



# MEET & CELEBRATE IN STYLE

An extraordinary venue for every special occasion. Set amidst one of the most premium lifestyle, fashion hub and business addresses, The Landmark Mandarin Oriental, Hong Kong is the perfect setting for unconventional get-togethers, event launches, private parties and intimate gatherings with award-winning culinary experiences at the helm of Culinary Director Richard Ekkebus.





# THE TEAM

*“From creative concepts to Michelin-starred dining experience, we invite all discerning gourmands to an unparalleled gastronomic journey at The Landmark Mandarin Oriental, Hong Kong. My seasoned team also endeavours to bring the culinary finesse and heart warming hospitality to your special occasion and cherished moments.”*

**Richard Ekkebus**

Director of Culinary Operations and Food and Beverage



**Terry Ho**  
Chef de Cuisine at Amber



**Carles Codina**  
Executive Pastry Chef



**Dirk Chen**  
Director of Wine



**Stanley Poon**  
Executive Sous Chef



**Raymond Yip**  
SOMM & In-Room Dining Chef de Cuisine



**Daniel Valencia**  
Director of Mixology





# CULINARY EXCELLENCE



The contemporary French fine-dining restaurant with the esteemed Two Michelin Stars and Green Star status, offers dairy- and gluten-free French gastronomic delights for all to savour.

## A M B E R RICHARD EKKEBUS

2008 – 2024 | *Two Michelin Stars*  
2022 – 2024 | *Michelin Green Star*  
2021-2024 | *Black Pearl Restaurant Guide – Two Diamonds*  
2024 | *Black Pearl Restaurant Guide - Best Dish in Hong Kong: Amber's Aka Uni*  
*Wine Spectator | Best of Award of Excellence*  
*Forbes Travel Guides | 5 Stars*

SOMM is a sommelier-led French neo-bistro restaurant offers over 1,600 wine selections and over 100 wine-by-the-glass options with a sophisticated menu that pays homage to the season.



2023 | *China's Wine List of the Year - Three-Glass Award*  
2023 | *China's Wine List of the Year - China's Best Wines by the Glass*  
List 2022 | *Time Out Hong Kong – Best Wine Bar*  
2021 | *Food Made Good – Business of the Year*  
*Wine Spectator | Best of Award of Excellence*  
*Forbes Travel Guides | 4 Stars*





# A M B E R

RICHARD EKKEBUS

A Two Michelin-starred and Green-starred signature fine dining restaurant featuring progressive French cuisine in an elegant setting. With the elegantly composed dining room created by renowned New York firm Tihany Design, Amber is the perfect destination for prestige luncheon and dinner for up to 60 guests.

2008 – 2024 | Two Michelin Stars

2022 – 2024 | Michelin Green Star

2021-2024 | Black Pearl Restaurant Guide – Two Diamonds

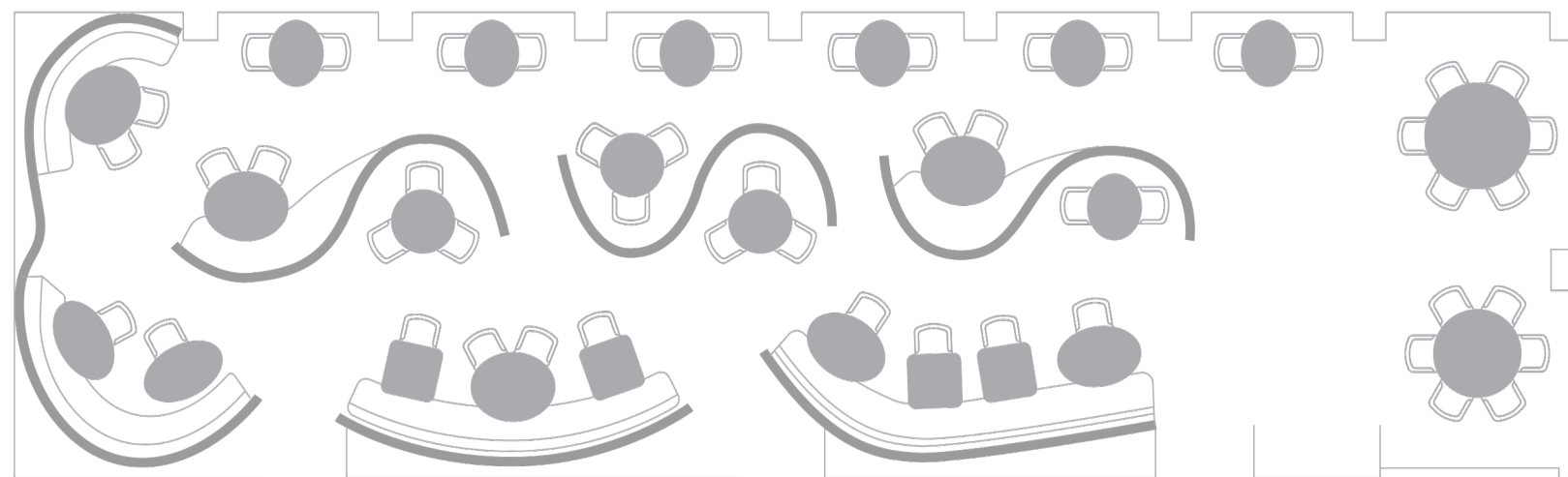
2024 | Black Pearl Restaurant Guide - Best Dish in Hong Kong: Amber's Aka Uni

Wine Spectator | Best of Award of Excellence

Forbes Travel Guides | 5 Stars



## AMBER FLOORPLAN



## VENUE DETAILS

### SCALE

1,881.7 square feet /  
174.8 square meter

### MAXIMUM CAPACITY

Seating: 60 Guests

### SUITABLE TYPE OF EVENTS

Sit Down Luncheon / Dinner

### DINING PERIOD

Monday to Sunday  
Lunch: 12pm – 4pm  
Dinner: 6pm – 12am





# SEMI-PRIVATE DINING ROOM

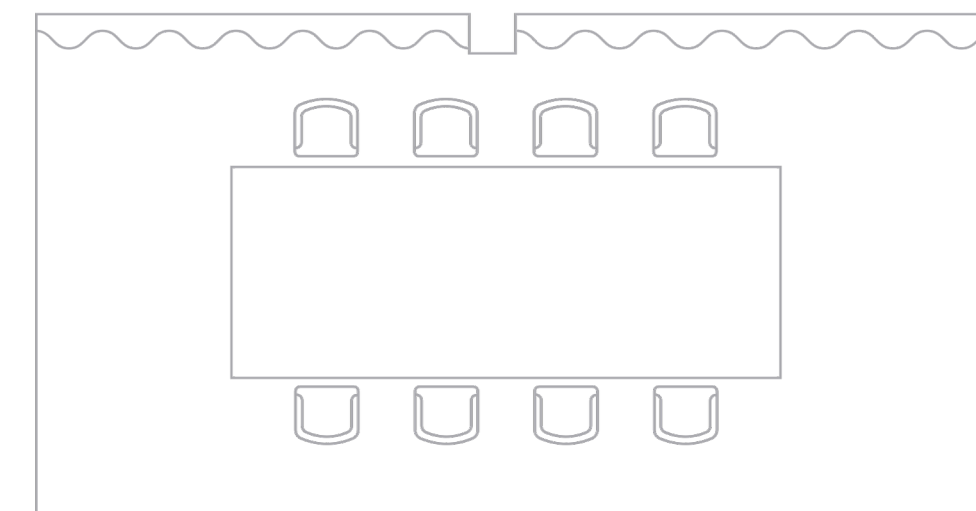
Located within the main dining area of Amber, our two Semi-Private Dining Rooms provide flexible alternatives that can cater up to 8 guests.

Experience personalized service, intimate ambience, and an elevated level of privacy, offering an ideal destination for special occasions or discreet business luncheons and dinners, ensuring unforgettable moments and fostering profound connections



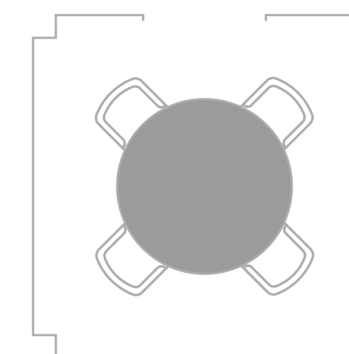
## AGATE & TOPAZ

8 Guests



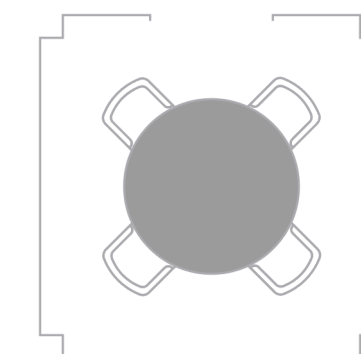
## AGATE

4 Guests



## TOPAZ

4 Guests



## VENUE DETAILS

### SCALE

Agate: 139 square feet / 12.9 square meter  
Topaz: 115 square feet / 10.7 square meter  
Agate & Topaz: 255 square feet / 23.7 square meter

### MAXIMUM CAPACITY

Agate: 1 Round Table x 4 guests  
Topaz: 1 Round Table x 4 guests  
Agate & Topaz: 1 Long Table x 8 guests

### SUITABLE TYPE OF EVENTS

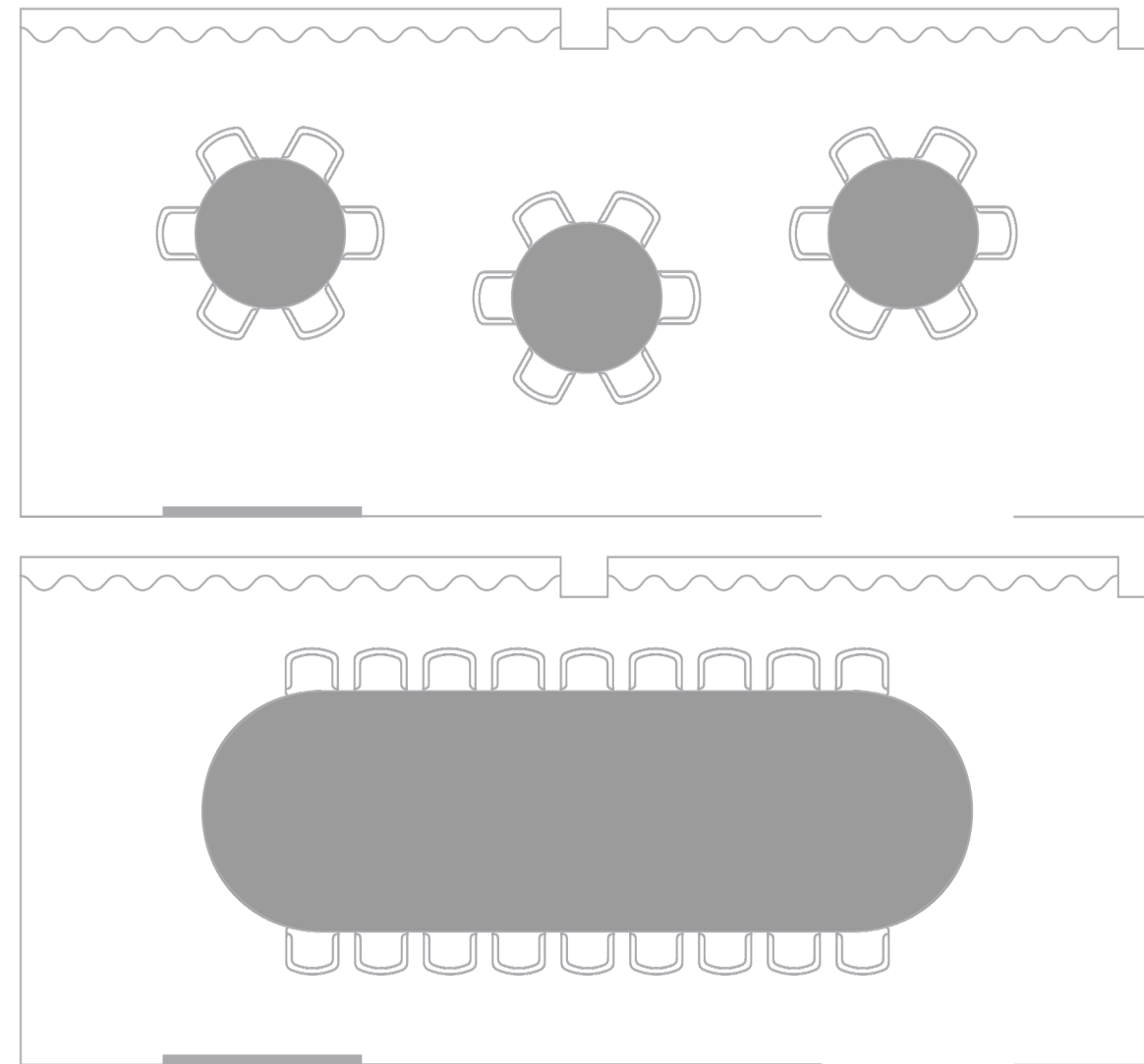
Corporate Entertaining  
Private Luncheon / Dinner

### DINING PERIOD

Topaz – Lunch HK\$4,000 net & Dinner HK\$7,000 net  
Agate – Lunch HK\$6,000 net & Dinner HK\$10,000 net  
Agate & Topaz – Lunch HK\$8,000 & Dinner HK\$14,000 net



# PRIVATE ROOM BY AMBER



ROUND TABLE

## VENUE DETAILS

### SCALE

503 square feet /  
46.7 square meter

### MAXIMUM CAPACITY

Long Table: 1 Long Table x 18 guests (18)  
Round Table: 3 Round Tables x 6 guests (18)

### SUITABLE TYPE OF EVENTS

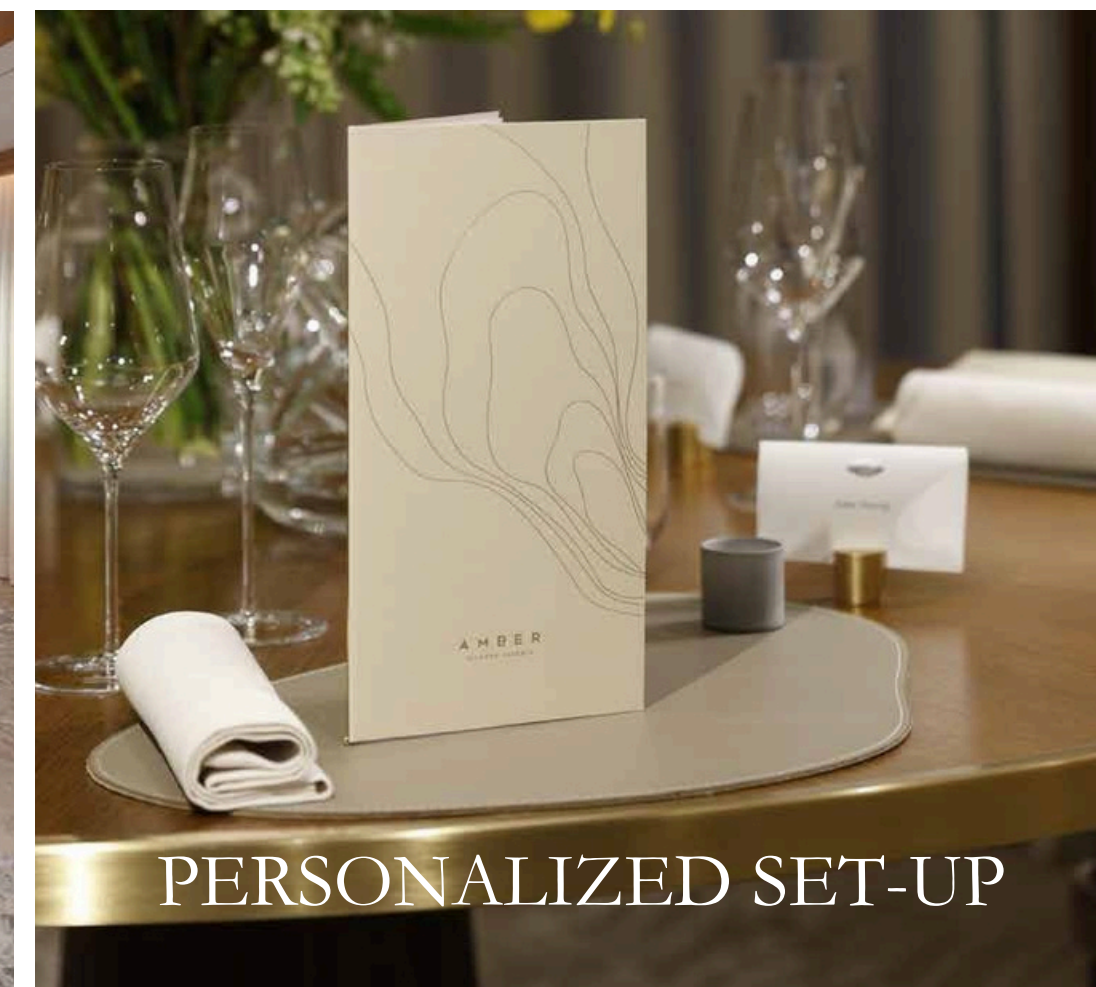
Corporate entertaining  
Presentations  
Private Luncheon / Dinner

### DINING PERIOD

HK\$14,000 net on Lunch  
HK\$25,000 net on Dinner



LONG TABLE



PERSONALIZED SET-UP



# BESPOKE SOCIAL EVENTS & PRODUCT LAUNCH AT AMBER



With a wealth of experience in hosting on-site product launches and VIP events, our seasoned culinary team is passionate about tailoring bespoke menus to events of different sizes and descriptions. The boundless creativity also allows us to design menus to echo your themes and brand identity, be it a smart corporate business luncheon, a bespoke jewelry launch, or a dinner banquet, we promise to deliver and score beyond your anticipation with elegance and luxury.



# THE SAMPLE MENUS

From a relaxing 3-course lunch to a 8-course Full Amber experience, the seasoned culinary team tailors the menus to your special occasions with the finest seasonal ingredients to reflect the best of the season.

Alaskan King Crab ° Salt Tomato ° Uchibori Vinegar °

Aka Uni ° Cauliflower ° Lobster °  
Royal Cristal Caviar ° Acipenser Schrenckii X Huso Dauricus °

Kinmedai ° Squid ° Garum ° Soy ° Kinome °  
Extra Virgin Grapeseed Oil ° Celtus °

Foie Gras ° Brussel Sprout ° Black Garlic °  
Home-Made Sourdough Bread Vinegar ° Malabar Pepper °

Milk Fed Lamb ° Za'atar ° Hakata ° Senryo Eggplant °  
Black Garlic ° Kura Goma °

OR

Wagyu ° Mustard Greens ° Barley Miso °  
Wasabi ° Virgin Mustard Oil °  
add 500

Bitter Chocolate 65% Cocoa ° Banana ° Passionfruit °  
Arabica ° Avocado ° Fermented Cocoa Mucilage °

\* / \*\* Heirloom Tomato ° Amao Strawberry ° AN Soymilk 'Burrata' °  
Rose ° Lemon Verbena ° Extra Virgin Olive Oil °

\* / \*\* Tonburi ° Potato ° Leek ° Wakame ° Horseradish °

\*\* Heirloom Carrot ° Kumquat ° Mead ° Honey Vinegar °  
Longan Honey ° Lacto-Fermented Nut Butter °

\* / \*\* Za'atar ° Hakata & Senryo Eggplant ° Black Garlic ° Kura Goma °

\* / \*\* Morel Mushroom ° White Asparagus °  
Sorrel ° Vin Jaune ° Koji ° Pearl Onion °

\* / \*\* Violin Zucchini ° Green Tomato ° Green Castelvetrano Olives °  
Pistachio ° 'Per Me' Manni Extra Virgin Olive Oil °

\*\* Golden Diamond Pineapple ° Akita Komachi Rice °  
Junmai Sake ° Sake Leese ° Macha ° Rice Milk °

\* / \*\* Bitter Chocolate 65% Cocoa ° Banana ° Passionfruit °  
Arabica ° Avocado ° Fermented Cocoa Mucilage °





THE TEAM

CULINARY EXCELLENCE

AMBER

● SOMM

OUTSIDE  
CATERING

CONTACT US



# SOMMELIER'S TASTING EXPERIENCE.

A sommelier-led, French neo-bistro restaurant featuring over 1,600 wine selections and over 100 wine-by-the-glass options with a sophisticated menu that pays homage to the season. With an oak wine barrel shaped as backdrop, SOMM is ideal for wine lovers to explore and discover their wine journey, as well as events in a relaxed, open setting. Elevate your event with an interactive private tasting experience guided by our expert sommeliers.

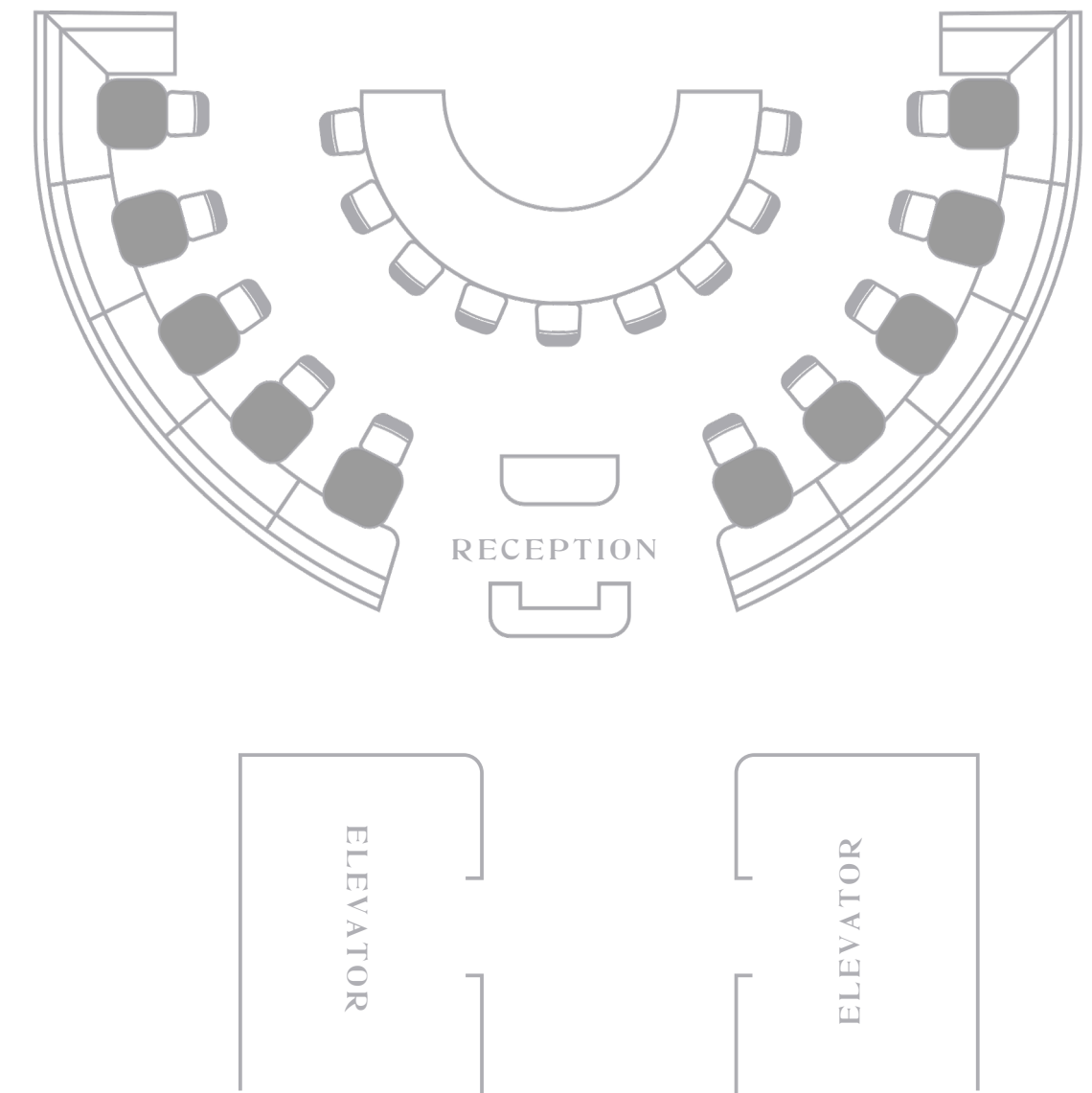
Contact us to discover more on exclusive Sommelier's Tasting Experience.

2023 | China's Wine List of the Year - Three-Glass Award  
2023 | China's Wine List of the Year - China's Best Wines by the Glass List  
2022 | Time Out Hong Kong – Best Wine Bar  
2021 | Food Made Good – Business of the Year  
Wine Spectator | Best of Award of Excellence  
Forbes Travel Guides | 4 Stars





## SOMM FLOORPLAN



## VENUE DETAILS

### SCALE

793 square feet /  
73.7 square meter

### MAXIMUM CAPACITY

Seating: 22 Booth Seats + 9 Bar Seats  
Standing: 40 guests

### SUITABLE TYPE OF EVENTS

Sit Down Luncheon / Dinner  
Cocktail Reception  
Wine & Sake Tasting  
Product Launches

### DINING PERIOD

Monday to Friday  
Breakfast: 8am – 10:30am (Closed on Weekends)  
Lunch: 12pm – 3pm  
Dinner: 5pm – 12am



# CATER AT YOUR PREFERRED DESTINATION

Events made unforgettable at The Landmark Mandarin Oriental, Hong Kong. The culinary and service team elevate your every unique occasions and impress your guests with our bespoke culinary delights to any location of your choices. From cocktail receptions, socializing soirée, private dinners to themed coffee breaks, we are the bespoke solution of exceptional catering experience.





# NEW TRANSFORMATIVE JOURNEY

The Landmark Mandarin Oriental, Hong Kong is partaking in LANDMARK's transformative project 'Tomorrow's CENTRAL'. As part of the project, the hotel is poised to enhance the luxury offerings with upgraded guestrooms and suites, two new dining venues and elevated wellness & spa spaces by award-winning designer Joyce Wang.

During the transformation from November 2024, the hotel will continue to operate its four dining concepts featuring seven Michelin stars on the 7th floor – namely Amber and SOMM under the helm of Chef Richard Ekkebus, together with two Japanese establishments Sushi Shikon and Kappo Rin.

Additionally, two new dining and bar concepts will be introduced, including a splendid alfresco terrace in the heart of Central, adding an additional level of vibrancy to the hotel's award-winning dining.



THE TEAM

CULINARY EXCELLENCE

AMBER

SOMM

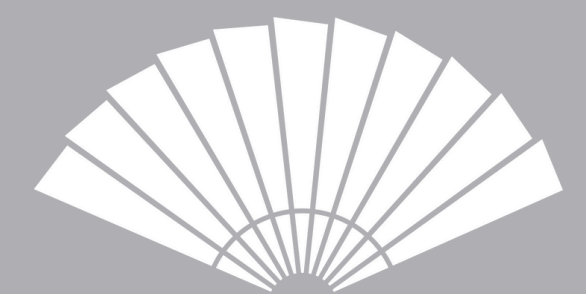
OUTSIDE  
CATERING

● CONTACT US

# CONTACT DETAILS

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THE LANDMARK  
MANDARIN ORIENTAL  
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