

## The Full Amber X HSBC Dinner Experience

° Seasonal Amuse Bouche °

Upgrade your menu with a Dom Perignon Black Enigma;  
Enigma includes a glass of Dom Perignon and a Perfect pairing bite  
Add a supplement of HKD598 applies

° Raw Dorsal fillet of Shima Aji, tartar of the belly ° Tomatillo ° Granny Smith Apple °  
Kyuri Cucumber ° Jalapeño ° Sudashi °

° Duck Foie Gras ° Pink Pepper Corn ° Beetroot ° Mac 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 HKD310 applies

Hot intermediary Amuse Bouche:

Dried Mushroom & Mushroom Garum tea with Lovage infused Extra Virgin Olive Oil

° Hand Dived Normandy Scallop "en coquille lutée" Jerusalem Artichoke ° Pickled Wet Walnut  
Scallop Skirt Garum ° Black Perigord Winter Truffle °

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

° Line Caught Kinki ° Salt-Tomato ° Carabineros ° Yuzu koshō  
° Kinome ° 'Per me Figlio' Manni Olive Oil

Fallow Deer ° Bitter Chocolate Sauce with Cacao Mucilage °  
Tasmanian Cherry ° Cubeb Pepper ° Heirloom Carrot °

or

° Ouka Wagyu A4 ° Eggplant ° Black Fermented Garlic ° Black Vinegar ° Black Nicoise Olive ° Kinome °  
A supplement of HKD500 applies

° Transitional Palate Cleanser;

° Kyuri Cucumber ° Celery ° Granny Smith Apple & Tarragon °

° Red William Pear "Mouneyrac" ° Hazelnut ° Vegan Vao Milk Chocolate 42% ° Arabica ° Amalfi Lemon °

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.  
All menus are subject to price and seasonal change.

menu by: Richard Ekkebus, culinary director

## The Full Amber Vegetarian X HSBC Dinner Experience

° Vegetarian seasonal Amuse Bouche °

° Flat Bean ° French Bean ° Soymilk 'Burrata' °  
° Basil ° Extra Virgin Olive Oil °

° Tonburi ° Potato ° Leek ° Wakame ° Horseradish °

Hot intermediary Amuse Bouche:

Dried Mushroom & Mushroom Garum tea with Lovage infused Extra Virgin Olive Oil

° Paimpol Bean ° Black Trumpet Mushroom ° Black Perigord Winter Truffle ° Vin Jaune °

Our signature Sour Dough Bread with our Caramelized Soy & Sour Dough Bread Miso Butter

° Kyuri Cucumber ° Celtus ° Badasoop Roasted Gamtae Seaweed ° Banu Negi °  
Extra Virgin Grape Seed Oil ° Ramson Garum ° Home Made Sake Vinegar °

° Purple Artichoke ° Cippolini Onion ° Yunnan Morels ° Manni 'Per Me' Olive Oil °

Transitional Palate Cleanser;

° Kyuri Cucumber ° Celery ° Granny Smith Apple & Tarragon °

° Red William Pear "Mouneyrac" ° Hazelnut ° Vegan Vao Milk Chocolate 42% ° Arabica ° Amalfi Lemon °

Coffee ° Tea or Infusion °

°Petit Four ° Seasonal Fruits on Ice & Ambershu °

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