

AMBER WEEKEND LUNCH

Fruit Tomato ° Strawberry ° Shiso ° Tosazu Vinegar °
Extra Virgin Grapeseed Oil °
Myoga ° Katsuobushi °

OR

Foie Gras ° Four Spices ° Yellow Beetroot ° Sea Buckthorn °
Marigold ° Anise Hyssop ° Jumbo Raisin °

OR

Aka Uni ° Cauliflower ° Lobster ° Daurenki Tsar Imperial Caviar °
add 298

Scampi ° Heirloom Carrot ° Curry ° Fermented Calamansi °
Micro Coriander °

OR

Endive ° Matsutake ° Maple Syrup ° Chinkiang Vinegar ° Chicken Jus °
Vin Jaune ° Extra Virgin Pecan Oil °

OR

Abalone ° Coco Paimpol Bean ° San Marzano Tomato °
Oxtail ° Fermented Mushrooms ° Palomino Fino Sherry ° Bone Marrow °
add 188

Atlantic Pollock ° Rice ° Sake Leese ° Kabu °
Extra Virgin Rice Bran Oil ° Bannou Negi °

OR

Spring Lamb Saddle ° Japanese Mustard ° Legumes ° Savoury °
Sorrel ° Akadashi Miso ° Extra Virgin Grilled Rapeseed Oil °

OR

Duckling ° Fragrant Spices ° Clover Honey ° Beetroot ° Rose Petal °
Pine Nut ° Plum ° Banyuls ° Abinao Chocolate °
add 288

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

OR

Red Meat Melon ° Honey Dew Melon ° Kyuri Cucumber °
Aloe Vera ° Peppermint °

OR

Black Fig ° Pinot Noir ° Black Currant ° Long Pepper °
Bread ° Pansy Flower ° Grilled Rapeseed Oil °

HKD1,388

AMBER UNLIMITED

Champagne

NV Bruno et Christiane Olivier, Blanc de Noirs
- Champagne, France

White

2009 Contador 'Macizo' Xarello, Garnacha Blanca
- Cataluña, Spain

Red

2016 Domaine de Triennes 'Les Auréliens'
- Provence, France

Non-alcoholic

Selections of premium juices, tea and coffee

menu by:

richard ekkebus, culinary director

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