

SEASON'S SPARKLE

festive brochure



THE LANDMARK
MANDARIN ORIENTAL
HONG KONG

CELEBRATE CHRISTMAS BY SHARING YOUR BLESSINGS

*This festive season, join us to make a difference and support
MINDSET Hong Kong, offering direct assistance towards the mental
health community, ensuring that everyone can experience
the warmth and generosity that Christmas brings.*

A M B E R

RICHARD EKKEBUS



A M B E R

RICHARD EKKEBUS

Celebrate in style at the 2-Michelin and Green-Michelin-starred Amber for a gastronomic journey with the modern finesse of French cuisine featuring seasonal winter harvest.

For private gathering celebrations, our dedicated team will also be at your service for tailored proposals in our Private Dining Rooms.

CHRISTMAS EVE

24 December 2024

Dinner with a complimentary glass 2015 Dom Pérignon

8-course | HKD4,598+ per person

*Diners aged 12 or above are welcome

CHRISTMAS DAY

25 December 2024

Festive Lunch

4-course with free-flow | HKD2,398+ per person

6-course | HKD2,698+ per person

3-course kids' menu | HKD898+ per child

Dinner with a complimentary glass 2015 Dom Pérignon

8-course | HKD3,498+ per person

3-course kids' menu | HKD898+ per person

NEW YEAR'S EVE

31 December 2024

Dinner with a complimentary glass, 2015 Dom Pérignon

8-course | HKD4,598+ per person

*Diners aged 12 or above are welcome

NEW YEAR'S DAY

1 January 2025

Festive Lunch

4-course with free-flow | HKD2,398+ per person

6-course | HKD2,698+ per person

3-course kids' menu | HKD898+ per child

**For reservations over 6 guests in private dining rooms, 6-course menu is available upon request.*

-
- Corkage will not be entertained for all festive menus.
 - Child refers to children aged 4-11.
 - Credit card guarantee is required for all reservations.
 - Cancellation policy applies for confirmed reservations on or after 1 December 2024.
 - All prices are subject to 10% service charge.

Scan to discover the menu

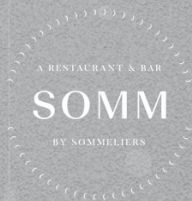


A RESTAURANT & BAR

SOMM

BY SOMMELIERS





Discover the enchantment of the merry season with delightful gatherings at the fascinating bistro scene at SOMM, accompanied by a wide selection of wines for many more unforgettable experience with your dearests.

CHRISTMAS EVE

24 December 2024

Festive Degustation Dinner

4-course between 5:30pm & 6:00pm | HKD1,398+ per person

6-course between 8:00pm & 10:15pm | HKD1,798+ per person

3-course kids' menu | HKD898+ per child

CHRISTMAS DAY

25 December 2024

SOMMkind of Festive Brunch

From HKD1,198+ per adult /
HKD678+ per child

Festive Degustation Dinner

4-course between 5:30pm & 6:00pm | HKD1,398+ per person

6-course between 8:00pm & 10:15pm | HKD1,798+ per person

3-course kids menu | HKD898+ per child

BOXING DAY

26 December 2024

SOMMkind of Brunch

From HKD778+ per adult /
HKD458+ per child

SOMMSupper

3-course with free-flow | HKD868+ per person
from 9pm to 10:30pm

NEW YEAR'S EVE

31 December 2024

SOMMSupper

3-course with free-flow | HKD868+ per person
from 9pm to 10:30pm

-
- Corkage will not be entertained at SOMM.
 - Child refers to children aged 4-11.
 - Credit card guarantee is required for all reservations.
 - Cancellation policy applies for confirmed reservations on or after 1 December 2024.
 - All prices are subject to 10% service charge.

Scan to discover the menu





Pamper yourself with a fine Japanese dining experience, as the three-Michelin-star Sushi Shikon offers a quintessential Tokyo omakase indulgence. The one-Michelin-star Kappo Rin also invites all for a sophisticated kaiseki experience in the much-celebrated season.



Sushi Shikon

20 December 2024 - 1 January 2025

Lunch | HKD2,800+ per person

Dinner | HKD4,800+ per person

Reservation

+852 2643 6800 | reservations@sushi-shikon.com

Kappo Rin

20-31 December 2024

Lunch | HKD2,000+ per person

Dinner | HKD3,000+ per person

Reservation

+852 2643 6811 | reservations@kappo-rin.com

-
- Private room up to 6 persons at Sushi Shikon is available upon request.
 - Sushi Shikon and Kappo Rin are closed on Sundays.
 - All prices are subject to 10% service charge.

LMO FRESHLY BAKED

BY RICHARD EKKEBUS

LMO Freshly Baked proudly returns to celebrate the heartwarming season with a collection of irresistible baked goods, savoury and grab-and-go bites at BaseHall. Crafted with the finest ingredients, the pop-up is bringing the sought-after indulgence and festive goodies to Central's hottest dining destination.

LMO Freshly Baked | Sweet & Savoury Edition

From 15 November 2024 onwards | 11am to 8pm



Scan to visit the Eshop



LMO DELICATESSEN

Bring home with the delicate LMO flavours as our award-winning culinary team offers a dazzling array of enticing gourmet delicatessen and pastries for your one-of-a-kind gatherings. Be it an intimate stay-home party or a grand celebration at your destination, LMO delicatessen series promises to elevate your unforgettable moments.



Featured Delicatessen Highlights:

- Amber Sourdough Bread
- Double Vanilla Cheese Cake
- Chicken Liver Parfait with Black Winter Truffles
- Christmas Stollen
- LMO Caviar Selections
- Home-smoked Tasmanian Salmon Gravlox
- Smoked Tasmanian Salmon served with Horseradish Sour Cream
- Bresse Pigeon & Foie Gras Pithivier with Fermented Forrest Berries & Jus
- ...and many more!

THE ORIENTAL SPA STUDIO



Amidst the hustle and bustle of the festive season, treat yourself a nourishing journey to rediscover your tranquility with our sophisticated yoga and Pilates classes. Unwind and recharge at newly debuted The Oriental Spa Studio on the 4th Floor at Mandarin Oriental, Hong Kong.



Private Yoga (60-minute)

Embark on a well-deserved meditation or mindful breathing exercise for a moment of reflection and gratitude, aligning with the spirit of Christmas.

Single Session | HKD1,350

10 Sessions | HKD12,150

Semi-Private | HKD1,080

Group Yoga (60-minute)

Single Session | HKD395

1-month Yoga Pass | HKD3,000

3-month Yoga Pass | HKD8,500



Private Pilates (60-minute)

Guided by our professional Pilates instructor, connect your body with the mind this season, to release your tension and embrace with peace and tranquility.

Single Session | HKD1,285

10 Sessions | HKD11,565

20 Sessions | HKD21,845

THE
ORIENTAL
SPA
STUDIO



PEDI:MANI:CURE Studio by Bastien Gonzalez

Indulge in the signature PEDI:MANI:CURE treatments at the newly debuted The Oriental Spa Studio. Established by the internationally renowned French Podiatrist, the studio offers exclusive rituals for the hands and feet that combine wellbeing and natural beauty, pairing signature treatments with tension-relieving massages.



Bastien DUO performed by Bastien Gonzalez & Studio Manager Safa Zidani

Performed by Bastien Gonzalez for only 4 days, this synchronized four-hand treatment focuses on the pedicure and manicure for the ultimate luxury and complete relaxation between 2 and 5 December 2024.

75-minute | HKD 3,500+ per person

Festive Glam & Glow

Indulge in the spirit of the season - treat yourself to a luxurious Bastien pedicure and receive a complimentary Black Diamond Scrub Touch that will leave your feet feeling rejuvenated and radiant, revealing a smooth and luminous glow for the holiday cheers.



THE LANDMARK
MANDARIN ORIENTAL
HONG KONG

The Landmark, 15 Queen's Road, Central, Hong Kong
+852 2132 0188

Mandarinoriental.com/landmark