

information

The Landmark Mandarin Oriental
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THE LANDMARK MANDARIN ORIENTAL, HONG KONG - AMBER

Addressing the needs of modern diners, chef Richard Ekkebus reveals contemporary menu that showcases pure flavours, masterful techniques and a creative vision

Amber, the two-Michelin-starred restaurant at The Landmark Mandarin Oriental, Hong Kong, was reopened for service in May 2019. After closing the restaurant for renovations in December 2018, Culinary Director Richard Ekkebus has spent four months exploring new ingredients, contemplating the changing needs of diners and crafting a bold new culinary philosophy.

Since its launch, Amber has challenged the status quo of fine dining in Hong Kong and beyond, attracting a global audience of discerning gourmards for its innovative approach to French cuisine. Its most recent evolution has ushered in a new era of contemporary dining, with a thoroughly reimagined dining experience.

In a new chapter of culinary evolution, Richard Ekkebus has sharpened his focus on a modern, conscious approach to cuisine. Inspiration comes from cultures near and far; the central tenets being that the world's best ingredients are sourced with the context of people and planet in mind, and are brought to their full potential using techniques founded in French traditions. The result is a true celebration of nature's bounty. When nature is respected, creating an inclusive cuisine that caters to most individual dietary needs becomes par for the course.

“In developing this new menu, my intention was to strip away artifice or gimmickry and enhance the dining experience by presenting seasonal dishes that are sublime in their subtlety,” explains Richard. “At the end of the meal, discerning diners want to feel nourished and comfortable, a feeling that can only be achieved through clean, pure ingredients. That is the new definition of indulgence.”

Amber's lunch menu comprises three, four or six-course options, including vegetarian formats. At dinner, guests can choose the six or nine-course menu or select the all-vegetarian option. To honour the restaurant's rich legacy, Amber's much-loved signature dishes will also be offered as additional extras.

Acclaimed New York designer Adam Tihany, the founder of Tihany Design who oversaw the restaurant's original interiors, has returned for the renovation. Less formal and more contemporary, the new design features warm, neutral colours and organic forms, creating a softer, more inviting environment. Exuding modern refinement, it is reflective of Amber's new culinary direction.

Tihany Design's creative scheme extends to the entire 7th floor of The Landmark Mandarin Oriental, which has been transformed into a multi-venue dining destination. Alongside Amber, guests can visit:

- SOMM, featuring casual French neo-Bistro fare using predominantly Japanese ingredients and Hong Kong's widest selection of wines, sakes and champagnes by the glass.
- Sushi Shikon, a quintessential Ginza sushi experience by Master Chef Masahiro Yoshitake, the first three Michelin-starred Japanese chef in Hong Kong
- Kappo Rin, a casual-counter dining experience in collaboration with Chef Yoshitake, the eight-seater restaurant celebrates modern Japanese cuisine.

For advance reservations by phone:

Amber: (852) 2132 0066

SOMM: 852) 2132 0055

Sushi Shikon: (852) 2643 6800

Kappo Rin: (852) 2643 6811

Or email to restaurant reservations at lmhkg-restaurants@mohg.com

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 its 111 spacious [rooms and suites](#), each one a tranquil retreat for business and leisure travellers alike. The hotel's signature two Michelin-starred [Amber](#) restaurant sets the standard for culinary excellence in the city and world-renowned musical talents play in the unparalleled exclusivity of [MO Bar](#). [SOMM](#) is the casual all-day dining restaurant serving over 100 wines while [PDT](#) offers meticulously crafted cocktails. Three Michelin-starred [Sushi Shikon](#) is a quintessential Ginza sushi experience and [Kappo Rin](#) is a sophisticated counter-style modern Japanese experience, presented by Master Chef Masahiro Yoshitake. The Oriental Spa is renowned as the ultimate urban retreat, with a range of rejuvenating yoga, pilates and wellness treatments.

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