DINNER MENU

COOK BOOKS

SIGNATURE DISHES 498

A global celebration of the iconic restaurant dishes that defined the course of culinary history over the past 300 years.
Featuring Amber’s iconic uni & caviar signature dish.

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 2022

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

Are you a fan of MO?
Register instantly to enjoy a glass of unique digestive with dessert

* This offer is eligible for new FANS only.

AMBER EXPERIENCE
OR 1,998

VEGETARIAN AMBER EXPERIENCE

FULL AMBER EXPERIENCE
OR 2,788

FULL VEGETARIAN AMBER EXPERIENCE

Nordaq Fresh still & sparkling water at 30
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.
Commence your Experience with Caviar from Petrossian Paris & Kaviari Paris. These caviars are hand selected for Amber & served on ice with Russian garnish, Home-made buckwheat cracker & blini.

**CAVIAR**

<table>
<thead>
<tr>
<th>Caviar Description</th>
<th>Weight</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Petrossian Daurenki Tsar Imperial</td>
<td>50 gr.</td>
<td>1,898</td>
</tr>
<tr>
<td>'Acipenser Schrenki-Dauricus'</td>
<td>125 gr.</td>
<td>4,198</td>
</tr>
<tr>
<td></td>
<td>250 gr.</td>
<td>7,988</td>
</tr>
<tr>
<td>Kaviari Kristal “‘Acipenser Schrencki’”</td>
<td>50 gr.</td>
<td>1,798</td>
</tr>
<tr>
<td></td>
<td>125 gr.</td>
<td>4,098</td>
</tr>
<tr>
<td></td>
<td>250 gr.</td>
<td>7,788</td>
</tr>
<tr>
<td>Petrossian ‘‘Imperial Selection’’</td>
<td>50 gr.</td>
<td>2,298</td>
</tr>
<tr>
<td>‘Acipenser Gueldenstaedti’ Ossetra</td>
<td>125 gr.</td>
<td>5,598</td>
</tr>
</tbody>
</table>
As a Dom Pérignon society member, Chef Richard Ekkebus is delighted to recommend Dom Perignon 2012

A glass of Dom Perignon 2012  398
A bottle of Dom Perignon 2012  2,388

All prices in Hong Kong dollars and subject to 10% service charge.
All menus are subject to price and seasonal change.
Corn * Daurenki Tsar Imperial Caviar * Enriched Soy * 'Feuille De Brick' * Gold Leaf *

Ocean Trout * Roe * Carotene * Shiro Soy * Sudachi *
Aka Uni * Horseradish * Sorrel * Marigold *

Diver Scallop * Scallop Garum * Kombu * Lacto Fermented Nut Butter *
Daikon * Wakame * Sea Lettuce * Toro Kombu *

OR

King Crab * ''Le Puy'' Lentils * Roma Tomato * Dry Sherry *
Sherry Vinegar * Espelette Chili * Amalfi Lemon * Capucine Flower *
add 398

Western Australian Spiny Lobster * Mikan * Red Wine Vinegar *
Kabocha * Bourbon Vanilla * Pumpkin Seed *

Ping Yuen Chicken * Silver Beet * Maitake Mushroom * Albufera *
Table Shaved Perigord Black Winter Truffle add 40 (per gram), min recommended 4 grams

OR

Haku Farm Wagyu * Pepper Berry * Black Fig * Wagyu Beef "Katsuobushi" *
Red Onion * Black Garlic * Aged Shanghai Vinegar *
add 750

‘La France’ Pear * Maple Syrup * Pine * Gianduja * Jerusalem Artichoke
As a Dom Pérignon society member, Chef Richard Ekkebus is delighted to recommend Dom Perignon 2012

A glass of Dom Perignon 2012

A bottle of Dom Perignon 2012

FULL AMBER EXPERIENCE

2,788

A glass of Dom Perignon 2012

398

A bottle of Dom Perignon 2012

2,388

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

All menus are subject to price and seasonal change.
Yellow Tail ° Tomatillo ° Sorrel ° Jalapeño °
Colatura di Alici ° Mono Cultivar Frantoio Extra Virgin Olive Oil °

Aka Uni ° Cauliflower ° Lobster °
Daurenki Schrenki Caviar °

Fallow Deer ° Foie Gras ° Guanciale °
Plum ° Red Onion ° Red Shiso °

Oasis Grouper ° Sugar Pea ° Plankton °
Hijiki ° Kelp ° Sea Lettuce ° Oyster Leaf °

Western Australian Spiny Lobster ° Mikan ° Red Wine Vinegar °
Kabocha ° Bourbon Vanilla ° Pumpkin Seed °

Ping Yuen Chicken ° Silver Beet ° Maitake Mushroom ° Albufera °
Table Shaved Perigord Black Winter Truffle add 40 (per gram), min recommended 4 grams
OR
Haku Farm Wagyu ° Pepper Berry ° Black Fig ° Wagyu Beef “Katsuobushi” °
Red Onion ° Black Garlic ° Aged Shanghai Vinegar °
add 500

Pink Grapefruit ° Yuzu ° Blood Orange °
Extra Virgin Sunflower Oil ° Tarragon °

Conspiracy Dak Lak 90% Bitter Chocolate ° Silken Tofu ° Cacao °
Fermented Cacao Mucilage ° Dak Lak Cacao Nibs ° Yuba °
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*

FULL VEGETARIAN AMBER EXPERIENCE
INCLUDING THE DISHES MARKED WITH**

1,998
2,788

All prices in Hong Kong dollars and subject to 10% service charge.
All menus are subject to price and seasonal change.
Granny Smith * Moro Kyuri * Wasabi *
Shiso * Lime * Cucumber Blossom *

Corn * Seawater * Salicornia * Wakame *
Abequina Extra Virgin Olive Oil * Caviar * Sudachi *

Potato Grenaille * Noirmoutier * Winter Truffle * Wakame *
Aonori Seaweed * Maitake Mushroom * Shallot * Italian Parsley *

Bulgur Wheat * Watercress * Garlic *
Spring Green * Garlic Flower *

Fermented Bell Pepper * Fruit Tomato *
Sechuan Pepper Corn * Extra Virgin Grapeseed Oil *
Red Onion * Ginger * Watermelon *

Purple Artichoke * Perigord Black Winter Truffle * Cippolini Onion *
Porcini * Extra Virgin Manni Olive Oil 'Per Me' *

Pink Grapefruit * Yuzu * Blood Orange *
Extra Virgin Sunflower Oil * Tarragon *

Conspiracy Dak Lak 90% Bitter Chocolate * Silken Tofu * Cacao *
Fermented Cacao Mucilage * Dak Lak Cacao Nibs * Yuba
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 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: