

## The Full Amber X HSBC Dinner 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 Sayori ° Home Made Rice Vinegar Pickled Daikon ° Nashi Pear °  
Horseradish ° Green Shiso ° Myoga ° Extra Virgin Olive Oil ° Kabosu °

Duck Foie Gras ° Pink Pepper Corn ° Beetroot °

Mas A Miel ° Plum ° Red Shiso °

*Serve with the 'Spherfection'*

OR

Aka Uni ° Cauliflower ° Lobster °

Royal Cristal Caviar; Acipenser Schrenckii X Huso Dauricus °

*A supplement of HKD 310 applies*

3 Glass Wine Pairing °  
*(Including one glass of 2015 Dom Pérignon)*

HKD 796

2 Glass Wine Pairing °

HKD 498

Hot intermediary Amuse Bouche:

Dried Mushroom & Mushroom Garum Tea with Preserved  
Black Winter Truffle Dumpling ° Lovage infused Extra Virgin Olive Oil °

3 Glass Non-Alcoholic Pairing °

HKD 500

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

2 Glass Non-Alcoholic Pairing °

HKD 358

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

Line Caught Kinmedai ° Shikanoshima Clams ° AN Soy Milk ° Kabu °  
Sudashi ° Wakame ° 'Per me Figlio' Manni Olive Oil °

Axuria 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*

Transitional Palate Cleanser;

Bell Pepper ° Raspberry ° Hibiscus 'Marshmallow' °

Ceiba Bitter Chocolate 64% ° Bénédictine D.O.M. ° Cacao °

Caraway Seed ° Taiwanese Maqaw Pepper ° Vanilla °

Coffee ° Tea or Infusion °

Petit Four ° Seasonal Fruit on Ice & Ambershu °

Menu at HKD 2,578

Buy 1 Get 1 Free is based on menu only, and does not apply to supplements & Beverage.  
All prices in Hong Kong dollars and subject to 10% service charge.

menu by: richard ekkebus, culinary director

## The Full Vegetarian Amber X HSBC Dinner Experience

Vegetarian Seasonal Amuse Bouche °

Heirloom Tomatoes ° Strawberry ° AN Soymilk 'Burrata' °  
Rose ° Lemon Verbena ° Extra Virgin Olive Oil °

Tonburi ° Potato ° Leek ° Wakame ° Horseradish °

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

3 Glass Wine Pairing ° HKD 796  
*(Including one glass of 2015 Dom Pérignon)*

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

2 Glass Wine Pairing ° HKD 498

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

3 Glass Non-Alcoholic Pairing ° HKD 500

Green Tomato ° Violin Zucchini ° Green Olive °  
Yuzu Koshu ° Hass Avocado ° Nasturtium Leaves & Flowers °

2 Glass Non-Alcoholic Pairing ° HKD 358

Purple Artichoke ° Pearl Onion °  
Yunnan Morel ° Manni 'Per Me' Olive Oil °

Transitional Palate Cleanser;  
Bell Pepper ° Raspberry ° Hibiscus 'Marshmallow' °

Ceiba Bitter Chocolate 64% ° Bénédictine D.O.M. ° Cacao °  
Caraway Seed ° Taiwanese Maqaw Pepper ° Vanilla °

Coffee ° Tea or Infusion °  
Petit Four ° Seasonal Fruit on Ice & Ambershu °

Menu at HKD 2,578

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