

CHRISTMAS EVE AT AMBER
8-COURSE DINNER MENU

Ebisu Oyster ° Fresh Coconut ° Coconut Heart °
Granny Smith ° Turmeric ° Extra Virgin Rice Bran Oil °

Tara Cod ° Seaweed Dust ° Mentaiko ° Champagne °
Lacto-Fermented Cashew Nut Butter ° Banno Negi °

Foie Gras ° Organic Egg ° Madeira ° Black Winter Truffle °
Feuille De Brick °

Hokkaido Scallop ° White Alba Truffle ° Garum °
Japanese Bamboo Shoot °

Alaskan King Crab ° Crab XO Sauce ° Fermented Fruit Tomato °
Targette ° Marigold ° Espelette Pepper °

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

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

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

including a glass of 2015 Dom Pérignon Champagne

or

a premium digestif pre-selected by
our Director of Wine

HKD4,598 per person

menu by:
richard ekkebus, culinary director

* Corkage will not be entertained

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

All menus are subject to price and seasonal change

**Available only in private rooms for parties of 6 and above*

CHRISTMAS EVE AT AMBER
6 -COURSE DINNER MENU

Ebisu Oyster ° Fresh Coconut ° Coconut Heart ° Granny Smith °
Turmeric ° Extra Virgin Rice Bran Oil °

Tara Cod ° Seaweed Dust ° Mentaiko ° Champagne °
Lacto-Fermented Cashew Nut Butter ° Banno Negi °

Foie Gras ° Organic Egg ° Madeira ° Black Winter Truffle °
Feuille De Brick °

Alaskan King Crab ° Crab XO Sauce ° Fermented Fruit Tomato °
Targette ° Marigold ° Espelette Pepper °

Pigeon Au Sang ° Popcorn Miso ° Corn ° Corn Meal °

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

HKD4,008 per person

menu by:
richard ekkebus, culinary director

* Corkage will not be entertained

All prices in Hong Kong dollars and subject to 10% service charge.
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PREMIUM CHRISTMAS DAY LUNCH 2024 - HKD3,198

Champagne
2015 Dom Pérignon Brut, France

White
2022 Domaine des Malandes 'Envers De Valmur', Chablis,
France

Red
2014 Domaine Taupenot-Merme, Auxey-Duresses Premier Cru,
Burgundy, France

Beer
Young Master - Pilsner Unfiltered Lager

Non-alcoholic
Selection of premium juices, yuzu soda, cold
brewed sparkling tea, tea and coffee

CHRISTMAS DAY LUNCH 2024 - HKD2,398

Champagne
NV Gosset Extra Brut, Aÿ, France

White
2023 Tenuta Regaleali 'Leone Blend', Terre
Siciliane IGT, Italy

Red
2021 Château Guiot, Costières de Nîmes,
Rhône, France

Beer
Young Master - Pilsner Unfiltered Lager

Non-alcoholic
Selection of premium juices, yuzu soda,
cold brewed sparkling tea, tea and coffee

4-COURSE LUNCH MENU

Including 2 hours of free-flow beverages

Ebisu Oyster ° Fresh Coconut ° Coconut Heart °
Granny Smith ° Turmeric ° Extra Virgin Rice Bran Oil °
OR

Tara Cod ° Seaweed Dust ° Mentaiko ° Champagne °
Lacto-Fermented Cashew Nut Butter ° Banno Negi °

Foie Gras ° Organic Egg ° Madeira ° Black Winter Truffle °
Feuille De Brick °
OR

Alaskan King Crab ° Crab XO Sauce ° Fermented Fruit Tomato °
Targette ° Marigold ° Espelette Pepper °

Roe Deer Loin ° Neck & Foie Gras a la Royal °
Beetroot ° Mas Amiel ° Plum °
OR

Pigeon Au Sang ° Popcorn Miso ° Corn ° Corn Meal °

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

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

menu by:
richard ekkebus, culinary director

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All menus are subject to price and seasonal change

CHRISTMAS DAY
6-COURSE LUNCH MENU

Ebisu Oyster ° Fresh Coconut ° Coconut Heart °
Granny Smith ° Turmeric ° Extra Virgin Rice Bran Oil °

Tara Cod ° Seaweed Dust ° Mentaiko ° Champagne °
Lacto-Fermented Cashew Nut Butter ° Banno Negi °

Foie Gras ° Organic Egg ° Madeira ° Black Winter Truffle °
Feuille De Brick °

Alaskan King Crab ° Crab XO Sauce ° Fermented Fruit Tomato °
Targette ° Marigold ° Espelette Pepper °

Roe Deer Loin ° Neck & Foie Gras a la Royal °
Beetroot ° Mas Amiel ° Plum °

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

6-course lunch menu

HKD2,698 per person

menu by:
richard ekkebus, culinary director

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CHRISTMAS DAY AT AMBER
6-COURSE DINNER MENU

Ebisu Oyster ° Fresh Coconut ° Coconut Heart °
Granny Smith ° Turmeric ° Extra Virgin Rice Bran Oil °

Tara Cod ° Seaweed Dust ° Mentaiko ° Champagne °
Lacto-Fermented Cashew Nut Butter ° Banno Negi °

Foie Gras ° Organic Egg ° Madeira °
Black Winter Truffle ° Feuille de Brick °

Alaskan King Crab ° Crab XO Sauce ° Fermented Fruit Tomato °
Targette ° Marigold ° Espelette Pepper °

Pigeon Au Sang ° Pop Corn Miso ° Corn ° Corn Meal °

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

HKD2,998 per person

menu by:
richard ekkebus, culinary director

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CHRISTMAS DAY AT AMBER
8-COURSE DINNER MENU

Ebisu Oyster ° Fresh Coconut ° Coconut Heart ° Granny Smith °
Turmeric ° Extra Virgin Rice Bran Oil °

Tara Cod ° Seaweed Dust ° Mentaiko ° Champagne °
Lacto-Fermented Cashew Nut Butter ° Banno Negi °

Foie Gras ° Organic Egg ° Madeira ° Black Winter Truffle °
Feuille De Brick °

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

Alaskan King Crab ° Crab XO Sauce ° Fermented Fruit Tomato °
Targette ° Marigold ° Espelette Pepper °

Pigeon Au Sang ° Pop Corn Miso ° Corn ° Corn Meal °

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

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

including a glass of 2015 Dom Pérignon Champagne

or

a premium digestif pre-selected by

our Director of Wine HKD3,498 per person

menu by:
richard ekkebus, culinary director

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**Available only in private rooms for parties of 6 and above*

NEW YEARS EVE AT AMBER
8-COURSE DINNER MENU

Ebisu Oyster ° Fresh Coconut ° Coconut Heart ° Granny Smith °
Turmeric ° Extra Virgin Rice Bran Oil °

Tara Cod ° Seaweed Dust ° Mentaiko ° Champagne °
Lacto-Fermented Cashew Nut Butter ° Banno Negi °

Foie Gras ° Organic Egg ° Madeira ° Black Winter Truffle °
Feuille de Brick °

Hokkaido Scallop ° White Alba Truffles °
Garum ° Japanese Bamboo Shoot °

Alaskan King Crab ° Crab XO Sauce ° Fermented Fruit Tomato °
Targette ° Marigold ° Espelette Pepper °

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

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

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

including a glass of 2015 Dom Pérignon
Champagne

or

a premium digestif pre-selected by
our Director of Wine

HKD4,598 per person

menu by:
richard ekkebus, culinary director

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**Available only in private rooms for parties of 6 and above*

NEW YEARS EVE AT AMBER
6-COURSE DINNER MENU

Sea Lettuce Shell ° Ocean Trout Roe Tarama °
House Smoked Ocean Trout ° Horseradish ° Dill °

Caviar ° Enriched AN Soy ° Extra Virgin Grilled Rapeseed Oil °
Italian Parsley ° Sturgeon Dashi °

Ebisu Oyster ° Fresh Coconut ° Coconut Heart °
Granny Smith ° Turmeric ° Extra Virgin Rice Bran Oil °

Tara Cod ° Seaweed Dust ° Mentaiko ° Champagne °
Lacto-Fermented Cashew Nut Butter ° Banno Negi °

Foie Gras ° Organic Egg ° Madeira ° Black Winter Truffle °
Feuille de Brick °

Alaskan King Crab ° Crab XO Sauce ° Fermented Fruit Tomato °
Targette ° Marigold ° Espelette Pepper °

Pigeon Au Sang ° Pop Corn Miso ° Corn ° Corn Meal °

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

HKD4,008 per person

menu by:
richard ekkebus, culinary director

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PREMIUM 2025 NEW YEARS DAY LUNCH 2024 -HKD3,198

Champagne
2015 Dom Pérignon Brut, France

White
2022 Domaine des Malandes 'Envers De Valmur', Chablis,
France

Red
2014 Domaine Taupenot-Merme, Auxey-Duresses Premier Cru,
Burgundy, France

Beer
Young Master - Pilsner Unfiltered Lager

Non-alcoholic
Selection of premium juices, yuzu soda, cold
brewed sparkling tea, tea and coffee

2025 NEW YEARS DAY LUNCH 2024 – HKD2,398

Champagne
NV Gosset Extra Brut, Aÿ, France

White
2023 Tenuta Regaleali 'Leone Blend', Terre Siciliane IGT,
Italy

Red
2021 Château Guiot, Costières de Nîmes, Rhône,
France

Beer
Young Master - Pilsner Unfiltered Lager

Non-alcoholic
Selection of premium juices, yuzu soda, cold brewed
sparkling tea, tea and coffee

4-COURSE LUNCH MENU

Including 2 hours of free-flow beverages

Ebisu Oyster ° Fresh Coconut ° Coconut Heart °
Granny Smith ° Turmeric ° Extra Virgin Rice Bran Oil °

OR

Tara Cod ° Seaweed Dust ° Mentaiko ° Champagne °
Lacto-Fermented Cashew Nut Butter ° Banno Negi °

Foie Gras ° Organic Egg ° Madeira ° Black Winter Truffle °
Feuille De Brick °

OR

Alaskan King Crab ° Crab XO Sauce ° Fermented Fruit Tomato °
Targette ° Marigold ° Espelette Pepper °

Roe Deer Loin ° Neck & Foie Gras a la Royal ° Beetroot °
Mas Amiel ° Plum °

OR

Pigeon Au Sang ° Popcorn Miso ° Corn ° Corn Meal °

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

OR

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

menu by:
richard ekkebus, culinary director

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2025 NEW YEARS DAY
6-COURSE LUNCH MENU

Ebisu Oyster ° Fresh Coconut ° Coconut Heart °
Granny Smith ° Turmeric ° Extra Virgin Rice Bran Oil °

Tara Cod ° Seaweed Dust ° Mentaiko ° Champagne °
Lacto-Fermented Cashew Nut Butter ° Banno Negi °

Foie Gras ° Organic Egg ° Madeira ° Black Winter Truffle °
Feuille De Brick °

Alaskan King Crab ° Crab XO Sauce ° Fermented Fruit Tomato °
Targette ° Marigold ° Espelette Pepper °

Roe Deer Loin ° Neck & Foie Gras a la Royal ° Beetroot °
Mas Amiel ° Plum °

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

6-course lunch menu

HKD2,698 per person

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