobster '700-800 gr' (SF) (D) (S)	388
<i>Asian Vegetables, Light Garlic Sauce</i>	
* Pollo a la Brasa, Ají Verde (H) (D) (G) 🌱	158
<i>Peruvian Style Whole Baby Chicken, Green Sauce</i>	
* 30 Days Dry Aged Flame Grilled U.S Cowboy Steak (E) (D)	488
<i>Hand Cut French Fries, Maître D'hôtel Butter, Bearnaise Sauce</i>	
Chargrilled US Beef Tenderloin (S) (SE) (D)	248
<i>Crunchy Wild Mushrooms, Teriyaki Truffle Sauce, Potato Crisp</i>	
Japanese A5 Wagyu Striploin Marble '9-12' (S) (SE) (D)	588
<i>Crunchy Wild Mushrooms, Teriyaki Truffle Sauce, Potato Crisp</i>	
Slow Cooked USDA Prime Beef Short Rib (D) (GF)	198
<i>Classic Potato Purée, Mograbia Vegetable Cassoulet, Braising Jus</i>	
Cotoletta Di Vitello Alla Milanese (D) (E) (G)	248
<i>Breaded & Butter-Fried Canadian Veal Cutlet</i>	

Sides

Wok Fried Green Asparagus Ragout (VG) (H) (LF) (S)	58
Stir Fried Broccolini, Fragrant Garlic (VG) (H) (LF) (S)	58
Butter Whipped Mashed Potato (D)	58
Miso Glazed Eggplant - Edamame (H) (VG) (S) 🌱	58
Sweet Potato Fries (VG)	58

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Never Skip Dessert

Liquid Centered Chocolate Cake (D) (N) (G) <i>Vanilla Ice Cream</i>	68
Milk Chocolate Banana Crème Brûlé (D) (N)  <i>Fresh Berries, Almond Tuille</i>	68
* Passion Fruit Mousse (D) (N) <i>Mango, Strawberry, Ragout</i>	68
* The Mi Amie Baklava Cheesecake (D) (N) (G)	68
Deconstructed Raspberry and Litchi Tart (D) (N) <i>Lemon sorbet</i>	68

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