

# DINNER MENU

## COOK BOOKS

ROGER & I 988

Cook book of two Star chef Roger Souverains  
and the chefs including Richard Ekkebus that worked alongside of  
this legendary Belgium Chef

# AUTUMN 2024

To optimize your dining  
experience each menu is  
prepared for the entire table.

Are you a  of MO?

Register instantly to enjoy exclusive dining offers



AMBER EXPERIENCE

OR 2,058

VEGETARIAN AMBER EXPERIENCE

FULL AMBER EXPERIENCE

OR 2,888

FULL VEGETARIAN AMBER EXPERIENCE

Nordaq Fresh still & sparkling water at 40  
Coffee or tea are included in the set menus

All prices in Hong Kong dollars and subject to 10% service charge.

All menus are subject to price and seasonal change.

## CAVIAR

Commence your menu with exclusively selected caviars from the most prestigious houses.

These caviars are hand selected for Amber & served on ice with Russian garnish, Home-made buckwheat cracker & blini.

Perseus No 1 Superior Baerri	50 gr.	1,098
"Acipenser Baerri X Schrenckii"	125 gr.	2,488
<i>3.1% salt, contains no borax &amp; matured for one month</i>		
Kaviari Kristal "Acipenser Schrencki"	50 gr.	1,598
	125 gr.	3,898
	250 gr.	6,088
<i>2.8% salt, contains no borax &amp; matured for three months</i>		
Perseus No 2 Superior Oscietra	50 gr.	1,258
'Acipenser Schrencki x Huso Dauricus'	125 gr.	2,988
	250 gr.	5,698
<i>3.2% salt, contains no borax &amp; matured for two and a half months</i>		
Perseus No 7 Amur Beluga	50 gr.	2,198
Acipeuse 'Huso Dauricus'	125 gr.	5,198
<i>3.5% salt, contains no borax &amp; matured for five months</i>		
Royal Caviar Club Imperial Oscietra	50gr.	2,508
'Rare Acipenser Gueldenstaedtii'	125 gr.	6,088
<i>3.5% salt, contains no borax &amp; matured for three months</i>		

# AMBER EXPERIENCE °

2,058

*As a Dom Pérignon society member,  
Chef Richard Ekkebus is delighted to recommend Dom Pérignon 2015*

A glass of Dom Pérignon 2015 458

A bottle of Dom Pérignon 2015 2,688

*The Dom Pérignon Society Journey  
Including 5 glasses* 2,888

Dom Pérignon 2015,100ml.

Dom Pérignon 2013,100ml.

Dom Pérignon 2012,100ml.

Dom Pérignon 2008,100ml.

Dom Pérignon P2 2004,100ml.

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Tsuri Aji ° Sudachi ° Daikon ° Ginger Flower °  
Ginger Root ° Daikon Cress °

Duck Foie Gras ° Ginseng ° Macvin ° Nashi Pear ° Coconut 'Croissant °

Bluenose Sea Bass ° Juniper ° Bay Leaf ° Fermented Cabbage °  
Pointed Cabbage ° Kintoa Bacon ° Dill ° Extra Virgin Grapeseed Oil °

Tako ° Lacto Fermented Tomatoes ° Espelette Chili °  
Extra Virgin Olive Oil ° Pickled Tomatoes ° Marigold °

OR

Blue Lobster ° 1 Year Aged Acquerello Carnaroli Rice °  
Lacto Fermented Cashew Nut Butter ° Togarashi ° Blue Lobster Roe °  
Shiro Koji ° Summer Squash ° Coconut °  
add 348

Everything of the Ping Yuen Chicken ° King Crab °  
Matsutake ° Vin Jaune D'Arbois °

OR

Pigeon ° Preserved Winter Truffle ° Cornmeal °  
Cashew Miso ° Okinawa Corn °

A.O.P. Solliès Black Fig ° Maury Wine °  
Timut Pepper ° Black Currant ° Pine Nut °

# FULL AMBER EXPERIENCE °

2,888

Includes the unique kitchen experience

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*The Dom Pérignon Society Journey  
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Dom Pérignon 2015,100ml.  
Dom Pérignon 2013,100ml.  
Dom Pérignon 2012,100ml.  
Dom Pérignon 2008,100ml.  
Dom Pérignon P2 2004,100ml.

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Applicable with Full Amber Experience only.

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Ebisu Oyster ° Tomatillo °  
Granny Smith Apple ° Jalapeño ° Thai Basil °

Aka Uni ° Cauliflower ° Lobster °  
Royal Cristal Caviar ° Acipenser Schrenckii X Huso Dauricus °

Kinmedai ° Squid ° Garum ° Soy ° Kinome °  
Extra Virgin Grapeseed Oil ° Celtus °

Normandy Scallop ° Salt-Roasted Celeriac °  
Scallop Garum ° White Alba Truffle ° Toasted Hazelnut Butter °

Chicken 'Sot-l'y-laisse' ° Red Abalone °  
Sugar Pea ° Seaweed ° Plankton ° Oyster Leaf °

Pigeon ° Preserved Winter Truffle ° Cornmeal °  
Cashew Miso ° Okinawa Corn °

OR

Wagyu ° Mustard Greens ° Barley Miso °  
Wasabi ° Virgin Mustard Oil °  
add 500

Blackberry ° Beetroot ° 10 Years Old Aceto Balsamic Vinegar °  
Purple Shiso ° Red Quinoa °

AN Soy ° Tofu Skin ° Sugar Cane ° Bourbon Vanilla °  
Pitaya Macadamia Nut ° Sea Salt ° Extra Virgin Macadamia Oil °

# VEGETARIAN MENU °

Menu can be adapted for vegans upon request.

A quarter of global greenhouse gas emissions come from food and more than half of those are from animal proteins.

Switching our diets towards more vegetables and less meat does not only have proven health benefits, but is also one of the best things you can do to stop climate change.

This is why we collaborate with local NGO "The Green Earth" to encourage you to try our vegetarian menus.

" Proceeds from the sales of the vegetarian menus will go towards supporting their plantation enrichment programme which committed to improving the diversity of our local flora."

For more information:



## VEGETARIAN AMBER EXPERIENCE

INCLUDING THE DISHES MARKED WITH\*

2,058

## FULL VEGETARIAN AMBER EXPERIENCE

INCLUDING THE DISHES MARKED WITH\*\*

INCLUDES THE UNIQUE KITCHEN EXPERIENCE

2,888

All prices in Hong Kong dollars and subject to 10% service charge.

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\* / \*\* Heirloom Tomato ° Strawberry ° AN Soymilk 'Burrata' °  
Rose ° Lemon Verbena ° Extra Virgin Olive Oil °

\* / \*\* Tonburi ° Potato ° Leek ° Wakame ° Horseradish °

1 Year Aged Acquerello Carnaroli Rice °  
\*\* Lacto Fermented Cashew Nut Butter ° Togarashi °  
Shiro Koji ° Summer Squash ° Coconut °

\* / \*\* Kabu ° Sugar Pea ° Seaweed ° Plankton ° Oyster Leaf °

\* / \*\* Paimpol Bean ° Matsutake ° Alba White Truffle ° Vin Jaune °

\* / \*\* Purple Artichoke ° Cippolini Onion ° Black Trumpet °  
Manni 'Per Me" Olive Oil °

Blackberry ° Beetroot ° 10 Years Old Aceto Balsamic Vinegar °  
\*\* Purple Shiso ° Red Quinoa °

\* / \*\* AN Soy ° Tofu Skin ° Sugar Cane ° Bourbon Vanilla °  
Pitaya Macadamia Nut ° Sea Salt ° Extra Virgin Macadamia Oil °

## CUISINE

Amber's progressive menu showcases pure flavours, masterful techniques and chef Richard Ekkebus's creative vision. Taking a thoughtful approach to fine dining, the new menu dispenses with dairy products, minimises refined sugar and reduces salt. Diners appreciate the flavours in their purest form. Drawing on his years of experience working across four continents, and driven by his innate sense of curiosity, Richard Ekkebus has reexamined how to best express taste. Through his considered approach, the finely constructed dishes showcase clean flavours and the freshest natural ingredients.

## INTERIOR DESIGN

Refined, light and contemporary, Amber's inspiring interiors reflect Chef Richard Ekkebus's renewed vision for fine dining. Featuring warm, neutral colours and organic forms, floor-to-ceiling windows afford guests panoramic views of the city below. Curving low partitions snake through the restaurant creating pockets of intimate dining spaces. Designer Adam Tihany, founder of New York-based Tihany Design, who was responsible for Amber's original interiors, returned for the full-scale makeover. "The new Amber is light, curvaceous and less formal compared to its original design, which conveyed masculine elegance," explains Tihany. "It embraces the evolution of fine dining to portray a more approachable, personal experience."

## ARTWORK

Amber features custom-made sculptures crafted by Hong Kong-based artist Gail Deayton. Designed to enhance the dining experience, the sculptures are inspired by the urban landscape surrounding The Landmark Mandarin Oriental, Hong Kong, and the communal spirit of dining together. Moving through Hong Kong's bustling streets, the landscapes and architecture continually change. Reflecting this experience, each guest will view the sculptures from different angles, noting subtle changes as their viewpoint shifts. The circular designs convey Amber's holistic, seamless dining experience, incorporating the elements of ambience, service, engagement and execution.

# SUSTAINABILITY

Sustainability and social responsibility are buzzwords used by businesses of all sizes and in all industries these days, often without much concrete action. However, sustainability has been a central tenet at Amber at The Landmark Mandarin Oriental since it opened 15 years ago, with Director of Culinary and Food and Beverage, Richard Ekkebus as the driving force, through the implementation of intelligent, impactful, and responsible actions. At Amber, we focus on minimising harm to our planet, on environmental, social, and governance performance, in which Amber has a social, material and environmental impact.

Today, sustainability is an integral part of our communications strategy both internally and externally. By strengthening this message, we feel that there is everything to gain. Amber has been recognised both locally and internationally for its efforts in sustainability, most recently with being one of only 2 restaurants in Hong Kong with a green Michelin star. Further, we continue to build productive partnerships and share our vision: Richard Ekkebus has been invited to numerous roundtable discussions on sustainability and to be at the forefront of workshops and events. Upon the relaunch of Amber, Richard crystallised these actions and values in our manifesto. The manifesto contains the key elements that underpin our culinary philosophy and approach.

We also work closely with 'Food Made Good', an organisation that provides foodservice businesses with manageable means of understanding, reviewing, and acting on the issues that matter. Ten key areas of sustainability are divided under three pillars: Society, Sourcing, and Environment. We are audited bi-yearly to legitimise our efforts and to create a clear plan of action to continuously improve. In 2022, we have achieved the coveted and highest 3-star rating. With this being said, we will continue our search for the most ethical and sustainable ingredients whilst minimising Amber's carbon footprint and the pressure on natural resources, as well as reducing our waste output and focus on social inclusion.

For more information, please scan the QR code below:

