

## AMA EXPERIENCE

7-rätters avsmakningsmeny att dela för hela bordet,  
minst två personer

7-course tasting menu to share for the whole table,  
minimum 2 people

795 / PERSON

## BEVERAGE MENU

Låt våra sommelierer kombinera din meny  
med utvalda drycker.

Let our sommeliers combine your menu with selected  
beverages and take your taste buds for a ride!

575 / PERSON

## 4-RÄTTER SHARINGMENY

Rätter att dela för hela bordet, minst två personer

Dishes to share for the whole table, minimum 2 people

595 / PERSON

## PRE DINNER DRINKS 165

AMA spritz

Fläderlikör- lychee sockerlag- citron- Cava

Shiso lemonade

vanilj vodka, choya shiso, citron, jordgubb, soda

Honey-passion swirl

Pisco, choya honey, citron, passionssocker, soda

## STARTER

OSTRON 35

Oysters

LAXTARTAR 175

Gurka, avokado, rispapper, lime & jalapeno

Salmon tartar

Cucumber, rice paper, lime & jalapeño

TATAKI PÅ ELDAD RYGGBIFF 185

Eldad ryggbiff, kantareller, japansk furikake,  
nori & ponzu

Tataki of beef sirloin

Chanterelles, japanese furikake, nori & ponzu

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TONFISKCEVICHE 165

Yuzu, mango, chili, koriander & rostad kokos

Tuna ceviche

Yuzu, mango, chili, cilantro & roasted coconut

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ÅNGADE DUMPLINGS 155

Röd curry ponzu, svamp & sparrisbroccoli

Steamed dumplings

Red curry, ponzu, mushrooms & broccolini

BAO BUNS 155

fläksida, kimchi, hoisin, vårlök & sesamfrö

Bao buns

Pork, kimchi, hoisin, spring onion & sesame

seeds

SASHIMI 175 / PERSON

4 sorters fisk, ponzu, pepparrot

Sashimi, 4 kinds of fish, ponzu, horseradish

## ROBATAYAKI GRILL

SEAFOOD-SPETT 135

Pilgrismussla, lax, krispig lök, vitlök & chili

Scallop, salmon, crispy onion, garlic & chili

RÄKSPETT 135

Marinerad vannamei räkor, harissa, koriander  
& papaya

Marinated vannamei shrimps, harissa, cilantro &  
papaya

## SNACKS / SIDES

GRILLAD SPARRISBROCCOLI 95

svart vitlökmajonnäs

Grilled broccolini, black garlic mayonnaise

FRITERAT RIS 85

kimchimajonnäs

Fried rice, kimchi mayonnaise

AMA RIS 65

sesam & furukake

EDAMAMEBÖNOR 65

Edamame beans

## MAIN

GRILLAD FLANKSTEK 295

Brytböner, sesam, vitlök, lime & friterat ris

Beans, sesame, garlic, lime & fried rice

KOREAN STICKY CHICKEN 245

Gochujang, sockerärter, koriander & friterad lök

Korean sticky chicken, gochujang, peas, cilantro  
& fried onion

AUBERGINE 245

Friterad aubergine, papaya sallad & Ama ris

Fried aubergine, papaya salad & Ama rice

CRISPY FISH 275

Pankopanerad torsk, gurksallad, pak choi,

ingefärsmajonnäs

Crispy fish, cucumber salad, pak choi, ginger  
mayonnaise

POKE BOWL 205

Tonfisk, mango, avokado, kimchimajonnäs &  
sojaböner

Tuna, mango, avocado, kimchi mayo & soya beans

## DESSERT

HALLON & SESAM 135

Fattiga riddare, vaniljmousse & marängar

Raspberry & sesame

French toast, vanilla mousse & meringues

CREME BRULÉE MED CITRONGRÄS 135

Smördeg & bär

Creme brulée

Puff pastry & berries

## AFTER DINNER DRINKS 165

Yuzu sour

Yuzu sake, umeshu, citron, socker, äggvita

AMA white ”negroni”

Saké, manchino Sakura vermouthe, italicus, lime

## MOCKTAIL 95

Virgin rabarbersvaj

Rabarber/vanilj socker, citron, grapefrukt soda

Vattenmelon mojito

Mynta, lime, vattenmelon, soda

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