

information

The Landmark Mandarin Oriental, Hong Kong
The Landmark, 15 Queen's Road Central, Hong Kong
Telephone +852 2132 0188 Facsimile +852 2132 0199
mandarinoriental.com/landmark



RICHARD EKKEBUS, CULINARY DIRECTOR OF THE LANDMARK MANDARIN ORIENTAL, HONG KONG

[Richard Ekkebus](#) is the Culinary Director at [The Landmark Mandarin Oriental, Hong Kong](#), overseeing all cuisine at one of the city's most luxurious and distinctive five-star hotels. Under Richard's supervision and guidance, [Amber](#), the hotel's contemporary, fine dining restaurant, is honoured to be bestowed with the Sustainable Restaurant Award and listed No. 31 in the Asia's 50 Best Restaurants 2020. Amber was ranked No. 56 in the *World's 100 Best Restaurants 2018* and for the 12 consecutive years, awarded two Michelin stars by the *Michelin Guide for Hong Kong and Macau 2019*.

Richard began his illustrious career via an apprenticeship in his native Holland under Michelin-starred chefs Hans Snijders and Robert Kranenburg. In Holland, he won the prestigious Golden Chef's Hat for "Young Chef of the Year", an honour that encouraged him to further perfect his art under the tutelage of some of the greatest three-star chefs in France, including Pierre Gagnaire, Alain Passard and Guy Savoy.

With a strong desire to explore world cuisines and an innate curiosity, Richard then embarked on a journey that saw him hold Executive Chef positions at the Royal Palm in Mauritius and The Sandy Lane in Barbados. In 2005, he was appointed Executive Chef for The Landmark Mandarin Oriental.

Committed to driving culinary exploration and creativity, Richard is admired for his fresh ideas and innovative spirit. In December 2018, the hotel's signature restaurant, Amber, closed temporarily for renovations. During the four-month closure, Richard spent his time exploring new ingredients, contemplating the needs of diners and crafting a bold new culinary philosophy. The restaurant's contemporary menu is founded on French culinary techniques with an innovative approach. Amber invites diners to indulge in a pleasurable dining experience of the clean flavours of the natural ingredients.

Page 2

Richard takes particular pride in the superb quality of his ingredients. “There is no compromise regarding quality. At Amber, we are committed to using the finest and freshest ingredients sourced sustainably and ethically from the region. Great emphasis is also placed on beautiful, creative presentations employing varying food textures and colours.”

In a city renowned for its quality and variety of cuisine, Amber offers a nuanced menu that highlights pure flavours, masterful techniques and a creative vision.

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 French neo-bistro fare and 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 experiences.

For further information, visit www.mandarinoriental.com/landmark.

-end-



For further information, please contact:

[The Landmark Mandarin Oriental, Hong Kong](#)

Gladis Young (gyoung@mohg.com)

Director of Communications

Tel: +852 2132 0082