

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/Y Bérêche et Fils Brut Réserve - Ludes

2023 Domaine Bonnigal-Badet, 'Les Beauvains',
Touraine-Amboise, Loire, France

2021 Kaiken 'Aventura' Valle de Canota Malbec,
Mendoza, Argentina

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

N/Y 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/Y Bérêche et Fils Brut Réserve - Ludes

Houou Bizen AKABAN Junmai
Daiginjo Tachigi Prefecture, Japan

2023 Domaine Bonnigal-Badet, 'Les Beauvains',
Touraine-Amboise, Loire, France

2021 Kaiken 'Aventura' Valle de Canota Malbec,
Mendoza, Argentina

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

N/Y 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 2017 Dom Pérignon and a Perfect pairing bite
A supplement of HKD 598 applies

Raw Iwashi * Home Made Rice Vinegar Pickled Daikon * Nashi Pear *
Horseradish * Green Shiso * Myoga * Extra Virgin Olive Oil * Kabosu *

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

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 * Pointed Cabbage 'Chou Farci' * Bone Marrow *
Pickled Onion * Black Fermented Garlic * Black Vinegar *
A supplement of HKD 500 applies

Caiba Bitter Chocolate 64% * Bénédicte D.O.M. * Cacao *
Caraway Seed * Taiwanese Maqaw Pepper * Vanilla *

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.

EXTENDED AMBER EXPERIENCE *

Seasonal Amuse Bouche *

Upgrade your menu with a Dom Pérignon Black Enigma;
Enigma includes a glass of 2017 Dom Pérignon and a Perfect pairing bite
A supplement of HKD 598 applies

Milk-Fed Huguenin Veal; Roasted & Raw * Black Winter Truffle *
Chives * Dry Sherry * Celeric * Fermented 'Clous de Giralles' *

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 *

Line Caught Kinmedai * Razor Clam * AN Soy Milk * Kabu *
Sudashi * Wakame * 'Per me Figlia' Manni Olive Oil *
A supplement of HKD 168 applies

OR

Medai * Green Tomato * Violin Zucchini * Green Olive *
Yuzu Koshô * Hass Avocado * Nasturtium Leaves & Flowers *

Tin Haung Chicken * Foie Gras * Yunnan Morel * Albufera *
Oxidized Shao Xing Wine * Pearl Onion *

OR

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

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

OR

Caïba Bitter Chocolate 64% * Bénédicline D.O.M. * Cocoa *
Caraway Seed * Taiwanese Maqaw Pepper * Vanilla *

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

4 Courses Menu at HKD1,298

VEGETARIAN MENU *

Menu can be adapted for vegans upon request

- ** /*** Vegetarian Seasonal Amuse Bouche *

- ** /*** Heirloom Tomatoes * Strawberry * AN Soy Milk 'Burrata' *
Rose * Lemon Verbena * Extra Virgin Olive Oil *

- *** Tonburi * 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 *

- ** /*** Caliba Bitter Chocolate 64% * Bénédictine D.O.M. * Cacao *
Caraway Seed * Taiwanese Maqaw Pepper * Vanilla *

- ** /*** 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.

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:

