

## Weekday Lunch Set Menu

available from monday to friday between 12:00 noon  
with the last order by 14:30  
(not available during public holidays and on weekends)

3-course menu 628  
set menus includes nordaq fresh still or sparkling water  
coffee or tea

### Wines BY THE GLASS

		150ml
champagne	nv alfred gratien, brut classique <i>Sommelier's note: An elegant blend of Pinot Meunier and Chardonnay with freshness and spiced for its little oak influenced.</i>	260
	nv ruinart brut rosé <i>Sommelier's note: A blend with aroma of red fruits and almondly nuttiness with a rich pastry palate.</i>	305
white	2016 olivier leflaive - chardonnay montagny 1 er cru 'bonnevaux' - burgundy, france <i>Sommelier's note: Full and round on the palate with notes of minerality, spices and hazelnut.</i>	180
	2014 cloudy bay 'te koko' - sauvignon blanc marlborough, new zealand <i>Sommelier's note: A rich fruit-basket Sauvignon Blanc with a touch of oaky complexity.</i>	250
rosé	2016 bass phillip rosé – pinot noir gippsland, victoria, australia <i>Sommelier's note: Rich. Sour cherry and hints of oriental spices</i>	180
red	2010 val di suga – sangiovese brunello di montalcino, tuscan, italy <i>Sommelier's note: Full-bodied expression with opulent tones of dark fruit, spice, leather, tobacco and licorice.</i>	280
	2011 château des eyrins – cab. sauvignon / merlot/ petit verdot margaux, bordeaux, france <i>Sommelier's note: A new project starting 2009, neighbouring Château Margaux and Lascombes. A classic medium bodied claret with red fruits and classic floral notes from appellation of Margaux.</i>	280

### CIDRE

2015 domaine dupont, reserve apple cidre '6-month oak aging in calvados oak' (alcohol: 7.5%) – calvados, normandy, france 130

### JUICE

	250ml
van nahmen, apple 'topaz' juice – germany	95
van nahmen, riesling grape juice – germany	98
van nahmen, william pear juice – germany	98
mikan (japanese mandarin) juice – wakayama, japan	100

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

## STARTERS

heirloom beetroots

pickled onion & granny smith apple salad with sour cream  
malt vinegar & potato ice-cream topped with hering roe ◦ ◦ ◦

duck foie gras

black figs & banyuls 'religieuse' with black 'malabar' pepper, oxalis  
toasted hazelnut bread drenched in duck jus & extra virgin hazelnut  
oil ◦ ◦ ◦

hokkaido scallops

served raw with shaved button mushrooms, autumn truffle  
cold clarified celeriac bouillon & extra virgin almond oil ◦ ◦ ◦

shikanoshima clams

& wakame dashi velouté with bannou negi  
infused extra virgin olive oil, steamed brioche with nori jam ◦ ◦ ◦

langoustine

minced over airated aka uni, schrenki caviar  
poached jicama, kabu & granny smith fricassée ◦ ◦ ◦

add 260

## main courses

line caught pike perch

a la plancha on the skin, oven roasted heirloom carrots, buttermilk  
emulsion with smoked pike roe & dill oil ◦ ◦ ◦

line caught pollack

confit then charred with heirloom radishes fondant, pickled & raw  
in mushroom broth with kombu infused extra virgin olive oil ◦ ◦ ◦

greffeuille 'triple A'  
lamb leg

roasted with pointed cabbage, tomato confit, black garlic,  
'girolles clous' mushrooms, charred onion broth & lovech oil ◦ ◦ ◦

\*wild mallard duck

& foie gras 'pithivier', salt roasted beetroot, caviar lime &  
beetroot puree, 3 types of plums in a civet sauce ◦ ◦ ◦

serves 2  
persons  
add 175 per  
person

hokkaido milk ricotta

ravioli simmered in an organic lemon butter with green peas  
niçoise olives, tomato confit, smoked anchovy & basil leaves ◦ ◦ ◦

*\* 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*

## DESSERTS

mirabelle plums

caramelized with raw granny smith apple  
thyme blossom foam & bourbon vanilla ice-cream ◦ ◦ ◦

red anjou pear

segments, treated as a sorbet & coulis with  
acarigua chocolate 'namelaka' & bitter chocolate sauce ◦ ◦ ◦

black currant

& red shiso sorbet, cremeux  
jell-O & meringue ◦ ◦ ◦

apricot rouges du  
roussillon

poached in sake, sorbet with white miso brulée &  
soya sauce seasoned caramel ◦ ◦ ◦

solliès figs

with lemon mousse over a grenoble walnut crumble  
nutmeg infused ice-cream ◦ ◦ ◦

*guests in amber at the landmark mandarin oriental can be confident that all fish  
and seafood served on our menus is the result of sustainable and responsible  
fishing practices. our aim is to provide guests with the finest dining while  
protecting the future of our fish, our suppliers and our business*

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