

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.

WINTER 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

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 ENIGMA

A glass of Dom Pérignon 2015 with the 'perfect paired' dish for one guest	558
The Dom Pérignon Society Journey Including 5 glasses with the 'perfect paired' dish for one guest	2,988
A bottle of Dom Pérignon 2015 with the 'perfect paired' dishes for two guests	2,800

#AmberEnigma

Textural  Rich  Earthy 

Limited availability.

The dish contains seafood.

Offer only for the entire table.

Applicable with all set menus.

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

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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 Schrencki"	50 gr.	1,598
	125 gr.	3,898
	250 gr.	6,088
<i>2.8% salt, contains no borax & 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 & 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 & 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 & 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 2006,100ml.	

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

OR

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

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

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

Tako ° Lacto Fermented Tomato ° Espelette Chili °
Extra Virgin Olive Oil ° Pickled Tomato ° 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 °
Morel Mushroom ° Vin Jaune D'Arbois °

OR

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

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

FULL AMBER EXPERIENCE °

2,888

Includes the unique kitchen experience

*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 2,888
Including 5 glasses

Dom Pérignon 2015,100ml.
Dom Pérignon 2013,100ml.
Dom Pérignon 2012,100ml.
Dom Pérignon 2008,100ml.
Dom Pérignon P2 2006,100ml.

Applicable with Full Amber Experience only.

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 °

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

Normandy Scallop ° Salt-Roasted Celeriac ° Scallop Garum °
Périgord Black Winter Truffle ° Toasted Hazelnut Butter °

Aka Amadai ° Bouillabaisse ° Kabocha ° Mikan °
Manni 'Per Me Giglio' Extra Virgin Olive Oil °

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

**Roe Deer Loin ° Neck & Foie Gras a la Royal °
Beetroot ° Mas A Miel ° Plum °

OR

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

Williams Pear ° Yellow Bell Pepper ° Saffran °
Passion Fruit ° Ginger ° Honey Vinegar °

Vao 42% Chocolate ° Mikan ° Gianduja °
Black Fermented Mikan °

*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

**Please be aware that wild game dish may contain shot pellets and small bones

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.

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

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

** Paimpol Bean ° Black Trumpet Mushroom °
Périgord Black Winter Truffle ° Vin Jaune °

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

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

* / ** Purple Artichoke ° Cippolini Onion ° Yunnan Morel °
Manni 'Per Me' Olive Oil °

** Williams Pear ° Yellow Bell Pepper ° Saffran °
Passion Fruit ° Ginger ° Honey Vinegar °

* / ** Vao 42% Chocolate ° Mikan ° Gianduja °
Black Fermented Mikan °

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:

