

amber Classics menu

a collection of amber's classic signature dishes
from the past 12 years and dishes we bid farewell to available until amber's renovation end 2018

duck foie gras <i>created in 2005</i>	chupa chup with beetroot & raspberry topped with crispy gingerbread & sea salt
new zealand scampi <i>created in 2008</i>	in organic tomato & watermelon 'nage' with espelette chili & coriander
hokkaido sea urchin <i>created in 2006</i>	in a lobster jell-O with cauliflower schrenki-dauricus caviar & crispy waffles (15g. of caviar)
kuro awabi black abalone <i>created in 2014</i>	with white paimpol bean compote, stewed tomatoes crunchy celery stalk, braised pork chin & crispy pancetta
hakoo farm miyazaki wagyu beef <i>created in 2017</i>	strip loin; dusted with dried red onion skin & dulce seaweed powder red pearl onions with black currant in a shiraz reduction
abinao 85% chocolate <i>created in 2006</i>	soufflé with cacao sorbet

6 courses at 2,628 per person

4-glass fine wine pairing with selected coravin add 3,740 per person

set menu including nordaq fresh water, coffee or tea

all prices in hong kong dollars & subject to 10% service charge