

# Parisian Flair meets Joburg Chic at AMI

By Pierre du Plessis

*A relatively new addition to Joburg's restaurant scene, Ami Restaurant and Champagne Bar is a glamorous French Fusion Boutique eatery situated in Craighall Park. Ami's innovative dishes and stylish decor make for a welcome change from the traditional stuffy brasserie.*

As the name denotes, Ami offers one of the most comprehensive wine and champagne lists in the country. Sparkling wine, MMC and a variety of champagnes make the shelves groan, along with a selection of 25 different tequilas and a range of exotic bespoke cocktails.

In this spirit, Ami recently teamed up with champagne brand Joseph Perrier to host a one-of-a-kind champagne experience, consisting of four courses of the restaurant's most delectable dishes, each paired with a glass of champagne.

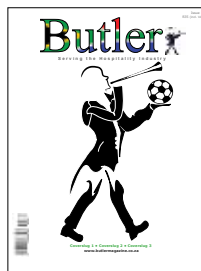
The first course of the evening consisted of hand smoked salmon with citrus fruit, spring onion and red cabbage, topped



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prawn duo with dill and garlic, served on a bed of Bordeaux rice and basil. The glass of Cuvee Royale Rose that accompanied this course went down very well, with Henry explaining that recent years have seen major improvements in the quality of 'pink' champagnes.

The main course was definitely the highlight of the evening, consisting of rosemary, sage and Spanish onion rolled pork belly with roast butternut slithers and scallions. It was getting increasingly challenging to distinguish between the superb selection of Joseph Perrier champagnes. Nevertheless, the hearty Cuvee Royale NV Brut served with the main course seemed to get better with every sip.

The final dish on the menu was, of course, the dessert. Served with a slightly sweeter demi-sec, the lavender and rosemary crême Brule was the perfect conclusion of a truly special evening.

Ami Restaurant and Champagne Bar is situated on the corner of Lancaster and Clarence Avenue, Craighall Park. Call 011 447 4648 to book or go to [www.ami-restaurant.co.za](http://www.ami-restaurant.co.za) to see what special events are coming up. ✂

with a whiskey and lemon curd. This avante garde combination was complemented beautifully by a glass of Cuvee Royale Brut Vintage. Champagne expert Henry Kempen was on hand to share his extensive knowledge of all things bubbly.

The next course on the menu was a queen



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