LUNCH MENU

COOK BOOKS

ROGER & I 988

Cook book of two Star chef Roger Souverains
and the chefs including Richard Ekkebus that worked alongside of
this legendary Belgium Chef

CANDLES FOR GOOD

THE FIRST ENCOUNTER 350

Join our charity initiatives to share winter warmth with the underprivileged.
The campaign from social enterprise rén 人 features candles by local atelier
BeCandle which raise funds for rén 人's youth programmes.
Divinely scented with dried clementine peel, star anise and cinnamon bark,
'The First Encounter' candles reflect Chef Richard Ekkebus'
first visit to Sheung Wan's alleys selling dried seafood and local herbs.

AUTUMN 2025

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

Are you a of MO?

Register instantly to enjoy exclusive dining offers

AMBER EXPERIENCE
OR 928
VEGETARIAN AMBER EXPERIENCE

EXTENDED AMBER EXPERIENCE
OR 1,168
EXTENDED VEGETARIAN AMBER EXPERIENCE

FULL AMBER EXPERIENCE
OR 2,318
FULL VEGETARIAN AMBER EXPERIENCE

Unlimited Nordaq Fresh still & sparkling water at 40
Coffee or tea 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.

THE PERFECT PAIRING X BLACK ENIGMA

A glass of Dom Pérignon 2015 with the 'perfect paired' dish for one guest	578
A bottle of Dom Pérignon 2015 with the 'perfect paired' dishes for two guests	2,998

#AmberBlackEnigma

TEXTURAL UMAMI

Limited availability.

The dish contains seafood & pork.

Offer only for the entire table.

Applicable with all set menus.

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

All menus are subject to price and seasonal change.

CAVIAR

Commence your menu with exclusively selected caviars
from the most prestigious houses.
These caviars are hand selected for Amber &
served on ice with Russian garnish,
Home-made buckwheat cracker & blini.

Perseus No 1 Superior Baerri	50 gr.	1,098
"Acipenser Baerri X Schrenckii"	125 gr.	2,488

3.1% salt, contains no borax &
matured for one month

Kaviari Kristal ''Acipenser Schrencki''	50 gr.	1,598
	125 gr.	3,898
	250 gr.	6,088

2.8% salt, contains no borax &
matured for three months

Perseus No 2 Superior Oscietra	50 gr.	1,258
'Acipenser Schrencki x Huso Dauricus'	125 gr.	2,988
	250 gr.	5,698

3.2% salt, contains no borax &
matured for two and a half months

Perseus No 5	50 gr.	1,298
"Acipenser Gueldenstaedtii"	125 gr.	3,058

3.2% salt, contains no borax &
matured for one and a half months

Perseus No 7 Amur Beluga	50 gr.	2,198
"Acipenser Beluga Huso Dauricus"	125 gr.	5,198

3.5% salt, contains no borax &
matured for five months

AMBER EXPERIENCE°

928

2-Glass Amber Premium Wine Pairing ° 388
(100ml per glass)

2-Glass Amber Ultra-Premium Wine Pairing ° 728
(100ml per glass)

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

All menus are subject to price and seasonal change.

Duck Foie Gras ° Tasmanian Mountain Pepper Berries °
Peach ° Ratafia ° Peach Tree Resin °
served with 'Spherification'

OR

Butter Bean ° French Bean ° Soymilk 'Burrata' °
Basil ° Extra Virgin Olive Oil °

OR

Aka Uni ° Cauliflower ° Lobster °
Royal Caviar Club ° Acipenser Schrenckii X Huso Dauricus °
add 498

Ishigakidai ° Homemade Barley Miso ° Kyuri Cucumber °
Celtuce ° Bannou Negi ° Extra Virgin Grape Seed Oil °
Fish Garum ° Jun Komezu Vinegar °

OR

Pigeon 'Au Sang' from Deneour ° Himalayan Black Truffle °
Globe Artichoke ° Pine Nut ° Daikoku Mushroom ° Mustard Leaf °

OR

Ouka Wagyu A4 ° Eggplant ° Black Fermented Garlic °
Black Vinegar ° Black Niçoise Olive ° Kinome °
add 750

Kabocha Pumpkin ° Mikan ° Chestnut ° Chickpea Meringue °

OR

Conspiracy Dak Lak Bitter Chocolate °
Brazil Nut ° Cane Sugar ° Sea Salt ° Cacao Nib °

OR

Mango ° Golden Pineapple ° Curry °
Black Fermented Kumquat ° Coconut Cream °

EXTENDED AMBER EXPERIENCE°

1,168

3-Glass Amber Premium Wine Pairing °
(100ml per glass)

488

3-Glass Amber Ultra-Premium Wine Pairing °
(100ml per glass)

988

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

All menus are subject to price and seasonal change.

Duck Foie Gras ° Tasmanian Mountain Pepper Berries °
Peach ° Ratafia ° Peach Tree Resin °
served with 'Spherification'

OR

Milk-Fed Huguenin Veal; Roasted & Raw ° Himalayan Black Truffle °
Chives ° Dry Sherry ° Celeriac ° Fermented 'Clous de Girolles' °

OR

Aka Uni ° Cauliflower ° Lobster °
Royal Caviar Club ° Acipenser Schrenckii X Huso Dauricus °
add 498

Manakatsuo ° Broccolini ° Champagne °
Lacto-Fermented Cashew Nut Butter ° Yuzu Koshō °

OR

Frog Leg ° Bulghur ° Watercress ° Violin Zucchini °
Wet Garlic ° Pickled Ramson Capers °

OR

Carabineros ° Bell Pepper ° Red Onion °
Sichuan Pepper ° Tagetes ° Marigold °
add 218

Ishigakidai ° Homemade Barley Miso ° Kyuri Cucumber °
Celtuce ° Bannou Negi ° Extra Virgin Grape Seed Oil °
Fish Garum ° Jun Komezu Vinegar °

OR

Basque Pork 'Kintoa' Rib ° BBQ Shoulder °
Matsutake 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 °
add 750

Raspberry ° Shiso ° Homemade Hibiscus Vinegar °
Sake Leese ° Vegan White Chocolate ° Hanaho °

OR

Conspiracy Dak Lak Bitter Chocolate °
Brazil Nut ° Cane Sugar ° Sea Salt ° Cacao Nib °

OR

Mango ° Golden Pineapple ° Curry °
Black Fermented Kumquat ° Coconut Cream °

FULL AMBER EXPERIENCE° 2,318

Includes the unique kitchen experience

4-Glass Amber Premium Wine Pairing ° 588
(100ml per glass)

4-Glass Amber Ultra-Premium Wine Pairing ° 1,298
(100ml per glass)

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.

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 °

Hand-dived Normandy Scallop 'en coquille lutée' °
Jerusalem Artichoke ° Pickled Wet Walnut °
Scallop Skirt Garum ° White Alba Truffle °

Manakatsuo ° Broccolini ° Champagne °
Lacto-Fermented Cashew Nut Butter ° Yuzu Koshō °

Pigeon 'Au Sang' from Deneour ° Himalayan Black Truffle °
Globe Artichoke ° Pine Nut ° Daikoku Mushroom ° Mustard Leaf °

OR

Ouka Wagyu A4 ° Eggplant ° Black Fermented Garlic °
Black Vinegar ° Black Niçoise Olive ° Kinome °
add 500

Conspiracy Dak Lak Bitter Chocolate °
Brazil Nut ° Cane Sugar ° Sea Salt ° Cacao Nib °

VEGETARIAN MENU°

Menu can be adapted for vegans upon request.

VEGETARIAN AMBER EXPERIENCE INCLUDING THE DISHES MARKED WITH*	928
EXTENDED VEGETARIAN AMBER EXPERIENCE INCLUDING THE DISHES MARKED WITH**	1,168
FULL VEGETARIAN AMBER EXPERIENCE INCLUDING THE DISHES MARKED WITH*** INCLUDES THE UNIQUE KITCHEN EXPERIENCE	2,318

All prices in Hong Kong dollars and subject to 10% service charge.
All menus are subject to price and seasonal change.

* / ** /***	Butter Bean ° French Bean ° Soymilk 'Burrata' ° Basil ° Extra Virgin Olive Oil °
***	Tonburi ° Potato ° Leek ° Wakame ° Horseradish °
** /***	Paimpol Bean ° Black Trumpet Mushroom ° White Alba Truffle ° Vin Jaune °
***	Kyuri Cucumber ° Celtus ° Bannou Negi ° Extra Virgin Grape Seed Oil ° Ramson Garum ° Home Made Sake Vinegar °
* / ** /***	Purple Artichoke ° Cippolini Onion ° Himalayan Black Truffle ° Yunnan Morel ° Manni 'Per Me' Olive Oil °
* / ** /***	Conspiracy Dak Lak Bitter Chocolate ° Brazil Nut ° Cane Sugar ° Sea Salt ° Cacao Nib °

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 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 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: