

# LUNCH 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 人 features candles by local atelier BeCandle which raise funds for 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.

# SPRING 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 928

VEGETARIAN AMBER EXPERIENCE

EXTENDED AMBER EXPERIENCE

OR 1,168

EXTENDED VEGETARIAN AMBER EXPERIENCE

FULL AMBER EXPERIENCE

OR 2,318

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

*3.1% salt, contains no borax & matured for one month*

Kaviari Kristal "Acipenser Schrencki"	50 gr.	1,598
	125 gr.	3,898
	250 gr.	6,088

*2.8% salt, contains no borax & matured for three months*

Perseus No 2 Superior Oscietra	50 gr.	1,258
'Acipenser Schrencki x Huso Dauricus'	125 gr.	2,988
	250 gr.	5,698

*3.2% salt, contains no borax & matured for two and a half months*

Perseus No 7 Amur Beluga	50 gr.	2,198
Acipeuse 'Huso Dauricus'	125 gr.	5,198

*3.5% salt, contains no borax & matured for five months*

# AMBER EXPERIENCE °

928

2-Glass Amber Premium Wine Pairing °  
(100ml per glass)

318

2-Glass Amber Ultra-Premium Wine Pairing °  
(100ml per glass)

968

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

Butter Bean ° French Bean ° Soymilk 'Burrata' °  
Basil ° Extra Virgin Olive Oil °

OR

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

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

OR

Pigeon "Au Sang" from Deneour ° Western Australian Winter Truffle °  
Globe Artichoke ° Pine Nut ° Daikoku Mushroom ° Mustard Leaf °

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 °

OR

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

OR

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

\*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

EXTENDED  
AMBER EXPERIENCE °

1,168

3-Glass Amber Premium Wine Pairing °  
(100ml per glass)

418

3-Glass Amber Ultra-Premium Wine Pairing °  
(100ml per glass)

1,398

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

Butter Bean ° French Bean ° Soymilk 'Burrata' °  
Basil ° Extra Virgin Olive Oil °

OR

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

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

OR

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

OR

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

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

OR

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

Cherry ' Les Bigarreaux' ° Pepper Berry ° Brown Sugar °  
Baba au Verbena ° Whipped Enriched Soy ° Oxalis °

OR

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

OR

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

\*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 °

2,318

Includes the unique kitchen experience

4-Glass Amber Premium Wine Pairing °  
(100ml per glass)

498

4-Glass Amber Ultra-Premium Wine Pairing °  
(100ml per glass)

1,688

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.

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 °

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 °

OR

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

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 928  
INCLUDING THE DISHES MARKED WITH\*

EXTENDED VEGETARIAN AMBER EXPERIENCE 1,168  
INCLUDING THE DISHES MARKED WITH\*\*

FULL VEGETARIAN AMBER EXPERIENCE 2,318  
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 °
- \*\*\*  
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 °
- \* / \*\* / \*\*\*  
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

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:

