

10TH AMBER WINTER menu

by richard ekkebus : culinary director

Amber at The Landmark Mandarin Oriental
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Caviar

special reserve 'huso huso' beluga caviar petrossian paris	50 grams	12,888
imperial selection 'acipenser gueldenstaedtii' ossetra caviar petrossian paris	50 grams	4,888
special reserve 'transmontanus' alverta caviar petrossian paris	50 grams	3,188
oscietre gold caviar kaviari paris	30 grams	2,588
kristal schrenki caviar kaviari paris	50 grams	1,688

all caviars served on ice with russian garnish, sour cream, organic lemon,
melba toast & buck wheat blinis ◦ ◦ ◦

appETIZERS

loire valley leek	with charlotte potato, black winter truffle pickled onions & hollandaise sauce	418
normandy diver scallop	seared with maco artichokes, 'tête de veau', black winter truffle & italian parsley bouillon	498
australian abalone	black pepper & vinegar seasoned tomato compote braised then crisped oxtail & its jus	438
hokkaido sea urchin	in a lobster jell-O with cauliflower, caviar & crispy seaweed waffles	598
cuttlefish	a la carbonara with quail egg yolk, pearl onions patals smoked alsatian bacon & black winter truffle <i>(includes 5 grams of black winter truffles, additional grams at HK\$ 49 per gram)</i>	478

main courses

SEAFOOD & LINE CAUGHT FISH

red amadai	with konasu aubergine & rice vinegared daikon, cockles prepared with 5 seaweed in a 'umami' broth with manni olive oil & yuzu	828
western australian marrons	tails with iberian pork belly, charred pencil leeks, water cress coulis its claws with pork trotter, pieds de moutons, raw button mushrooms & its bisque	998
line caught turbot	fillet roasted, black pudding & golden apple 'mille-feuille' raw granny smith, wild sorrel, celeriac purée & broth	1088

POULTRY & MEAT

miyazaki wagyu beef	strip loin; char-grilled with seaweed & tomato dust raw & cooked 'fukuoka salt' tomatoes & black garlic caramel	1488
pyrenees lamb	cutlet, saddle, panoufle & tenderloin roasted, vinegared cherries onion, anchovies & yellow bell pepper compote on the side: a cocotte with braised neck preperad like a bayaldi	898
bresse poularde mialal	with black winter truffles cooked in a bladder carved at the table: the breast with creamed pasta, the best parts in its broth as a second service, the leg served as a salad in a third service <i>(please allow 50 minutes to be prepared)</i>	2856 (serve for two persons)

all prices in hong kong dollars & subject to 10% service charge