

10TH DEGUSTATION menu

a collection of amber's signature dishes

to optimize the dining experience, this menu is to be prepared for the entire table

ebisu winter oyster	with seaweed, potato & raw shallots slaw in tomato water cloud with chipolata 'crumble' <i>2012 Pascal & Nicolas Reverdy, Sancerre - Loire Valley, France</i>
hokkaido sea urchin	in a lobster jell-O with cauliflower, caviar crispy seaweed waffles <i>NV Born, Junmai Daiginjo Tsuya - Fukui, Japan</i>
loire valley leek	with charlotte potato, black winter truffle pickled onions & hollandaise sauce <i>2011 Schiopetto, Tocai Friulano Collio - Friuli, Italy</i>
normandy diver scallop	seared with maco artichokes, 'tête de veau', black winter truffle & italian parsley bouillon <i>2011 Parés Baltà 'Indigena' Garnacha – Penedes, Spain</i>
miyazaki wagyu beef	strip loin; char-grilled with seaweed & tomato dust raw & cooked 'fukuoka salt' tomatoes & black garlic caramel <i>2009 Villa la Pagliaia, Brunello di Montalcino - Tuscany, Italy</i>
pyrenees lamb	or cutlet & saddle roasted, vinegared cherries onion, anchovies & yellow bell pepper compote on the side: a cocotte with braised neck preperad like a bayaldi <i>2003 Dominio de Atauta – Ribera del Duero, Spain</i>
french unpasteurized cheeses	matured by bernard antony <i>2009 Domaine du Clos des Fées, Vieilles Vignes – Roussillon, France</i>
amaou strawberries	hibiscus jell-O & yuzu granita <i>2008 Bella Ridge Estate, Kyoho – Western Australia</i>
dulcey chocolate	spheres coated in manjari 64% chocolate with salted & caramelized macadamia nuts & cocoa sorbet <i>NV Quinta do Noval, Late Bottled Finest Reserve – Porto, Portugal</i>

8 courses at 1,988 per person
paired with 8 wines, add 1,458 per person

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