

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

Duck Foie Gras ° Western Australian Black Winter Truffle °  
Globe Artichoke ° Sherry Vinegar °  
Served with the 'Brioche Feuilletée'

OR

Aka Uni ° Cauliflower °

Royal Cristal Caviar; Acipenser Schrenckii X Huso Dauricus °  
*A supplement of HKD 310 applies*

Hot intermediary Amuse Bouche:

Dried Mushroom & Mushroom Garum tea with  
Western Australian Black Winter Truffle Dumpling,  
Lovage infused Extra Virgin Olive Oil °

3 Glass Wine Pairing °  
*(Including one glass of 2017 Dom Pérignon)* HKD 796

2 Glass Wine Pairing ° HKD 498

Hokkaido Scallop ° Marigold ° Tagette ° Bell Pepper ° Szechuan Pepper °  
Dried Scallop Roe ° Rice Flour Crackers °

3 Glass Non-Alcoholic Pairing ° HKD 500

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

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

2 Glass Non-Alcoholic Pairing ° HKD 358

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

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

Transitional Palate Cleanser;

Mango 'Aiwen' ° Vietnamese Coriander ° Coconut °  
Sago ° Homemade Mango Vinegar °

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 Tomato ° 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  
Western Australian Black Winter Truffle Dumpling,  
Lovage infused Extra Virgin Olive Oil °

Salt Tomato ° Bell Pepper ° Red Onion ° Kinome °  
Sichuan Pepper ° Targette ° Marigold °

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

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

Purple Artichoke ° Cipollini Onion ° Yunnan Morel °  
Western Australian Black Winter Truffle °  
Manni 'Per Me' Olive Oil °

Transitional Palate Cleanser;  
Mango 'Aiwen' ° Vietnamese Coriander ° Coconut °  
Sago ° Homemade Mango Vinegar °

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

3 Glass Wine Pairing °  
*(Including one glass of 2017 Dom Pérignon)* HKD 796

2 Glass Wine Pairing ° HKD 498

3 Glass Non-Alcoholic Pairing ° HKD 500

2 Glass Non-Alcoholic Pairing ° HKD 358

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menu by: richard ekkebus, culinary director