WINTER 2025

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

FULL AMBER EXPERIENCE	2,288
FULL VEGETARIAN AMBER EXPERIENCE	
EXTENDED AMBER EXPERIENCE	1,298
EXTENDED VEGETARIAN AMBER EXPERIENCE	
AMBER EXPERIENCE	958
VEGETARIAN AMBER EXPERIENCE	

Unlimited Nordaq Fresh still & sparkling water at 40

Coffee or tea with petite 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.

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 Deayton. 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:

WINE PAIRING

3-Glass Amber Premium Wine Pairing ° 488

N/V Bérêche et Fils Brut Réserve - Ludes

2023 Pazo Señorans, Albariño,
Rias Baixas, Spain

2022 Domaine Vincent Paris 'Granit 30',
Cornas, Northern Rhône, France

3-Glass Amber Ultra-Premium Wine Pairing ° 988

N/V Ruinart Blanc de Blancs Brut

2022 Thomas Morey Chassagne Montrachet
1er Cru Les Embrazees Burgundy, France

2020 Clos Saint Jean, Deux Ex-Machina,
Châteauneuf-du-pape, Southern Rhône, France

4-Glass Amber Premium Wine Pairing ° 588

N/V Bérêche et Fils Brut Réserve - Ludes

Nabeshima Junmai Ginjo, Saga, Japan

2023 Pazo Señorans, Albariño, Rias Baixas, Spain

2022 Domaine Vincent Paris 'Granit 30', Cornas,
Northern Rhône, France

4-Glass Amber Ultra-Premium Wine Pairing ° 1,298

N/V Ruinart Blanc de Blancs Brut

Dewazakura Yukimanman 5-Year-aged
Daiginjo, Japan

2022 Thomas Morey Chassagne Montrachet
1er Cru Les Embrazees Burgundy, France

2020 Clos Saint Jean, Deux Ex-Machina,
Châteauneuf-du-pape, Southern Rhône, France

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

All menus are subject to price and seasonal change.

EXTENDED AMBER EXPERIENCE °

Seasonal Amuse Bouche °

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

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

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 Garum Tea °
with Lovage infused Extra Virgin Olive Oil °

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

Carabineros ° Bell Pepper ° Red Onion °
Sichuan Pepper ° Targette ° Marigold °
A supplement of HKD 498 applies

OR

Ishigakidai ° Homemade Barley Miso °
Badasoop Roasted Gamtae Seaweed ° Celtuce ° Bannou Negi °
Extra Virgin Grape Seed Oil ° Fish Garum ° Jun Komezu Vinegar °

Basque Pork 'Kintoa' 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 HKD 500 applies

Amao Strawberries ° Matcha ° Vao Vegan White Chocolate °
Sake Leese ° 1 Year Aged Acquarello Rice °

OR

Red William Pear " Mouneyrac" ° Hazelnut °
Vegan Vao Milk Chocolate 42% ° Arabica ° Amalfi Lemon °

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

4 Courses Menu at HKD1,298

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 Perignon Black Enigma;
Enigma includes a glass of Dom Perignon 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 Caviar Club ° Acipenser Schrenckii X Huso Dauricus °

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

Hand Dived Normandy Scallop "en coquille lutée" °
Jerusalem Artichoke ° Pickled Wet Walnut ° Scallop Skirt Garum °
Black Périgord Winter Truffle °

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

Fallow Deer ° Bitter Chocolate Sauce with Cacao Mucilage °
Tasmanian Cherry ° Cubeb Pepper ° Heirloom Carrot °

OR

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

Red William Pear " Mouneyrac" ° Hazelnut °
Vegan Vao Milk Chocolate 42% ° Arabica ° Amalfi Lemon °

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

5 Courses Menu at HKD2,288

Includes the unique kitchen experience

Applicable with Full Amber Experience only

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

All menus are subject to price and seasonal change.

AMBER EXPERIENCE °

Seasonal Amuse Bouche °

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

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 °

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

Ishigakidai ° Homemade Barley Miso °
Badasoop Roasted Gamtae Seaweed ° Celtuce ° Bannou Negi °
Extra Virgin Grape Seed Oil ° Fish Garum ° Jun Komezu Vinegar °

OR

Ouka Wagyu A4 ° Eggplant ° Black Fermented Garlic °
Black Vinegar ° Black Niçoise Olive ° Kinome °
A supplement of HKD 750 applies

Kabocha Pumpkin ° Mikan ° Chestnut ° Chickpea Meringue °

OR

Red William Pear " Mouneyrac" ° Hazelnut °
Vegan Vao Milk Chocolate 42% ° Arabica ° Amalfi Lemon °

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

3 Courses Menu at HKD 958

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 ° Soymilk 'Burrata' ° Basil ° Extra Virgin Olive Oil °
** /***	Tonburi ° Potato ° Leek ° Wakame ° Horseradish °
***	Paimpol Bean ° Black Maitake Mushroom ° Périgord Black Truffle ° Vin Jaune °
* / ** /***	Purple Artichoke ° Cippolini Onion ° Périgord Black Truffle ° Yunnan Morel ° Manni 'Per Me' Olive Oil
* / ** /***	Red William Pear " Mouneyrac" ° Hazelnut ° Vegan Vao Milk Chocolate 42% ° Arabica ° Amalfi Lemon °
* / ** /***	Coffee ° Tea or Infusion ° Petit Fours ° Seasonal Fruit on Ice & Ambershu °

Full Vegetarian Amber Experience HKD 2,888 ***
Extended Vegetarian Amber Experience HKD 1,298 **
Vegetarian Amber Experience HKD 958 *

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

All menus are subject to price and seasonal change.