

SPRING 2026

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

FULL AMBER EXPERIENCE HKD 2,388

FULL VEGETARIAN AMBER EXPERIENCE

EXTENDED AMBER EXPERIENCE HKD 1,398

EXTENDED VEGETARIAN AMBER EXPERIENCE

Unlimited Hardaq 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 Bérêche et Fils Brut Réserve - Ludes

2023 Domaine Rijckaert Savagnin, Arbois, Jura, France

2022 Craggy Range Syrah, Gimblett Gravels,
Hawke's Bay, New Zealand

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

N/V Ruinart Blanc de Blancs Brut

2022 Thomas Morey Chassagne Montrachet
1er Cru Les Embrazées Burgundy, France

2022 Poisot Corton Bressandes Grand Cru,
Burgundy, France

4-Glass Amber Premium Wine Pairing * HKD 618

N/V Bérêche et Fils Brut Réserve - Ludes

Houou Bizen AKABAN Junmai
Daiginjo Tachigi Prefecture, Japan

2023 Domaine Rijckaert Savagnin, Arbois, Jura, France

2022 Craggy Range Syrah, Gimblett Gravels,
Hawke's Bay, New Zealand

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

N/V Ruinart Blanc de Blancs Brut

Dawazakura Yukimanman 5-Year-aged
Daiginjo, Japan

2022 Thomas Morey Chassagne Montrachet
1er Cru Les Embrazées Burgundy, France

2022 Poisot Corton Bressandes Grand Cru,
Burgundy, France

5-Glass Amber Non-Alcoholic Pairing * HKD 750

FULL AMBER EXPERIENCE *

Seasonal Amuse Bouche *

Upgrade your menu with a Dom Pérignon Black Enigma;
Enigma includes a glass of 2015 Dom Pérignon and a Perfect pairing bite
A supplement of HKD 598 applies

Raw Soyori * Home Made Rice Vinegar Pickled Kabu * Nashi Pear *
Horseradish * Green Shiso * Myoga * Extra Virgin Olive Oil * Sudachi *

Aka Uni * Cauliflower * Lobster *
Royal Caviar Club * Acipenser Schrenckii X Huso Davricus *

Hot intermediary Amuse Bouche:
Dried Mushroom & Mushroom Garum Tea with Preserved Black Winter
Truffle Dumpling * Lovage infused Extra Virgin Olive Oil *

Binchotan Grilled Firefly Squid * Teardrop Peas * Sake *
Seaweed * Plankton * 18-month-aged Squid Garum * Barley Miso *

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

Azuria Lamb Saddle & Shoulder * Cumin * Kohlrabi *
XL Pertuis Green Asparagus * Verbena *

OR

Ouka Wagyu A4 * Eggplant * Black Fermented Garlic *
Black Vinegar * Black Niçoise Olive * Kinome *
A supplement of HKD 500 applies

Red William Pear * Mouneyrac * Hazelnut *
Vegan Yeo Milk Chocolate 42% * Arabica * Amalfi Lemon *

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

5 Courses Menu at HKD 2,388

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 a Dom Pérignon Black Enigma;
Enigma includes a glass of 2015 Dom Pérignon and a Perfect pairing bite
A supplement of HKD 598 applies

Duck Foie Gras * Pink Pepper Corn * Beetroot *
Mas A Miel * Plum * Red Shiso *
served with 'Spherification'

OR

Aka Uni * Cauliflower * Lobster *
Royal Caviar Club * Acipenser Schrenckii X Huso Dauricus *
A supplement of HKD 498 applies

Hot intermediary Amuse Bouche:
Dried Mushroom & Mushroom Garum Tea with Preserved Black Winter
Truffle Dumpling * Lavage infused Extra Virgin Olive Oil *

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

Carabineros * Bell Pepper * Red Onion *
Sichuan Pepper * Targette * Marigold *
A supplement of HKD 218 applies

OR

Ishigakidai * Homemade Barley Miso *
Badassop Roasted Gamtos Seaweed * Caltuce * Bannou Negi *
Extra Virgin Grape Seed Oil * Fish Garum * Jun Komezu Vinegar *

Basque Pork 'Kintao' Rib * BBQ Shoulder * Yunnan Morel * Green Grapes *
Paranip * Cèvennes Onion & Home-Made Rice Vinegar Gastrique *

OR

Ouka Wagyu A4 * Eggplant * Black Fermented Garlic *
Black Vinegar * Black Niçoise Olive * Kinome *
A supplement of HKD 500 applies

Muskmelon * Aloe Vera * Iron Buddha Oolong *
Green Cardamom * Enriched Soy * Sudachi *

OR

Red William Pear 'Mouneyrac' * Hazelnut *
Vegan Yao Milk Chocolate 42% * Arabica * Amalfi Lemon *

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 Tomatoes * Strawberry * AN Soymilk * Burrata *
Rose * Lemon Verbena * Extra Virgin Olive Oil *

- ** /*** Tanburi * Potato * Leek * Wakame * Horseradish *

- *** Organic Kin Egg & Sour Dough Bread Miso Chawanmushi *
Shimeji * Black Garlic * Oxidized Shao Xing Wine *

- ** /*** Purple Artichoke * Pearl Onion *
Yunnan Morel * Manni * Per Me' Olive Oil *

- ** /*** Red William Pear * 'Mauneyrac' * Hazelnut *
Vegan Yoo Milk Chocolate 42% * Arabica * Amalfi Lemon *

- ** /*** 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:

