

SPRING 2026

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

FULL AMBER EXPERIENCE HKD 2,888

FULL VEGETARIAN AMBER EXPERIENCE

AMBER EXPERIENCE HKD 2,058

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 *

Amber Legacy Wine Pairing *

HKD 5,498

2006 Dom Pérignon 'Plénitude-2', Reims,
Champagne, France

2022 Keller 'Oberer Hubacker' Grosses Gewächs,
Rheinhessen, Germany

2012 Domaine Leflaive Puligny-Montrachet 1er Cru 'Les Clevoillon',
Burgundy, France (Magnum)

2011 Domaine Pierre Damoy, Chambertin grand cru,
Burgundy, France

2004 Château Haut Brion, 1er Grand Cru Classé, Pessac-Leognan,
Bordeaux, France

Amber Signature Wine Pairing *

HKD 2,288

2022 Clonestin 'Austral' Brut Nature-Buxières-sur-Arce,
Champagne, France

2009 Trimbach Riesling 'Frédéric Emile', Alsace, France

2022 Domaine Latour-Giraud Puligny-Montrachet 1er Cru
'Champs Canet', Burgundy, France

2022 Poizat Corton Bressandes Grand Cru,
Burgundy, France

2017 Torbreck 'RunRig', Barossa Valley, Australia

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 * Kaboso *

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

Hot intermediary Amuse Bouche:
Dried Mushroom & Mushroom Garum Tea with Preserved Black Winter
Truffle Dumpling * Lavage 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 *

Line Caught Kinmedai * Razor Clam * AN Soy Milk * Kabu *
Sudashi * Wakame * 'Per me Figlia' Manji Olive Oil *

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

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

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

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

7 Courses Menu HKD 2,888 per person

Includes the unique kitchen experience.

All prices in Hong Kong dollars and subject to 10% service charge.

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

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

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

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 *

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

Tin Heung Chicken * Foie Gras * Yunnan Morel * Albufeira *
Oxidized Shao Xing Wine * Pearl Onion *

OR

Ouka Wagyu A4 * Painted 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 *

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

5 Courses Menu at HKD 2,058 per person

VEGETARIAN MENU *

Menu can be adapted for vegans upon request.

- * / ** Vegetarian Seasonal Amuse Bouche *

- * / ** Heirloom Tomatoes * Strawberry * AM Soymilk "Burrata" *
Rose * Lemon Verbena * Extra Virgin Olive Oil *

- * / ** Tanburi * 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 *

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

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

- * / ** Green Tomato * Violin Zucchini * Green Olive *
Yuzu Kosho * Hass Avocado * Nasturtium Leaves & Flowers *

- * / ** Purple Artichoke * Pearl Onion *
Yunnan Morel * Mani "Per Ma" Olive Oil *

- ** Transitional Palate Cleanser;
Bell Pepper * Raspberry * Hibiscus "Marshmallow" *

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

- * / ** Coffee * Tea or Infusion *
Petit Fours * Seasonal Fruit on Ice & Ambershu *

Full Vegetarian Amber Experience HKD 2,888 **

Vegetarian Amber Experience HKD 2,058 *

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 ambiance, 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:

