

news release

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AMBER AT THE LANDMARK MANDARIN ORIENTAL, HONG KONG RANKS NO.20 ON THE WORLD'S 50 BEST RESTAURANTS LIST FOR SIX CONSECUTIVE YEARS

The only restaurant in the city made to the list

Hong Kong, 14 June 2016 – Claiming the honourable ranking of 20, [Amber](#) at [The Landmark Mandarin Oriental, Hong Kong](#) is for the sixth year listed at the *World's 50 Best Restaurants 2016* award ceremony, sponsored by S. Pellegrino and Acqua Panna, in New York City. Being the only restaurant in the city made to the list, Amber reinforces its strong position as a frontrunner on the world's gastronomic scene.

An annual celebration of global gastronomy that recognises restaurants around the world for their culinary prowess, the prestigious *World's 50 Best Restaurants* list, seen as Oscars of the fine dining world, is formed by the most influential panel of almost 1,000 international food critics, chefs, restaurateurs and highly regarded food experts across 27 regions around the world.

Amber's legendary chef, [Richard Ekkebus](#), says, "My team and I are humbled that our commitment to quality and excellence has once again been recognised by this prestigious list for the sixth consecutive year. This endorsement, is a testimony that Amber maintains to be relevant on a global level, and is a reaffirmation to our entire team's efforts to push the boundaries and to continuously evolve the guest experience."

Torsten van Dullemen, General Manager of [The Landmark Mandarin Oriental, Hong Kong](#) said, "We are elated that Amber has maintained its firm grasp on the coveted *World's 50 Best Restaurants* list despite the world's evolving dining scene. Claiming a spot on such a prestigious list is a wonderful achievement and speaks for the culinary team's hard work and dedication."

With talented chef Richard Ekkebus at the helm, the star-studded Amber restaurant has been honoured with prestigious awards including a Two Michelin Star accolade in the "Michelin Guide Hong Kong, Macau", which it has held since 2009, for eight consecutive years, as well as the 4th spot and China's Best Restaurant on the San Pellegrino's Asia's 50 Best Restaurants list which came out earlier this year.

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Being crowned as “Chevalier de l’Ordre national du Merite” by the President of the French Republic Françoise Hollande in September 2015, Richard began his illustrious career with an apprenticeship in his native Holland under Michelin-star chefs Hans Snijders and Robert Kranenburg. He further perfected his art under the tutelage of some of the greatest three-Michelin-star chefs in France, including Pierre Gagnaire, Alain Passard and Guy Savoy.

Having built his reputation on a solid foundation of traditional French cooking techniques, Richard is known for his focus on superior produce and innovative presentation, creating French cuisine with a contemporary and light feel. His signature creations include *‘miyazaki wagyu beef, strip loin, barbecued with dulce & red cabbage slaw, oxalis, horseradish & pepper berry emulsion’*, *‘huguenin piglet, cutlet & saddle oven roasted, salt roasted kabu & broccoli purée chicharrón, piglet jus & ramson leave emulsion’* and *‘korean abalone, black pepper & vinegar seasoned tomato compote, braised then crisped oxtail & its jus’*.

For reservations, please visit www.amberhongkong.com or call +852 2132 0066.

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. Mixing cutting edge design and comfort, our 109 spacious [rooms and suites](#) offer a fresh take on contemporary style, inspired by our unique urban setting. Designed by the award-winning Hong Kong-based designer, [Joyce Wang](#), each room is complemented by bespoke furniture and lighting options to create a sense of cocooning and relaxation, each one a tranquil retreat for business and leisure travelers.

Chef Richard Ekkebus helms the kitchen at two Michelin-starred Amber restaurant and world renowned musical talents play in the unparalleled exclusivity of [MO Bar](#), equally popular on Saturdays and Sundays for its indulgent weekend brunch. Escape Hong Kong’s urban bustle at The Oriental Spa with rejuvenating Yoga and Pilates plus the pure pleasures of exclusive facials, body treatments and award winning Signature Treatments. For more information and reservations visit www.mandarinoriental.com/landmark.

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About Mandarin Oriental Hotel Group

Mandarin Oriental Hotel Group is the award-winning owner and operator of some of the world's most luxurious hotels, resorts and residences. Having grown from its Asian roots into a global brand, the Group now operates 29 hotels and seven residences in 19 countries and territories, with each property reflecting the Group's oriental heritage and unique sense of place. Mandarin Oriental has a strong pipeline of hotels and residences under development, with the next hotel openings planned in Doha and Beijing.

Photography of Mandarin Oriental is available to download in the [Photo Library](#) of our [Media](#) section, at www.mandarinoriental.com.

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