

GUEST CHEF:
CLARA GRIFFITHS

PA *Supper Club* AMB OLI

WHERE THE FOOD
IS BOLD, THE CHEFS
ARE BRILLIANT, AND
THE NIGHTS ARE
INDULGENT.



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WELCOME APPETIZER

Parmigiana, eggplant cream, tomato mayonnaise, and pesto

STARTERS

Black Angus carpaccio with comté, sauce gribiche & mizuna
Tomato & nectarine salad with onion, halloumi & honey–mustard vinaigrette
Beef tartare with tonnata sauce, bone marrow, radish & capers
Seabass tartare with cucumber, avocado & beetroot textures

MIDDLE COURSE

Sardinian culurgiones with pappa al pomodoro & Parmigiano foam

MAIN

Grilled mackerel with nage & sautéed Swiss chard

DESSERT

Classic tiramisú

If you have any allergies or intolerances, please speak to a member of our team.
Please note that a discretionary service charge of 12.5% will be added to your bill.