

The Full Amber X HSBC Dinner Experience

Seasonal Amuse Bouche °

Upgrade your menu with a Dom Pérignon Black Enigma;
Enigma includes a glass of 2015 Dom Pérignon and
a Perfect pairing bite
A supplement of HKD 598 applies

Raw Dorsal fillet of Shima Aji, tartar of the belly ° Tomatillo °
Granny Smith Apple ° Kyuri Cucumber ° Jalapeño ° Sudashi °

Duck Foie Gras ° Pink Pepper Corn ° Beetroot °
Mac A Miel ° Plum ° Red Shiso °
Serve with the 'Spherfection'

OR

Aka Uni ° Cauliflower ° Lobster °
Royal Cristal Caviar; Acipenser Schrenckii X Huso Dauricus °
A supplement of HKD 310 applies

3 Glass Wine Pairing ° HKD 796

Hot intermediary Amuse Bouche:

2 Glass Wine Pairing ° HKD 498

Dried Mushroom & Mushroom Garum tea with Lovage
infused Extra Virgin Olive Oil °

3 Glass Non-Alcoholic Pairing ° HKD 500

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

2 Glass Non-Alcoholic Pairing ° HKD 358

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

Line Caught Kinki ° Salt-Tomato ° Carabineros °
Yuzu koshō ° Kinome ° 'Per me Figlio' Manni Olive Oil °

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 Nicoise Olive ° Kinome °
A supplement of HKD 500 applies

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

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

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

Menu at HKD 2,578

Buy 1 Get 1 Free is based on menu only, and does not apply to supplements & Beverage.
All prices in Hong Kong dollars and subject to 10% service charge.

menu by: richard ekkebus, culinary director

