

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

CANDLES FOR GOOD

THE FIRST ENCOUNTER 350

Join our charity initiatives to share winter warmth with the underprivileged.
The campaign from social enterprise rén 人 features candles by local atelier
BeCandle which raise funds for rén 人's youth programmes.
Divinely scented with dried clementine peel, star anise and cinnamon bark,
'The First Encounter' candles reflect Chef Richard Ekkebus'
first visit to Sheung Wan's alleys selling dried seafood and local herbs.

SUMMER 2025

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

Unlimited 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.

THE PERFECT PAIRING X BLACK ENIGMA

A glass of Dom Pérignon 2015 578
with the 'perfect paired' dish for one guest

A bottle of Dom Pérignon 2015 2,998
with the 'perfect paired' dishes for two guests

#AmberBlackEnigma

TEXTURAL



UMAMI



Limited availability.

The dish contains seafood & pork.

Offer only for the entire table.

Applicable with all 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 & matured for one month</i>		

Kaviari Kristal "Acipenser Schrenckii"	50 gr.	1,598
	125 gr.	3,898
<i>2.8% salt, contains no borax & matured for three months</i>	250 gr.	6,088

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 & matured for two and a half months</i>		

Perseus No 5	50 gr.	1,298
"Acipenser Gueldenstaedtii"	125 gr.	3,058
<i>3.2% salt, contains no borax & matured for one and a half months</i>		

Perseus No 7 Amur Beluga	50 gr.	2,198
"Acipenser Beluga Huso Dauricus"	125 gr.	5,198
<i>3.5% salt, contains no borax & matured for five months</i>		

AMBER EXPERIENCE °

2,058

AMBER LEGACY WINE PAIRING

5,498

including 5 glasses of wine from Legendary wineries (100ml per glass)

AMBER SIGNATURE WINE PAIRING

2,288

including 5 glasses of wine from Iconic wineries (100ml per glass)

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

All menus are subject to price and seasonal change.

*Alaskan King Crab ° Salt Tomato ° Espelette Chili °
Extra Virgin Olive Oil ° Uchibori Vinegar ° Ginger °

OR

Aka Uni ° Cauliflower ° Lobster °
Royal Cristal Caviar ° Acipenser Schrenckii X Huso Dauricus °
add 498

MSC Certified Blue Fin Tuna ° Ping Yuen Chicken Liver ° Dry Sherry °
Western Australian Winter Truffle ° Chive °

Ishigakidai ° Homemade Barley Miso ° Kyuri Cucumber °
Celtuce ° Bannou Negi ° Extra Virgin Grape Seed Oil °
Fish Garum ° Jun Komezu Vinegar °

Frog Leg ° Bulghur ° Watercress ° Violin Zucchini °
Wet Garlic ° Pickled Ramson Capers °

OR

Carabineros ° Bell Pepper ° Red Onion °
Sichuan Pepper ° Tagetes ° Marigold °
add 198

Ping Yuen Chicken ° Yunnan Morel ° Sweet Pea °
Romaine Lettuce ° Fines Herbes °

OR

Wagyu ° Braised Rib Cap & Oxtail ° Swiss Chard °
Girolle ° Home-made Beer Vinegar °
add 750

Strawberry ° Salt Tomato ° Rose Water ° Chick Pea 'Meringue' °
White Vao Chocolate 34% ° Double Enriched Soy °

*We clean our crab with extreme care under ultraviolet light to ensure the crab
is shell and soft bone free; a very intrigued job, unfortunately there is always
a small risk that a piece remains in the crab

FULL AMBER EXPERIENCE °	2,888
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Includes the unique kitchen experience

AMBER LEGACY WINE PAIRING	5,498
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including 5 glasses of wine from Legendary wineries (100ml per glass)

AMBER SIGNATURE WINE PAIRING	2,288
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including 5 glasses of wine from Iconic wineries (100ml per glass)

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

All menus are subject to price and seasonal change.

Raw Dorsal Fillet of Shima Aji, Tartar of the Belly ° Tomatillo °
Granny Smith Apple ° Kyuri Cucumber ° Jalapeño ° Sudachi °

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

Toothfish ° Seaweed ° Pertuis Green Asparagus ° Mentaiko °
Champagne ° Lacto-Fermented Cashew Nut Butter ° Togarashi °
Menegi ° Sudashi °

Carabineros ° Bell Pepper ° Red Onion °
Sichuan Pepper ° Tagetes ° Marigold °

Red Abalone ° Liver ° Sweet Peas °
Seaweed ° Plankton ° Pea Sprouts ° Pea Flower °

Pigeon "Au Sang" from Deneour ° Western Australian Winter Truffle °
Globe Artichoke ° Pine Nut ° Daikoku Mushroom ° Mustard Leaf °
add 3 grams of table shaved Western Australian Winter Truffle at HKD 138

OR

Wagyu ° Braised Rib Cap & Oxtail ° Swiss Chard °
Girolle ° Home-made Beer Vinegar °
add 500

Mango ° Golden Pineapple ° Curry °
Black Fermented Kumquat ° Coconut Cream °

Conspiracy Dak Lak Bitter Chocolate °
Brazil Nut ° Cane Sugar ° Sea Salt ° Cacao Nib °

VEGETARIAN MENU °

Menu can be adapted for vegans upon request.

VEGETARIAN AMBER EXPERIENCE 2,058
INCLUDING THE DISHES MARKED WITH*

FULL VEGETARIAN AMBER EXPERIENCE 2,888
INCLUDING THE DISHES MARKED WITH**
INCLUDES THE UNIQUE KITCHEN EXPERIENCE

All prices in Hong Kong dollars and subject to 10% service charge.
All menus are subject to price and seasonal change.

* / ** Butter Bean ° French Bean ° Soymilk ‘Burrata’ °
Basil ° Extra Virgin Olive Oil °

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

* / ** Kyuri Cucumber ° Celtus ° Bannou Negi °
Extra Virgin Grape Seed Oil ° Ramson Garum °
Home Made Sake Vinegar °

** Bulghur ° Watercress ° Violin Zucchini °
Wet Garlic ° Pickled Ramson Capers °

* / ** Sunchoke ° Walnut ° Sourdough Bread Miso °
Black Fermented Garlic ° Homemade Beer Vinegar °
Extra Virgin Walnut Oil °

* / ** Purple Artichoke ° Cippolini Onion °
Western Australian Winter Truffle ° Yunnan Morel °
Manni ‘Per Me’ Olive Oil °

** Mango ° Golden Pineapple ° Curry °
Black Fermented Kumquat ° Coconut Cream °

* / ** Conspiracy Dak Lak Bitter Chocolate °
Brazil Nut ° Cane Sugar ° Sea Salt ° Cacao Nib °

CUISINE

Amber's culinary language is one of innovation, intention and indulgence — a reflection of our three Michelin Stars and Green Star. Under the guidance of Chef Richard Ekkebus, we blend the precision of classical French foundations with the vibrancy of Hong Kong and the region. Come with us as we embark on a journey to discover dedicated growers and fishers, whose produce is harvested at their peak, and flavours are coaxed with reverence and artistry.

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

Long before sustainability became a global imperative, Amber and Chef Richard Ekkebus were already redefining luxury dining through unwavering ethical commitment. For two decades, while the industry treated responsible practices as marketing rhetoric, Amber has lived this philosophy in every ingredient sourced, every dish crafted, and every partnership forged.

But we believe this is sustainability as it should be – not an afterthought, but the very foundation of culinary artistry. Menus evolve in harmony with nature's rhythms, featuring ingredients harvested at their peak from sources chosen as much for their environmental stewardship as their quality. Beyond the plate, this commitment radiates through every aspect of Amber's presence, from its triple Michelin-starred recognition to its groundbreaking Green Star achievement – a dual honour no other Hong Kong restaurant holds.

Chef Ekkebus' leadership extends far beyond the kitchen, regularly shaping global conversations through roundtables and workshops that advance sustainable gastronomy. The 2019 relaunch crystallized this vision in Amber's manifesto, transforming thoughtful practices into enduring principles that continue to guide each culinary creation.

At Amber, sustainability has never been about appearances – it's the quiet confidence of knowing true excellence cannot exist without responsibility.

For more information, please scan the QR code below:

