

# WINTER 2025

To optimize your dining experience each menu is prepared for the entire table.

FULL AMBER EXPERIENCE	2,888
FULL VEGETARIAN AMBER EXPERIENCE	
AMBER EXPERIENCE	2,058
VEGETARIAN AMBER EXPERIENCE	

Unlimited Handaq Fresh still & sparkling water at 40

Coffee or tea with petit fours are included in the set menus

All prices in Hong Kong dollars and subject to 10% service charge.

All menus are subject to price and seasonal change.

# FULL AMBER EXPERIENCE™

## Seasonal Amuse Bouche™

Upgrade your menu with a Dom Pérignon Black Enigma;  
Enigma includes a glass of Dom Pérignon and a Perfect pairing bite  
A supplement of HKD598 applies

Raw Dorsal Fillet of Shima Aji, Tartar of the Belly " Tomatillo"  
Granny Smith Apple " Kyuri Cucumber " Jalapeño " Sudachi "

Aka Uni " Cauliflower " Lobster "  
Royal Cristal Caviar " Acipenser Schrenckii X Huso Dauricus "

Hot intermediary Amuse Bouche:  
Dried Mushroom & Mushroom Garam Tea "  
with Lovage infused Extra Virgin Olive Oil "

Hand Dived Normandy Scallop "en coquille latée" " Jerusalem Artichoke "  
Pickled Wet Walnut " Scallop Skirt Garam " Black Périgord Winter Truffle "

Our Signature Sourdough Bread "  
with Caramelized Soy & Sourdough Miso Butter "

Line Caught Kinki " Salt-Tomato " Corvina " Yuzu koshō "  
Kinome " 'Per me Figlia' Manini Olive Oil "

Follow Deer " Bitter Chocolate Souce with Cocoa Mucilage "  
Tasmanian Cherry " Cubeb Pepper " Heirloom Carrot"

OR

Osaka Wagyu A4 " Eggplant " Black Fermented Garlic "  
Black Vinegar " Black Niçoise Olive " Kinome "  
A supplement of HKD 500 applies.

Transitional Palate Cleanser;  
Kyuri Cucumber " Celery " Granny Smith Apple & Tarragon "

Red William Pear " Mounseyrac" " Hazelnut "  
Vegan Yeo Milk Chocolate 42% " Arabica " Amalfi Lemon "

Coffee " Tea or Infusion "  
Petit Fours " Seasonal Fruit on Ice & Ambershu "

HKD 2,888 per person

Includes the unique kitchen experience

Applicable with Full Amber Experience only

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## WINE PAIRING

Amber Legacy Wine Pairing	5,498
2006 Dom Pérignon 'Plénitude-2', Reims, Champagne, France	
2022 Domaine Leflaive, Meursault 1er Cru 'Sous le Dos D'Ans', Burgundy, France	
2008 Domaine Pierre Damoy, Chambertin grand cru, Burgundy, France	
2008 Château Haut Brion, 1er Grand Cru Classé, Pessac-Léognan, Bordeaux, France	
1985 Château d'Yquem, 1er Grand Cru Supérieur, Imperial, Sauternes, Bordeaux, France	
Amber Signature Wine Pairing	2,288
NV Mathieu Godmè-Guillaume VVV, 1er Cru, Champagne, France	
2018 Trimbach Riesling 'Frédéric Emile', Alsace, France	
2017 Comtesse de Charisy Puligny-Montrachet 1er Cru 'Homeau de Blagny', Burgundy, France	
2023 Charles Lachaux Bourgogne Rouge 'La Croix Blanche', Burgundy, France	
2019 Joseph Phelps 'Insignia' Napa Valley, USA	

Offer only for the entire table.

Applicable with all set menus.

All prices in Hong Kong dollars and subject to 10% service charge.

## AMBER EXPERIENCE™

### Seasonal Amuse Bouche™

Upgrade your menu with a Dom Pérignon Black Enigma;  
Enigma includes a glass of Dom Pérignon and a Perfect pairing bite  
A supplement of HKD598 applies

Duck Foie Gras "Pink Pepper Corn" Beetroot "  
Miso A Miel " Plum " Red Shiso "  
served with 'Spherification'

OR

Milk-Fed Huguenin Veal; Roasted & Raw " Périgord Black Truffle "  
Chives " Dry Sherry " Celeriac " Fermented "Clous de Girolles" "

OR

Aka Uni " Cauliflower " Lobster "  
Royal Caviar Club " Acipenser Schrenckii X Huso Dauricus "  
A supplement of HKD 498 applies

Hot intermediary Amuse Bouche:  
Dried Mushroom & Mushroom Garam Tea "  
with Lovage infused Extra Virgin Olive Oil "

Our Signature Sourdough Bread "  
with Caramelized Soy & Sourdough Miso Butter "

Line Caught Suzuki " Ping Yuen Chicken Fat " Yellow Wine Velouté "  
Chicken Jus " Cauliflower " Buddha's Hand "

Basque Pork 'Kinrea' Rib " BBQ Shoulder "  
Yunnan Morel Cooked in Fig Leaf 'en Cocotte' " Kyoho Grapes "  
Parsnip " Cevenne Onion & Home-Made Rice Vinegar Gastrique "

OR

Ouka Wagyu A4 " Eggplant " Black Fermented Garlic "  
Black Vinegar " Black Niçoise Olive " Kinome "  
A supplement of 500 applies

Tasmanian Cherries " Macadamia " Balinese Vanilla "  
Red Port Wine " Oolong "

Coffee " Tea or Infusion "  
Petit Fours " Seasonal Fruit on Ice & Ambershu "

HKD 2,058 per person

All prices in Hong Kong dollars and subject to 10% service charge.

All menus are subject to price and seasonal change.

## VEGETARIAN MENU\*

Menu can be adapted for vegans upon request.

- \* / \*\* Vegetarian Seasonal Amuse Bouche \*
- \* / \*\* Flat Bean " French Bean " Soy Milk " Buratta " Basil " Extra Virgin Olive Oil "
- \* / \*\* Tonburi " Potato " Leek " Wakame " Horseradish "
- \* / \*\* Hot intermediary Amuse Bouche:  
Dried Mushroom & Mushroom Gorum Tea "  
with Lovage infused Extra Virgin Olive Oil "
- \*\* Paimpol Bean " Black Maitake Mushroom "  
White Alba Truffle " Vin Jaune "
- \* / \*\* Our Signature Sourdough Bread "  
with Caramelized Soy & Sourdough Miso Butter "
- \* / \*\* Kyuri Cucumber " Badosoop Roasted Gomtoe Seaweed "  
Celtus " Bonnou Negi " Extra Virgin Grapeseed Oil "  
Ramson Gorum " Home Made Sake Vinegar "
- \* / \*\* Purple Artichoke " Cippolini Onion "  
Périgord Black Truffle " Yunnan Morel "
- \*\* Transitional Palate Cleanser;  
Kyuri Cucumber " Celery " Granny Smith Apple & Tarragon "
- \* / \*\* Red William Pear " Mouneyrac " Hazelnut "  
Vegan Yeo Milk Chocolate 42% " Arabica " Amalfi Lemon "
- \* / \*\* Coffee " Tea or Infusion "  
Petit Fours " Seasonal Fruit on Ice & Ambershu "

Full Vegetarian Amber Experience HKD 2,888 \*\*  
Vegetarian Amber Experience HKD 2,058 \*

Full Vegetarian Amber Experience includes the unique kitchen experience

Applicable with Full Vegetarian Amber Experience only

All prices in Hong Kong dollars and subject to 10% service charge

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## CUISINE

Amber's culinary language is one of innovation, intention and indulgence — a reflection of our three Michelin Stars and Green Star. Under the guidance of Chef Richard Ekkebus, we blend the precision of classical French foundations with the vibrancy of Hong Kong and the region. Come with us as we embark on a journey to discover dedicated growers and fishers, whose produce is harvested at their peak, and flavours are coaxed with reverence and artistry.

## INTERIOR DESIGN

Refined, light and contemporary, Amber's inspiring interiors reflect Chef Richard Ekkebus's renewed vision for fine dining. Featuring warm, neutral colours and organic forms, floor-to-ceiling windows afford guests panoramic views of the city below. Curving low partitions snake through the restaurant creating pockets of intimate dining spaces. Designer Adam Tihany, founder of New York-based Tihany Design, who was responsible for Amber's original interiors, returned for the full-scale makeover. "The new Amber is light, curvaceous and less formal compared to its original design, which conveyed masculine elegance," explains Tihany. "It embraces the evolution of fine dining to portray a more approachable, personal experience."

## ARTWORK

Amber features custom-made sculptures crafted by Hong Kong-based artist Gail Decayon. Designed to enhance the dining experience, the sculptures are inspired by the urban landscape surrounding The Landmark Mandarin Oriental, Hong Kong, and the communal spirit of dining together. Moving through Hong Kong's bustling streets, the landscapes and architecture continually change. Reflecting this experience, each guest will view the sculptures from different angles, noting subtle changes as their viewpoint shifts. The circular designs convey Amber's holistic, seamless dining experience, incorporating the elements of ambience, service, engagement and execution.

# SUSTAINABILITY

Long before sustainability became a global imperative, Amber and Chef Richard Ekkebus were already redefining luxury dining through unwavering ethical commitment. For two decades, while the industry treated responsible practices as marketing rhetoric, Amber has lived this philosophy in every ingredient sourced, every dish crafted, and every partnership forged.

But we believe this is sustainability as it should be – not an afterthought, but the very foundation of culinary artistry. Menus evolve in harmony with nature's rhythms, featuring ingredients harvested at their peak from sources chosen as much for their environmental stewardship as their quality. Beyond the plate, this commitment radiates through every aspect of Amber's presence, from its triple Michelin-starred recognition to its groundbreaking Green Star achievement – a dual honour no other Hong Kong restaurant holds.

Chef Richard Ekkebus' leadership extends far beyond the kitchen, regularly shaping global conversations through roundtables and workshops that advance sustainable gastronomy. The 2019 relaunch crystallized this vision in Amber's manifesto, transforming thoughtful practices into enduring principles that continue to guide each culinary creation.

At Amber, sustainability has never been about appearances – it's the quiet confidence of knowing true excellence cannot exist without responsibility.

For more information, please scan the QR code below:

