

## Weekday Lunch Set Menu

available from monday to friday between 12:00noon with  
the last order by 2:30pm  
(not available during public holidays and on weekends)

3-course menu	578
4-course menu including coffee or tea	798

### Wines BY THE GLASS 150ml

<b>champagne</b>	nv alfred gratien, brut classique – champagne, france	260
<b>white</b>	2013 les heritiers de comtes lafon, chardonnay mâcon villages – burgundy, france	180
<b>red</b>	2011 jean javillier, pinot noir, volnay – burgundy, france	

### CHAMPAGNE COCKTAIL

<b>mandarin mimosa</b>	alfred gratien, brut classique, mandarin juice, wakayama, japan	260
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### JUICE 250ml

kyoho grape juice – shinsyu, nagano, japan	95
mandarin juice – wakayama, japan	100

### STARTERS

<b>aubergine</b>	caviar scented with cumin, over bell-pepper jell-O, tomato confit, pickled onions, brined lemon & micro sorrel ○○○	
<b>duck foie gras</b>	globe artichoke & smoked duck breast pressed terrine cep mushroom with pecan crumble, vin jaune & brioche ○○○	
<b>fukuoka 'hobo' fish</b>	confit in extra virgin olive oil with fennel, tomato & black winter truffle compote ○○○	
<b>celeriac</b>	velouté with black autumn truffle ravioli with wild trumpet mushroom ○○○	add 108
<b>*hokkaido sea urchin</b>	in a lobster jell-O with cauliflower caviar & crispy seaweed waffles ○○○	add 268

**\*Amber signature dish**

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

## Main COURSES

<b>french wild venison</b>	braised with pan-fried foie gras, caramelized williams pear & annou imo sweet potato gnocchi ◦◦◦ [please be aware that wild game dishes may contain shot pellets and small bones]	
<b>wagyu tongue</b>	fondant with kelp cured omi wagyu oita kyusgu tomato salad with seaweed & bonito flakes ◦◦◦	add 138
<b>line caught sole</b>	with celeriac mousseline pencil leeks, viognier, bouchot mussel & razor clam broth ◦◦◦	
<b>tasmanian ocean trout</b>	confit in extra virgin olive oil, with crispy potato finger organic lemon yoghurt & kyuri cucumber ◦◦◦	
<b>purple artichokes</b>	‘a la barigoule’ prepared as ‘agnelotti’ with virgin hazelnut oil & parmesan reggiano emulsion ◦◦◦ [table side shaved winter black truffle; add 49 per gram]	

## CHEESE & DESSERTS

<b>french cheeses</b>	unpasteurized & matured by bernard antony ◦◦◦	add 65
<b>‘williams’ pear</b>	& jumbo dried raisins poached in macvin du jura with buttermilk & organic lemon peel sorbet ◦◦◦	
<b>golden apple</b>	caramelized with puff pastry, rum diplomat pastry cream, vanilla chiboust & cassia cinnamon ice-cream ◦◦◦	
<b>chestnut</b>	fondant inspired after a ‘mont blanc’ with white chocolate snow, crispy meringue & black currant sorbet ◦◦◦	
<b>tasmanian cherry</b>	sorbet with alpaco chocolate cremeux hibiscus & black current gel ◦◦◦	

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