AUTUMN 2026

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

FULL AMBER EXPERIENCE	HKD 2,288
FULL VEGETARIAN AMBER EXPERIENCE	

EXTENDED AMBER EXPERIENCE	HKD 1,298
EXTENDED VEGETARIAN AMBER EXPERIENCE	

Unlimited Nordaq Fresh still & sparkling water at HKD 40.

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

WINE PAIRING°

3-Glass Amber Premium Wine Pairing ° HKD 518

N/V Domaine Sandrin Tradition Brut, Celles-sur-Ource, Champagne, France

2023 Domaine Bonnigal-Bodet, 'Les Beauvoirs', Touraine-Amboise, Loire, France

2020 Cuvelier Los Andes Malbec, Vista Flores, Mendoza, Argentina

3-Glass Amber Ultra-Premium Wine Pairing ° HKD 988

N/V Ruinart Blanc de Blancs Brut

2023 Domaine Latour-Giraud Meursault 1er Cru 'Les Genevrières', Burgundy, France

2022 Poisot Corton Bressandes Grand Cru, Burgundy, France

4-Glass Amber Premium Wine Pairing ° HKD 618

N/V Domaine Sandrin Tradition Brut, Celles-sur-Ource, Champagne, France

Houou Biden AKABAN Junmai
Daiginjo Tochigi Prefecture, Japan

2023 Domaine Bonnigal-Bodet, 'Les Beauvoirs', Touraine-Amboise, Loire, France

2020 Cuvelier Los Andes Malbec, Vista Flores, Mendoza, Argentina

4-Glass Amber Ultra-Premium Wine Pairing ° HKD 1,298

N/V Ruinart Blanc de Blancs Brut

Dewazakura Yukimanman 5-Year-aged Daiginjo
出羽櫻 雪漫漫 五年冰點下熟成 大吟釀

2023 Domaine Latour-Giraud Meursault 1er Cru 'Les Genevrières', Burgundy, France

2022 Poisot Corton Bressandes Grand Cru, Burgundy, France

5-Glass Amber Non-Alcoholic Pairing ° HKD 750

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

FULL AMBER EXPERIENCE°

Seasonal Amuse Bouche °

Upgrade your menu with an immersive wine cellar experience with our sommeliers
Includes a glass of 2017 Dom Pérignon and a perfect pairing bite 'Black Enigma'
A supplement of HKD 598 applies

Ebisu Winter Oyster ° Celtuce ° Kyuri Cucumber ° Kaffir Lime & Leaves °
Lemongrass ° Coconut Cream ° Jalapeño °

Aka Uni ° Cauliflower ° Lobster °
Royal Caviar Club Cristal Caviar ° Huso Dauricus °

Hot intermediary Amuse Bouche:
Shikanoshima Clam & Rishiri No1 Kombu Dashi with Kabu & Wakame Dumpling,
Toasted Kombu infused Extra Virgin Sunflower Oil °

Normandy Hand-Dived Scallops 'en Coquille Lutée' ° Charred & Crispy Salsify °
Scallop Skirt Garum & Toasted Hazelnut Butter Sauce ° White Alba Truffle °

Our Signature Sourdough Bread °
with Caramelized Soy & Sourdough Miso Butter °

Milk-Fed Veal Loin ° 'Tête de veau' ° Sweet Bread ° Girolle °
Toasted Sourdough Bread Sauce ° Sauce Périgueux °

OR

Ouka Wagyu A4 ° Pointed Cabbage 'Chou Farci' ° Bone Marrow °
Pickled Onion ° Black Fermented Garlic ° Black Vinegar °
A supplement of HKD 500 applies

Upgrade your menu with an immersive wine cellar experience with our sommeliers
Includes an organic cheese course & duo tasting experience
A supplement of HKD 698 applies

Vao Vegan Milk Chocolate 42% ° Five Spices ° Wet Walnuts °
Dried Raisins Macerated in Oxidized Shao Xing Wine °Fermented Cacao Mucilage °

Coffee ° Tea or Infusion °
Petit Fours ° Seasonal Fruit on Ice °

5 Courses Menu at HKD 2,288

Includes the unique kitchen experience.

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

All menus are subject to price and seasonal change.

EXTENDED AMBER EXPERIENCE°

Seasonal Amuse Bouche °

Upgrade your menu with an immersive wine cellar experience with our sommeliers
Includes a glass of 2017 Dom Pérignon and a perfect pairing bite 'Black Enigma'
A supplement of HKD 598 applies

Raw MSC Certified Blue Fin Tuna ° Black Winter Truffle °
Chive ° Smoked Wagyu Beef Tongue ° Shallot ° Dry Sherry °

OR

Aka Uni ° Cauliflower ° Lobster °
Royal Caviar Club Cristal Caviar ° Huso Dauricus °
A supplement of HKD 498 applies

Hot intermediary Amuse Bouche:
Shikanoshima Clam & Rishiri No1 Kombu Dashi with Kabu & Wakame Dumpling,
Toasted Kombu infused Extra Virgin Sunflower Oil °

Our Signature Sourdough Bread °
with Caramelized Soy & Sourdough Miso Butter °

Kinmedai ° Obsiblue Shrimps ° Guanciale °
Sake & Koshihikari Rice Veloute ° Negi Infused Rice Bran Oil °

OR

Scampi ° Puntalette ° Lacto-Fermented Soy Butter ° Maitake °
Yellow Wine ° White Alba Truffle °
A supplement of HKD 528 applies

Ting Hong Chicken ° Duck Foie Gras °
Yunnan Morel Cooked in Fig Leave 'en cocotte'°
Chicken Jus ° Fig Leave Infused Olive Oil ° Bamboo Shoot °

OR

Ouka Wagyu A4 ° Pointed Cabbage 'Chou Farci' ° Bone Marrow °
Pickled Onion ° Black Fermented Garlic ° Black Vinegar °
A supplement of HKD 500 applies

Upgrade your menu with an immersive wine cellar experience with our sommeliers
Includes an organic cheese course & duo tasting experience
A supplement of HKD 698 applies

Williams Pear ° Yellow Bell Pepper ° Saffron ° Passion Fruit ° Ginger ° Honey °

OR

Vao Vegan Milk Chocolate 42% ° Five Spices ° Wet Walnuts °
Dried Raisins Macerated in Oxidized Shao Xing Wine °Fermented Cacao Mucilage °

Coffee ° Tea or Infusion °
Petit Fours ° Seasonal Fruit on Ice °

4 Courses Menu at HKD1,298

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

All menus are subject to price and seasonal change.

VEGETARIAN MENU °

Menu can be adapted for vegans upon request

** /*** Vegetarian Seasonal Amuse Bouche °

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

*** Chunling's Pick of 30 Farmhouse Regenerative
Farmed Vegetables, Fruits, Leaves & Flower as a Salad °
Pine Nut Emulsion ° Chive infused Extra Virgin Olive Oil °

** /*** Hot intermediary Amuse Bouche:
Rishiri No1 Kombu Dashi with Kabu & Wakame Dumpling,
Toasted Kombu infused Extra Virgin Sunflower Oil °

** /*** Paimpol Coco Bean ° Tomberries ° Pickled Goji Berries °
Micro Basil Varieties °

** /*** Pointed Cabbage ° Black Winter Truffle °
Girolles Pithivier ° Marmite Yeast Extraction °
Root Vegetable Brown Jus °

** /*** Vao Vegan Milk Chocolate 42% ° Five Spices ° Wet Walnuts °
Dried Raisins Macerated in Oxidized Shao Xing Wine °
Fermented Cacao Mucilage °

** /*** Coffee ° Tea or Infusion °
Petit Fours ° Seasonal Fruit on Ice °

Full Vegetarian Amber Experience HKD 2,288 ***
Extended Vegetarian Amber Experience HKD 1,298 **

Full Vegetarian Amber Experience includes the unique kitchen experience.

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

All menus are subject to price and seasonal change.

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 Mandarin Oriental The Landmark, 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 Richard 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: