

Wine Pairing

Full Amber Signature Pairing (7 Glass)

N°V Eric Rodez Brut Blanc de Noirs, Grand Cru Ambonnay, Champagne, France

Sake IWA 5 by Richard Geoffroy, Toyama Prefecture, Japan

2019 Guillerault-Fargette 'lota', Sancerre, Loire Valley, France

2001 Domaine Marcel Deiss 'Grasberg', Alsace, France

2020 Pierre-Yves-Colin-Morey, Saint Aubin 1er cru 'En Rémyilly', Burgundy, France

2014 Forey Père & Fils, Nuits-Saint-Georges, Burgundy, France

2019 Château Les Carmes Haut Brion, Pessac-Léognan, Bordeaux, France

HKD2,588 per person

Amber Signature Pairing (5 Glass)

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2020 Pierre-Yves-Colin-Morey, Saint Aubin 1er cru 'En Rémyilly', Burgundy, France

2019 Château Les Carmes Haut Brion, Pessac-Léognan, Bordeaux, France

HKD1,988 per person

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

AMBER X MORY SACKO (8 Courses)

Heirloom Tomatoes ° Jalapeno ° Shiso ° Manni Per Me Extra Virgin Olive Oil °
by Richard Ekkebus & Terry Ho

Mussels Tartlet ° Yuzukosho ° Tagette ° Plantain Banana ° Dja Sauce °
By Mory Sacko

Nishimera Salmon Trout ° Sakura ° Trout Roe ° Pertuis Green Asparagus °
Junmai Sake ° Sake Leese ° Nasturtium °
by Richard Ekkebus & Terry Ho

Crab ° Palm Oil Mayonnaise ° Kombu ° Armoricaine Sauce ° Soybean Sprouts °
By Mory Sacko

Kinemedai ° Squid ° Garum ° Soy °
Kinome ° Extra Virgin Grapeseed Oil ° Celtus °
by Richard Ekkebus & Terry Ho

Chicken 'Sot-l'y-laisse' ° Red Abalone ° Sugar Peas °
Seaweeds ° Plankton ° Oyster Leave °
by Richard Ekkebus & Terry Ho

Matured Beef with Shea ° Mafé Sauce °
Tamarind ° Togarashi Shichimi ° Peanut °
By Mory Sacko

Grilled Pineapple ° Vegetarian Pepper ° Meadowsweet ° Tsuyu ° Herbs °
By Mory Sacko

Momo Peach ° Lavender ° Almond
by Richard Ekkebus & Carles Escofet

Chocolate Truffles with Wasabi °
Marshmallow rolled with Kinkéliba & Verjus
By Mory Sacko

HKD2,500 per person

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

All menus are subject to price and seasonal change.

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AMBER X MORY SACKO (12 Courses)

Heirloom Tomatoes ° Jalapeno ° Shiso ° Manni Per Me Extra Virgin Olive Oil °
by Richard Ekkebus & Terry Ho

Mussels Tartlet ° Yuzukosho ° Tagette ° Plantain Banana ° Dja Sauce °
By Mory Sacko

Nishimera Salmon Trout ° Sakura ° Trout Roe ° Pertuis Green Asparagus °
Junmai Sake ° Sake Leese ° Nasturtium °
by Richard Ekkebus & Terry Ho

Crab ° Palm Oil Mayonnaise ° Kombu ° Armoricaine Sauce ° Soybean Sprouts °
By Mory Sacko

Duck Foie Gras ° Ginseng ° Yellow Wine ° Nashi Pear ° Coconut Croissant °
by Richard Ekkebus & Terry Ho

Pepe Soup ° Red Mullet ° Mackerel ° Sea Bream ° Okra ° Roasted Garlic °
By Mory Sacko

Kinemedai ° Squid ° Garum ° Soy °
Kinome ° Extra Virgin Grapeseed Oil ° Celtus °
by Richard Ekkebus & Terry Ho

Sweetbreads ° Yakinuku Sauce ° Tobiko °
Anchovy ° Grilled Rice ° Mioga Ginger °
By Mory Sacko

Chicken 'Sot-l'y-laisse' ° Black Abalone ° Sugar Peas °
Seaweeds ° Plankton ° Oyster Leave °
by Richard Ekkebus & Terry Ho

Matured Beef with Shea ° Mafé Sauce °
Tamarind ° Togarashi Shichimi ° Peanut °
By Mory Sacko

Pigeon ° Western Australian Winter Truffle °
Cornmeal ° Cashew Miso ° Okinawa Corn °
by Richard Ekkebus & Terry Ho

Grilled Pineapple ° Vegetarian Pepper ° Meadowsweet ° Tsuyu ° Herbs °
By Mory Sacko

Momo Peach ° Lavender ° Almond
by Richard Ekkebus & Carles Escofet

Chocolate Truffles with Wasabi °
Marshmallow rolled with Kinkéliba & Verjus
By Mory Sacko

HKD3,598 per person

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

All menus are subject to price and seasonal change.

AMBER X MORY SACKO (Vegetarian 8 Courses)

Heirloom Tomatoes ° Jalapeno ° Shiso ° Manni Per Me Extra Virgin Olive Oil °
by Richard Ekkebus & Terry Ho

White Asparagus Nakazuke Tartlet ° Almonds ° Elderflower °
By Mory Sacko

Pertuis Green Asparagus ° Junmai Sake ° Sake Leese °
Rice Vinegar ° Nasturtium ° Extra Virgin Rice Bran Oil °
by Richard Ekkebus & Terry Ho

Mushrooms ° Palm Oil Mayonnaise ° Kombu ° Soybean Sprouts °
By Mory Sacko

Heirloom Carrot ° Kumquat ° Mead ° Honey Vinegar °
Longan Honey ° Lacto-Fermented Nut Butter °
by Richard Ekkebus & Terry Ho

Kabu ° Sugar Peas ° Seaweeds ° Plankton ° Oyster Leaf °
by Richard Ekkebus & Terry Ho

Sweet Potato ° Mafé Sauce ° Tamarind ° Togarashi Shichimi ° Peanut °
By Mory Sacko

Grilled Pineapple ° Vegetarian Pepper ° Meadowsweet ° Tsuyu ° Herbs °
By Mory Sacko

Momo Peach ° Lavender ° Almond
by Richard Ekkebus & Carles Escofet

Chocolate Truffles with Wasabi °
Marshmallow rolled with Kinkéliba & Verjus
By Mory Sacko

HKD2,500 per person

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All menus are subject to price and seasonal change.

AMBER X MORY SACKO (Vegetarian 12 Courses)

Heirloom Tomatoes ° Jalapeno ° Shiso ° Manni Per Me Extra Virgin Olive Oil °
by Richard Ekkebus & Terry Ho

White Asparagus Nakazuke Tartlet ° Almonds ° Elderflower °
By Mory Sacko

Pertuis Green Asparagus ° Junmai Sake ° Sake Leese °
Rice Vinegar ° Nasturtium ° Extra Virgin Rice Bran Oil °
by Richard Ekkebus & Terry Ho

Mushrooms ° Palm Oil Mayonnaise ° Kombu ° Soybean Sprouts °
By Mory Sacko

Tonburi ° Potato ° Leek ° Wakame ° Horseradish °
by Richard Ekkebus & Terry Ho

Pepe Soup ° Grilled Tomato ° Parsley ° Okra ° Roasted Garlic °
By Mory Sacko

Heirloom Carrot ° Kumquat ° Mead ° Honey Vinegar °
Longan Honey ° Lacto-Fermented Nut Butter °
by Richard Ekkebus & Terry Ho

Eggplant ° Yakinuku Sauce ° Grilled Rice ° Mioga Ginger °
By Mory Sacko

Kabu ° Sugar Peas ° Seaweeds ° Plankton ° Oyster Leaf °
by Richard Ekkebus & Terry Ho

Sweet Potato ° Mafé Sauce ° Tamarind ° Togarashi Shichimi ° Peanut °
By Mory Sacko

Violin Zucchini ° Green Tomato ° Shishito Pepper °
Green Castelvetrano Olives °
Pistachio ° 'Per Me' Manni Extra Virgin Olive Oil °
by Richard Ekkebus & Terry Ho

Grilled Pineapple ° Vegetarian Pepper ° Meadowsweet ° Tsuyu ° Herbs °
By Mory Sacko

Momo Peach ° Lavender ° Almond
by Richard Ekkebus & Carles Escofet

Chocolate Truffles with Wasabi °
Marshmallow rolled with Kinkéliba & Verjus
By Mory Sacko

HKD3,598 per person

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