

## DEGUSTATION menu

a collection of amber's signature dishes

to optimize the dining experience, this menu is to be prepared for the entire table

set menu including nordaq fresh water, coffee or tea

### THE DEGUSTATION MENUS

6-course menu \*

1,688 per person

9-course menu, without the caviar a la russe

9-course vegetarian menu

2,098 per person

10-course menu

2,728 per person

### WINE PAIRINGS

4-glass fine wine pairing with selected coravin  
[classic menu]

add 3,740 per person

4-glass fine wine pairing with selected coravin  
[degustation menu]

add 3,780 per person

9-glass classic wine pairing  
[degustation menu only]

add 1,518 per person

## 13TH DEGUSTATION menu

a collection of amber's signature dishes

to optimize the dining experience, this menu is to be prepared for the entire table

kristal schrenki caviar * david hervé royal oyster	a la russe & vodka foam with crispy buckwheat crêpes (15g. of caviar) over a plankton gel with organic kale seawater & organic lemon jell-O, mustard cress bloom
hokkaido scallops	served raw with shaved button mushrooms, autumn truffle cold clarified celeriac bouillon & extra virgin almond oil
* duck foie gras	black figs & banyuls 'religieuse' with black 'malabar' pepper, oxalis toasted hazelnut bread drenched in duck jus & extra virgin hazelnut oil
kamchatka red king crab	merus leg 'a la plancha', ginger emulsion, seabuckthorn purée in homemade crab soy with radishes, pickled turnip & ice plants
* aori cuttlefish	ribbons confit in kombu infused extra virgin olive oil with tear drop peas, wakame & shallots, buttermilk emulsion, plankton dust & torroro kombu
* line caught kinmedai	grilled over binchotan, lacto fermented tomato & curry leave emulsion condiment of green tomatoes, caviar lime & green cardamom, its broth to drink or
* wild fallow deer	loin; pan roasted, beetroot & caviar lime puree, salt roasted beetroot 3 types of plums & kinome in a pepperberry poivrade sauce <i>all our game is hunted in the wild in scotland, please be aware that due to this all wild game dishes may contain shot pellets and small bones</i>
* celery stalk	poached in local ivy honey syrup, caramelized & cremeux of peanuts goat milk ice-cream & fresh goat cheese
rhubarb	compote with akitakomachi rice 'candy' pepperberry meringue & aloe vera sorbet
* kacinkoa 85%	chocolate & tofu ganache & foam, cacao sorbet, almond praline & cacao nibs layered between crispy cacao sheets

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