

DINNER MENU

Summer 2019

DINNER MENU °

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

AMBER EXPERIENCE 1,788

EXTENDED AMBER EXPERIENCE 2,088

FULL AMBER EXPERIENCE 2,488
all menus; water, coffee & tea experience included

Please refer to drinks menu for wine pairings:

2 Decanters	920
3 Decanters	1,080
4 Decanters	1,600
5 Decanters	2,200
2 Fine Wine Decanters	5,000
3 Fine Wine Decanters	6,200
4 Fine Wine Decanters	7,800

CAVIAR

Commence your menu with caviar from Petrossian Paris served on ice with Russian garnish buckwheat crackers & blinis.

30 gr. Special Reserve 'Huso Huso' Beluga	6,668
50 gr. Imperial Selection 'Acipenser Gueldenstaedtii' Ossetra	2,208
125 gr. Special Reserve Daurenki Tsar Imperial 'Schrenki-Dauricus'	9,288

AMBER EXPERIENCE °

1,788

Enriched Soy Milk ° Black Truffles °
Tomatoes ° Camelina Oil ° Fine Herbs °

Aji ° Wheatgrass ° Celtuce ° Kyuri °
Virgin Line Seed Oil °

Raw Grass-Fed Beef ° Dried Berberries °
Caper Leaves ° Shiraz ° Hibiscus °

OR

Okinawa Corn ° Kristal Schrenki Caviar °
Seawater ° Sudashi °
add 288

Teardrop Peas ° Pomelo ° Cuttlefish °
Wakame °

Pointed Cabbage ° Shiitake °
Virgin Hazelnut Oil ° Button Mushroom °

Aka Amadai ° Violin Zucchini °
Nocellara del Belice ° Caviar Lime ° Shiso °

OR

Spring Lamb Loin ° Gunpowder ° Peppermint °
Lambfat ° Kabu °

Avocado ° Lime ° Sicilian Pistachio °
Granny Smith ° Thai Basil °

Bitter Chocolate ° Smokey Bourbon Barrel ° Michters °
Buckwheat °

add Michter's 10 Year Single Barrel Bourbon

One Shot 50ml 417

Half Shot 25ml 209

Burlat Cherries on Ice °
Buckwheat, Coconut Sugar & Coconut Oil Madeleine °
Home Made Cherry Jam ° Ambershu °

EXTENDED
AMBER EXPERIENCE °

2,088

Enriched Soy Milk ° Black Truffles °
Tomatoes ° Camelina Oil ° Fine Herbs °

Aji ° Wheatgrass ° Celtuce ° Kyuri °
Virgin Line Seed Oil °

Okinawa Corn ° Kristal Schrenki Caviar °
Seawater ° Sudashi °

Karuma Ebi ° Okra ° Shishitou ° Kabosu °
Micro Mizuna °

Pointed Cabbage ° Shiitake °
Virgin Hazelnut Oil ° Button Mushroom °

Blue Lobster ° Wild Girolles Mushrooms °
Kabu ° Hazelnuts ° Vin Jaune °

OR

Abalone ° Sake ° Edamame ° Plankton °
Black Winter Truffles °
add 298

Aka Amadai ° Violin Zucchini °
Nocellara del Belice ° Caviar Lime ° Shiso °

OR

Wagyu Beef A5 Sirloin ° Baby Romaine Heart °
Onions ° Anchovy ° Tamarind °

Sake Lees ° Raspberry °
Puffed Black Camargue Rice ° Rice Milk °

Bitter Chocolate ° Smokey Bourbon Barrel °
Michters ° Buckwheat °

add Michter's 10 Year Single Barrel Bourbon

One Shot 50ml 417

Half Shot 25ml 209

Burlat Cherries on Ice °
Buckwheat, Coconut Sugar & Coconut Oil Madeleine °
Home Made Cherry Jam ° Ambershu °

FULL

2,488

AMBER EXPERIENCE °

Enriched Soy Milk ° Black Truffles °
Tomatoes ° Camelina Oil ° Fine Herbs °

Aji ° Wheatgrass ° Celtus ° Kyuri °
Virgin Line Seed Oil °

Aka Uni ° Cauliflower ° Lobster °
Daurenki Tsar Imperial Caviar °

Teardrop Peas ° Pomelo ° Cuttlefish °
Wakame °

Pointed Cabbage ° Shiitake °
Virgin Hazelnut Oil ° Button Mushroom °

Abalone ° Sake ° Edamame ° Plankton °
Black Winter Truffles °

Aka Amadai ° Violin Zucchini °
Nocellara del Belice ° Caviar Lime ° Shiso °

OR

Wagyu Beef A5 Sirloin ° Baby Romaine Heart °
Onions ° Anchovy ° Tamarind °

Gariguette Strawberry ° Macademia Nut Milk °
Pepperberry °

Avocado ° Lime ° Sicilian Pistachio °
Granny Smith ° Thai Basil °

Bitter Chocolate ° Smokey Bourbon Barrel °
Michters ° Buckwheat °

add Michter's 10 Year Single Barrel Bourbon

One Shot 50ml 417

Half Shot 25ml 209

Burlat Cherries on Ice °
Buckwheat, Coconut Sugar & Coconut Oil Madeleine °
Home Made Cherry Jam ° Ambershu °

VEGETARIAN EXPERIENCE °

Menu can be adapted for vegans upon request.

Menu available in Amber,
Extended Amber & Full Amber Menu Experience.

AMBER EXPERIENCE	1,788
INCLUDING THE DISHES MARKED WITH*	
EXTENDED EXPERIENCE	2,088
INCLUDING THE DISH MARKED WITH**	
FULL EXPERIENCE	2,488

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

* / ** Enriched Soy Milk ° Black Truffles °
Tomatoes ° Camelina Oil ° Fine Herbs °

* / ** Celtuce ° Wheatgrass ° Kyuri °
Virgin Line Seed Oil °

* / ** Okinawa Corn ° Salicornia ° Seawater °
Sudashi °

* / ** Teardrop Peas ° Pomelo ° Chive Flowers °
Wakame °

* / ** Pointed Cabbage ° Shiitake °
Virgin Hazelnut Oil ° Button Mushroom °

** Aubergine ° Maitake ° Miso °
Puffed Buckwheat ° Tarragon °

* / ** Purple Artichokes ° Black Winter Truffles °
Cipollini ° Manni Olive Oil °

Gariguette Strawberry ° Macademia Nut Milk °
Pepperberry °

* / ** Avocado ° Lime ° Sicilian Pistachio °
Granny Smith ° Thai Basil °

* / ** Bitter Chocolate ° Smokey Bourbon Barrel °
Michters ° Buckwheat °

add Michter's 10 Year Single Barrel Bourbon

One Shot 50ml 417

Half Shot 25ml 209

Burlat Cherries on Ice °
* / ** Buckwheat, Coconut Sugar & Coconut Oil Madeleine °
Home Made Cherry Jam ° Cherry Juice °

AMBER 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.

SUSTAINABILITY

Amber is committed to exploring solutions to minimise waste, reduce single-use plastics and limit our carbon footprint. As well as implementing a sustainable sourcing policy, Amber seeks the very best natural, nourishing and traceable ingredients. The Landmark, Mandarin Oriental Hong Kong has been at the forefront of eco-friendly initiatives, from banning plastic straws in 2015 and recycling abalone shells to replacing all plastic bottles with branded, reusable ones made of glass. As part of the hotel's long-term eco strategy, the property also created a rooftop garden to produce herbs and small vegetables for Amber and the other outlets.

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.