



MEET & CELEBRATE IN STYLE

An extraordinary venue for every special occasion. Set amidst one of the most premium lifestyle, fashion hub and business addresses, Mandarin Oriental The Landmark, Hong Kong is the perfect setting for unconventional get-togethers, event launches, private parties and intimate gatherings with award-winning culinary experiences at the helm of Culinary Director Richard Ekkebus.



MANDARIN ORIENTAL
THE LANDMARK HONG KONG

THE TEAM

“From creative concepts to Michelin-starred dining experience, we invite all discerning gourmands to an unparalleled gastronomic journey at Mandarin Oriental The Landmark, Hong Kong. My seasoned team also endeavours to bring the culinary finesse and heart warming hospitality to your special occasion and cherished moments.”

Richard Ekkebus
Director of Culinary Operations and Food and Beverage



Terry Ho
Chef de Cuisine at Amber



Jason Wolf
Chef de Cuisine at SOMM



Carles Codina
Executive Pastry Chef



Dirk Chen
Director of Wine



Stanley Poon
Executive Sous Chef



CULINARY EXCELLENCE

The contemporary French fine-dining restaurant with the esteemed Three Michelin Stars and Green Star status, offers dairy- and gluten-free French gastronomic delights for all to savour.

AMBER
RICHARD EKKEBUS

2008 - 2024 | Two Michelin Stars
2025 & 2026 | Three Michelin Stars
2022 - 2026 | Michelin Green Star
2021-2026 | Black Pearl Restaurant Guide - Two Diamonds
2024 | Black Pearl Restaurant Guide - Best Dish in Hong Kong: Amber's Aka Uni
Wine Spectator | Best of Award of Excellence
Forbes Travel Guides | 5 Stars



SOMM is a sommelier-led French neo-bistro restaurant offers over 1,600 wine selections and over 100 wine-by-the-glass options with a sophisticated menu that pays homage to the season.



2025 | SCMP 100 Top Tables
2024 | China's Wine List of the Year - Three-Glass Award
2024 | China's Wine List of the Year - Best Wines by the Glass List
2022 | Time Out Hong Kong - Best Wine Bar
2021 | Food Made Good - Business of the Year
Wine Spectator | Best of Award of Excellence
Forbes Travel Guides | 4 Stars



A M B E R

RICHARD EKKEBUS

A Three Michelin-starred and Green-starred signature fine dining restaurant featuring progressive French cuisine in an elegant setting. With the elegantly composed dining room created by renowned New York firm Tihany Design, Amber is the perfect destination for prestige luncheon and dinner for up to 60 guests.

2008 - 2024 | Two Michelin Stars

2025 & 2026 | Three Michelin Stars

2022 - 2026 | Michelin Green Star

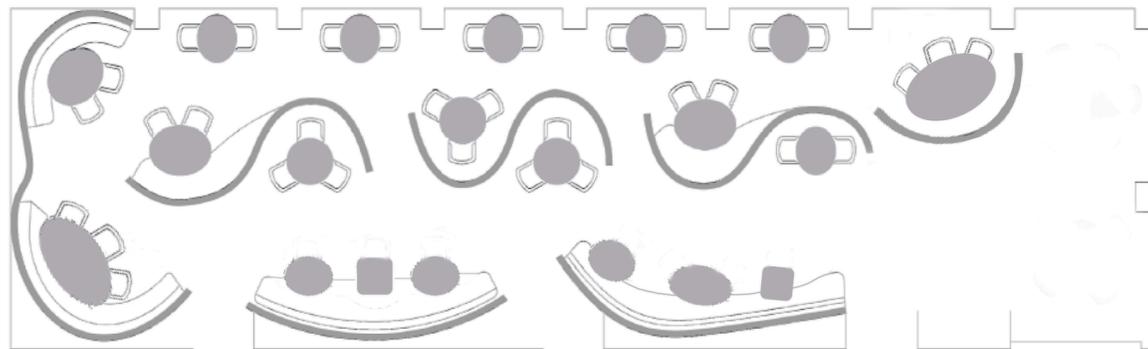
2021-2026 | Black Pearl Restaurant Guide - Two Diamonds

2024 | Black Pearl Restaurant Guide - Best Dish in Hong Kong: Amber's Aka Uni

Wine Spectator | Best of Award of Excellence

Forbes Travel Guides | 5 Stars

AMBER FLOOR PLAN



VENUE DETAILS

SCALE

1,881.7 square feet /
174.8 square meter

MAXIMUM CAPACITY

Seating: 60 Guests

SUITABLE TYPE OF EVENTS

Sit Down Luncheon / Dinner

DINING PERIOD

Monday to Sunday
Lunch: 12pm - 4pm
Dinner: 6pm - 12am



BESPOKE SOCIAL EVENTS & PRODUCT LAUNCH AT AMBER



With a wealth of experience in hosting on-site product launches and VIP events, our seasoned culinary team is passionate about tailoring bespoke menus to events of different sizes and descriptions. The boundless creativity also allows us to design menus to echo your themes and brand identity, be it a smart corporate business luncheon, a bespoke jewelry launch, or a dinner banquet, we promise to deliver and score beyond your anticipation with elegance and luxury.

THE SAMPLE MENUS

From a relaxing 3-course lunch to a 7-course Full Amber experience, the seasoned culinary team tailors the menus to your special occasions with the finest seasonal ingredients to reflect the best of the season.



Alaskan King Crab ° Salt Tomato ° Uchibori Vinegar °

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

Kinmedai ° Squid ° Garum ° Soy ° Kinome °
Extra Virgin Grapeseed Oil ° Celtus °

Foie Gras ° Brussel Sprout ° Black Garlic °
Home-Made Sourdough Bread Vinegar ° Malabar Pepper °

Milk Fed Lamb ° Za'atar ° Hakata ° Senryo Eggplant °
Black Garlic ° Kura Goma °

OR

Wagyu ° Mustard Greens ° Barley Miso °
Wasabi ° Virgin Mustard Oil °
add 500

Bitter Chocolate 65% Cocoa ° Banana ° Passionfruit °
Arabica ° Avocado ° Fermented Cocoa Mucilage °

* / ** Heirloom Tomato ° Amao Strawberry ° AN Soymilk 'Burrata' °
Rose ° Lemon Verbena ° Extra Virgin Olive Oil °

* / ** Tonburi ° Potato ° Leek ° Wakame ° Horseradish °

** Heirloom Carrot ° Kumquat ° Mead ° Honey Vinegar °
Longan Honey ° Lacto-Fermented Nut Butter °

* / ** Za'atar ° Hakata & Senryo Eggplant ° Black Garlic ° Kura Goma °

* / ** Morel Mushroom ° White Asparagus °
Sorrel ° Vin Jaune ° Koji ° Pearl Onion °

* / ** Violin Zucchini ° Green Tomato ° Green Castelvetrano Olives °
Pistachio ° 'Per Me' Manni Extra Virgin Olive Oil °

** Golden Diamond Pineapple ° Akita Komachi Rice °
Junmai Sake ° Sake Leese ° Macha ° Rice Milk °

* / ** Bitter Chocolate 65% Cocoa ° Banana ° Passionfruit °
Arabica ° Avocado ° Fermented Cocoa Mucilage °

THE TEAM

CULINARY EXCELLENCE

AMBER

● SOMM

OUTSIDE
CATERING

CONTACT US



SOMMELIER'S TASTING EXPERIENCE

A sommelier-led, French neo-bistro restaurant featuring over 1,600 wine selections and over 100 wine-by-the-glass options with a sophisticated menu that pays homage to the season. With an oak wine barrel shaped as backdrop, SOMM is ideal for wine lovers to explore and discover their wine journey, as well as events in a relaxed, open setting. Elevate your event with an interactive private tasting experience guided by our expert sommeliers.

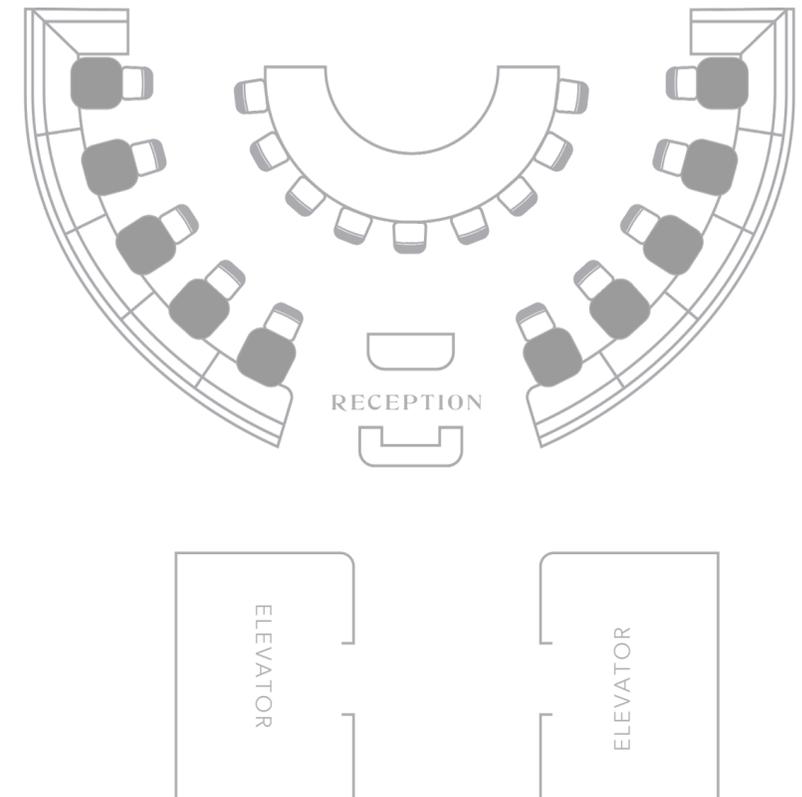
Contact us to discover more on exclusive Sommelier's Tasting Experience.

2025 | SCMP 100 Top Tables
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2021 | Food Made Good - Business of the Year Wine Spectator | Best of Award of Excellence Forbes Travel Guides | 4 Stars





SOMM FLOORPLAN



VENUE DETAILS

SCALE

793 square feet /
73.7 square meter

MAXIMUM CAPACITY

Seating: 22 Booth Seats + 9 Bar
Seats Standing: 40 guests

SUITABLE TYPE OF EVENTS

Sit Down Luncheon / Dinner
Cocktail Reception
Wine & Sake Tasting
Product Launches

DINING PERIOD

Monday to Friday
Lunch: 12pm - 3pm
Dinner: 5pm - 12am

Saturday, Sunday & Public Holidays
Brunch: 10:30am - 2:30pm
Dinner: 5pm - 12am

CATER AT YOUR PREFERRED DESTINATION

Events made unforgettable at Mandarin Oriental The Landmark, Hong Kong. The culinary and service team elevate your every unique occasions and impress your guests with our bespoke culinary delights to any location of your choices. From cocktail receptions, socializing soirée, private dinners to themed coffee breaks, we are the bespoke solution of exceptional catering experience.





NEW TRANSFORMATIVE JOURNEY

Mandarin Oriental The Landmark, Hong Kong is partaking in LANDMARK's transformative project 'Tomorrow's CENTRAL'. As part of the project, the hotel is poised to enhance the luxury offerings with upgraded guestrooms and suites, two new dining venues and elevated wellness & spa spaces by award-winning designer Joyce Wang.

During the transformation from November 2024, the hotel will continue to operate its four dining concepts featuring seven Michelin stars and a Green Star on the 7th floor - namely Amber and SOMM under the helm of Chef Richard Ekkebus, together with two Japanese establishments Sushi Shikon and Kappo Rin.

Additionally, two new dining and bar concepts will be introduced, including a splendid alfresco terrace in the heart of Central, adding an additional level of vibrancy to the hotel's award-winning dining.

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CONTACT DETAILS

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