

# LUNCH MENU

Summer 2019

# LUNCH MENU °

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

AMBER EXPERIENCE	898
EXTENDED AMBER EXPERIENCE	1,388
FULL AMBER EXPERIENCE	1,788

all menus; water, coffee & tea experience included

## WINE BY GLASS

### Champagne

2009 Moet & Chandon 'Grand Vintage' 265

### White Wine

2016 Henri Bourgeois, Sancerre 'Les Baronnes' Loire, France 180

### Red Wine

2015 Quinta da Plansel, Touriga Nacional Alentejo, Portugal 185

### Premium Juices

Japan

White Peach Juice, Mikan Juice

Germany

William Pear, White Grape Riesling

Black Grape Dornfelder, Topaz Apple

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

## 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
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50 gr. Imperial Selection 'Acipenser Gueldenstaedtii' Ossetra	2,208
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125 gr. Special Reserve Daurenki Tsar Imperial 'Schrenki-Dauricus'	9,288
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Enriched Soy Milk ° Black Truffles °  
Tomatoes ° Camelina Oil ° Fine Herbs °

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

OR

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

OR

Aka Uni ° Cauliflower ° Lobster °  
Daurenki Tsar Imperial Caviar °  
add 398

Kinmedai ° Violin Zucchini °  
Nocellara del Belice ° Caviar Lime ° Shiso °

OR

Lung Guang Chicken ° Baby Aubergine °  
Maitake Mushrooms ° Buckwheat ° Tarragon °

OR

Wagyu Beef A5 Sirloin ° Baby Romaine Heart °  
Onions ° Anchovy ° Tamarind °  
add 698

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

OR

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

OR

Bitter Chocolate ° Smokey Bourbon Barrel °  
Michters ° Buckwheat °

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

EXTENDED AMBER  
EXPERIENCE °

1,388

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

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

OR

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

Teardrop Peas ° Pomelo ° Cuttlefish ° Wakame °

Kinmedai ° Violin Zucchini °  
Nocellara del Belice ° Caviar Lime ° Shiso °

OR

Spring Lamb Fillet ° Sea Lettuce ° Langoustine °  
Swiss Chard ° Menton Lemon °

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

Bitter Chocolate ° Smokey Bourbon Barrel °  
Michters ° Buckwheat °

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

FULL AMBER  
EXPERIENCE °

1,788



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

Okinawa Corn ° Seawater ° Sudashi °  
Kristal Schrenki Caviar °

Kinmedai ° Violin Zucchini °  
Nocellara del Belice ° Caviar Lime ° Shiso °

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

OR

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

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

OR

Spring Lamb Fillet ° Sea Lettuce ° Langoustine °  
Swiss Chard ° Menton Lemon °

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

Bitter Chocolate ° Smokey Bourbon Barrel °  
Michters ° Buckwheat °

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

# VEGETARIAN EXPERIENCE °

Menu can be adapted for vegans upon request.

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

AMBER EXPERIENCE	898
INCLUDING THE DISHES MARKED WITH*	
EXTENDED EXPERIENCE	1,388
INCLUDING THE DISH MARKED WITH**	
FULL EXPERIENCE	1,788

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 °

Aubergine ° Maitake ° Miso °  
Puffed Buckwheat ° Tarragon °

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

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

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

\* / \*\* 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.