

DINNER MENU

Spring 2020

DINNER MENU °

To optimize your dining
experience each menu is
prepared for the entire table.

AMBER EXPERIENCE	1,758
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EXTENDED AMBER EXPERIENCE	2,038
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FULL AMBER EXPERIENCE	2,458
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Nordaq Fresh still & sparkling water at 30

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

CAVIAR

Commence your dinner with Caviar
served on ice with Russian garnish,
Home made buckwheat cracker & blinis.

50 gr. Imperial Selection 'Acipenser Gueldenstaedtii' Ossetra	2,208
50 gr. Daurenki Tsar Imperial 'Schrenki-Dauricus'	3,888
50 gr. Kristal Schrenki	4,288
125 gr. Kristal Schrenki	9,888
50 gr. Special Reserve 'Huso Huso' Beluga	11,580

PREMIUM VODKA

	50ml
Belvedere 'Lake Bartezek'	138
Beluga 'Gold Line'	570

AMBER EXPERIENCE °

1,758

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

Corn ° Kristal Schrenki Caviar °
Seawater ° Sudachi °

Spelt ° Black Trumpet Mushroom ° Celeriac °
Hijiki ° Shiro Miso ° Preserved Black Winter Truffle °

White Asparagus ° Marcona Almond °
Buckwheat ° Blood Orange °

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

OR

Pigeon ° Foie Gras ° Pepper Berry °
Black Currant ° Endive ° Radicchio ° Dulse °

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 °

EXTENDED

2,038

AMBER EXPERIENCE °

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

Corn ° Kristal Schrenki Caviar °
Seawater ° Sudachi °

Spelt ° Black Trumpet Mushroom ° Celeriac ° Hijiki °
Shiro Miso ° Preserved Black Winter Truffle °

White Asparagus ° Marcona Almond °
Buckwheat ° Blood Orange °

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

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

OR

Pigeon ° Foie Gras ° Pepper Berry °
Black Currant ° Endive ° Radicchio ° Dulce °

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

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

FULL

2,458

AMBER EXPERIENCE °

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

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

Spelt ° Black Trumpet Mushroom ° Celeriac °
Hijiki ° Shiro Miso ° Preserved Black Winter Truffle °

Mediterranean Sea Cucumber ° Sansho ° Yuzu °
Moro Kyuri ° Kinome ° Shiso Flower °

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

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 °

‘La France’ Pear ° Maple Syrup ° Pine °
Gianduja ° Jerusalem Artichoke °

VEGETARIAN EXPERIENCE °

Menu can be adapted for vegans upon request.

Menu available in Amber,
Extended Amber & Full Amber Menu Experience.

AMBER EXPERIENCE	1,598
INCLUDING THE DISHES MARKED WITH*	
EXTENDED EXPERIENCE	1,798
INCLUDING THE DISHES MARKED WITH**	
FULL EXPERIENCE	1,998

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

* / ** Celtuce ° Buddha Hand ° Shiro Soy °
Kyuri ° Honeydew ° Chervil ° Myoga °

* / ** Corn ° Salicornia ° Seawater ° Sudachi °

* / ** Spelt ° Black Trumpet Mushroom ° Celeriac °
Hijiki ° Shiro Miso ° Preserved Black Winter Truffle °

* / ** White Asparagus ° Marcona Almond °
Buckwheat ° Blood Orange °

** Heirloom Beetroot ° Red Onion ° Sarawak Pepper °
Extra Virgin Olive Oil ° Tarragon ° Amaranth °

* / ** Purple Artichoke ° Preserved Black Winter Truffle °
Hedgehog Mushroom ° Cipollini °

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 °

* / ** ‘La France’ Pear ° Maple Syrup ° Pine °
Gianduja ° Jerusalem Artichoke °

AMBER CUISINE

Amber's progressive menu showcases pure flavours, masterful techniques and chef Richard Ekkebus's creative vision. Taking a thoughtful approach to fine dining, the new menu dispenses with dairy products, minimises refined sugar and reduces salt. Diners appreciate the flavours in their purest form. Drawing on his years of experience working across four continents, and driven by his innate sense of curiosity, Richard Ekkebus has reexamined how to best express taste. Through his considered approach, the finely constructed dishes showcase clean flavours and the freshest natural ingredients.

SUSTAINABILITY

Amber is committed to exploring solutions to minimise waste, reduce single-use plastics and limit our carbon footprint. As well as implementing a sustainable sourcing policy, Amber seeks the very best natural, nourishing and traceable ingredients. The Landmark, Mandarin Oriental Hong Kong has been at the forefront of eco-friendly initiatives, from banning plastic straws in 2015 and recycling abalone shells to replacing all plastic bottles with branded, reusable ones made of glass. As part of the hotel's long-term eco strategy, the property also created a rooftop garden to produce herbs and small vegetables for Amber and the other outlets.

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.