

# information

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## **AMBER RESTAURANT AT THE LANDMARK MANDARIN ORIENTAL, HONG KONG EARNS A COVETED SPOT ON S. PELLEGRINO “WORLD’S 50 BEST RESTAURANTS” LIST FOR 4 CONSECUTIVE YEARS**

The annual list of S. Pellegrino’s “World’s 50 Best Restaurants” has just been announced. Considered the ultimate accolade in culinary excellence, [Amber](#) has been ranked amongst the World’s 50 Best Restaurants four years in a row, and claims the honourable ranking of No. 24 this year.

Amber’s talented chef, Richard Ekkebus, says, “Being on the “World’s 50 Best Restaurants” list is seen as one of the greatest honours in the culinary world. My team and I are truly delighted that our commitment to quality and excellence has once again been recognised by the most influential panel of over 900 international food critics, chefs, restaurateurs and highly regarded ‘foodies’ from over 26 separate regions around the world for the fourth consecutive year. This prestigious recognition is a testament to our entire team’s efforts and enthusiasm; it motivates us to push the boundaries further to create a unique and memorable gastronomic experience for our guests.”

Greg Liddell, General Manager of [The Landmark Mandarin Oriental, Hong Kong](#) said, “We are thrilled that Amber has once again earned a coveted spot on the “World’s 50 Best Restaurants” list in addition to claiming the “Best Restaurant in China” in the Asia list. This outstanding achievement speaks enormously about Amber’s dedication to culinary perfection, and it is an affirmation of the dedicated culinary team’s hard work.”

Richard Ekkebus began his illustrious career with an apprenticeship in his native Holland under Michelin-star chefs Hans Snijders and Robert Kranenborg. He further perfected his art under the tutelage of some of the greatest three-Michelin-star chefs in France, including Pierre Gagnaire, Alain Passard and Guy Savoy.

Having built his reputation on a solid foundation of traditional French cooking techniques, Richard is known for his focus on superior produce and innovative presentation, creating French cuisine

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with a contemporary and light feel. His signature creations such as “frog legs in crispy kataifi with ‘quatre epices’, Nagasaki garlic and Italian parsley sabayon”, “takaba grouper with ‘tête de veau’, barbequed bell pepper purée and seared firefly squid” and “figs over crispy honey drenched philo with Greek yoghurt, manni extra virgin olive oil and shiraz wine sorbet” continue to delight guests with every bite.

Being named as “Best Restaurant in China” and Number Four in “Asia’s 50 Best Restaurants” Award list in February, Amber’s modern French cuisine has also earned other prestigious awards, including a Two Michelin Star accolade in the “Michelin Guide Hong Kong Macau” since 2009, the number one position in a ranking of the top 20 restaurants by Hong Kong Tatler’s “Best Restaurants Guide 2013”, and most recently, No. 14 in the “Elite Traveller’s Top 100 Restaurants”.

For reservations, please visit [www.amberhongkong.com](http://www.amberhongkong.com) or call +852 2132 0066.

### **About The Landmark Mandarin Oriental, Hong Kong**

Intimate, contemporary and ideally placed in the vortex of Hong Kong’s financial and luxury shopping districts, The Landmark Mandarin Oriental, Hong Kong sets the standard for personal service and stylish sophistication. State-of-the-art technology compliments alluring interiors in all 113 spacious [rooms and suites](#), each one a tranquil retreat for business and leisure travellers. Chef Richard Ekkebus helms the kitchen at two Michelin-starred Amber restaurant and world renowned musical talents play in the unparalleled exclusivity of [MO Bar](#), equally popular on Sundays for its indulgent lobster lunch. Escape Hong Kong’s urban bustle at The Oriental Spa with rejuvenating Yoga and Pilates plus the pure pleasures of exclusive facials, body treatments and award winning Signature Treatments. For more information and reservations visit

<http://www.mandarinoriental.com/landmark>.

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