

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

# SUMMER 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



EXTENDED AMBER EXPERIENCE 1,168

FULL AMBER EXPERIENCE 2,318

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 5	50 gr.	1,298
"Acipenser Gueldenstaedtii"	125 gr.	3,058

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

Perseus No 7 Amur Beluga	50 gr.	2,198
"Acipenser Beluga Huso Dauricus"	125 gr.	5,198

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

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.

Duck Foie Gras ° Tasmanian Mountain Pepper Berries °  
Momo Peach ° Le Pineau des Charentes Rouge ° Bulls Blood °  
served with "Spherification"

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 218

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 °

# 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

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

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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 °  
*add 3 grams of table shaved Western Australian Winter Truffle at HKD 138*

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 °

EXTENDED VEGETARIAN  
AMBER EXPERIENCE °

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(100ml per glass)

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(100ml per glass)

1,398

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

OR

Tonburi ° Potato ° Leek ° Butter Wakame ° Horseradish °

Kyuri Cucumber ° Celtus ° Bannou Negi °  
Extra Virgin Grape Seed Oil ° Ramson Garum °  
Home Made Sake Vinegar °

OR

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 °

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## 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

Long before sustainability became a global imperative, Amber and Chef Richard Ekkebus were already redefining luxury dining through unwavering ethical commitment. For two decades, while the industry treated responsible practices as marketing rhetoric, Amber has lived this philosophy in every ingredient sourced, every dish crafted, and every partnership forged.

But we believe this is sustainability as it should be – not an afterthought, but the very foundation of culinary artistry. Menus evolve in harmony with nature’s rhythms, featuring ingredients harvested at their peak from sources chosen as much for their environmental stewardship as their quality. Beyond the plate, this commitment radiates through every aspect of Amber’s presence, from its triple Michelin-starred recognition to its groundbreaking Green Star achievement – a dual honour no other Hong Kong restaurant holds.

Chef Ekkebus’ leadership extends far beyond the kitchen, regularly shaping global conversations through roundtables and workshops that advance sustainable gastronomy. The 2019 relaunch crystallized this vision in Amber’s manifesto, transforming thoughtful practices into enduring principles that continue to guide each culinary creation.

At Amber, sustainability has never been about appearances – it’s the quiet confidence of knowing true excellence cannot exist without responsibility.

For more information, please scan the QR code below:

