

AMBER MOTHER'S DAY LUNCH EXPERIENCE

Fluke ° Buddha hand ° Shiro Soy ° Kyuri ° Honeydew ° Chervil °
Myoga °

OR

Corn ° Kristal Schrenki Caviar ° Seawater ° Sudachi °
add 288

Eggplant ° Maitake ° Shiitake ° Akadashi Miso ° Granny Smith °
Walnut ° Lime °

OR

Spiny Lobster ° Lemon ° Ginger ° Sake ° Edamame ° Plankton ° Hijiki °
Ogonori °
add 288

Tooth Fish ° Bone Marrow ° Red Onion ° King George Mushroom °
Hibiscus ° Pinot Noir °

OR

Farmer's Pork ° Fragrant Spices ° White Asparagus ° Buckwheat °
Mikan °

Pine Nut ° Amalfi Lemon ° Rosemary ° Raw Cane Sugar °
Cacao Nib ° Fleur de Sel °

OR

Rhubarb ° Ginger ° Raspberry ° Orange Blossom Honey ° Oxalis °
Per Mio Figlio Manni Extra Virgin Olive Oil °

4 Courses including a glass of champagne and 2 glasses of wines,
coffee or tea included, non-alcoholic pairing available at
HKD1,298

menu by:

richard ekkebus: culinary director

Menu subjects to seasonal changes

FULL AMBER MOTHER'S DAY LUNCH EXPERIENCE

Ebisu Winter Oyster ° Wakame ° Horseradish ° Sudachi °
Sea Lettuce °

Hokkaido Corn ° Kristal Schrenki Caviar ° Seawater ° Sudachi °

OR

Aka Uni ° Cauliflower ° Lobster ° Daurenki Tsar Imperial Caviar °
add 198

Hokkaido Scallop ° Sansho ° Yuzu ° Kyuri ° Kinome ° Shiso Flower °

Tooth Fish ° Bone Marrow ° Red Onion ° King George Mushroom °
Hibiscus ° Pinot Noir °

Farmer's Pork ° Fragrant Spices ° White Asparagus ° Buckwheat °
Mikan °

OR

Grass-Fed Galician Blonde Tenderloin ° Green Asparagus °
Black Garlic ° Black Vinegar ° Morel ° Guanciale °
add 298

Amao Strawberry ° Hibiscus ° Almond ° Pink Peppercorn ° Egg White °

6 Courses coffee or tea included at HKD1,598

menu by:

richard ekkebus: culinary director

Menu subjects to seasonal changes

AMBER MOTHER'S DAY DINNER EXPERIENCE

Ebisu Winter Oyster ° Wakame ° Horseradish ° Sudachi °
Sea Lettuce °

Fluke ° Buddha hand ° Shiro Soy ° Kyuri ° Honeydew ° Chervil °
Myoga °

OR

Corn ° Kristal Schrenki Caviar ° Seawater ° Sudachi °
add 288

Eggplant ° Maitake ° Shiitake ° Akadashi Miso ° Granny Smith °
Walnut ° Lime °

OR

Spiny Lobster ° Lemon ° Ginger ° Sake ° Edamame ° Plankton °
Hijiki ° Ogonori °
add 288

Tooth Fish ° Bone Marrow ° Red Onion ° King George Mushroom °
Hibiscus ° Pinot Noir °

OR

Farmer's Pork ° Fragrant Spices ° White Asparagus ° Buckwheat °
Mikan °

Pine Nut ° Amalfi Lemon ° Rosemary ° Raw Cane Sugar °
Cacao Nib ° Fleur de Sel °

OR

Rhubarb ° Ginger ° Raspberry ° Orange Blossom Honey ° Oxalis °
Per Mio Figlio Manni Extra Virgin Olive Oil °

5 Courses including a glass of champagne and 2 glasses of wines,
coffee or tea included, non-alcoholic pairing available at
HKD1,598

menu by:
richard ekkebus: culinary director

Menu subjects to seasonal changes

FULL AMBER MOTHER'S DAY DINNER EXPERIENCE

Ebisu Winter Oyster ° Wakame ° Horseradish ° Sudachi °
Sea Lettuce °

Hokkaido Corn ° Kristal Schrenki Caviar ° Seawater ° Sudachi °

OR

Aka Uni ° Cauliflower ° Lobster ° Daurenki Tsar Imperial Caviar °
add 198

Hokkaido Scallop ° Sansho ° Yuzu ° Kyuri ° Kinome ° Shiso Flower °

Tooth Fish ° Bone Marrow ° Red Onion ° King George Mushroom °
Hibiscus ° Pinot Noir °

Spiny Lobster ° Lemon ° Ginger ° Sake ° Edamame ° Plankton °
Hijiki ° Ogonori °

Farmer's Pork ° Fragrant Spices ° White Asparagus ° Buckwheat °
Mikan °

OR

Grass-Fed Galician Blonde Tenderloin ° Green Asparagus °
Black Garlic ° Black Vinegar ° Morel ° Guanciale °

Rhubarb ° Ginger ° Raspberry ° Orange Blossom Honey ° Oxalis °
Per Mio Figlio Manni Extra Virgin Olive Oil °

Pine Nut ° Amalfi Lemon ° Rosemary ° Raw Cane Sugar °
Cacao Nib ° Fleur de Sel °

8 Courses with supplements, including a glass of champagne,
coffee or tea included at HKD2,208

menu by:

richard ekkebus: culinary director

Menu subjects to seasonal changes