

LUNCH MENU

Summer 2019

LUNCH MENU °

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

AMBER EXPERIENCE / 998

EXTENDED AMBER EXPERIENCE / 1,388

FULL AMBER EXPERIENCE / 1,788

Still & sparkling water, coffee & tea experience included

Please refer to drinks menu for wine pairings:

2 Decanters /	920
3 Decanters /	1,080
4 Decanters /	1,600
5 Decanters /	2,200
2 Fine Wine Decanters /	5,000
3 Fine Wine Decanters /	6,200
4 Fine Wine Decanters /	7,800

All menu sized are available in vegetarian format.

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

ENHANCE YOUR LUNCH MENU

4 Amber Classic signature dishes
to be added to your menu

Aka Uni ° Cauliflower ° Lobster ° Caviar / 598

Caviar ° Vodka ° Buckwheat ° a la Russe / 558

Kegani ° Palmheart ° Hygernatsu ° 498
Coriander /

598
Akamutsu ° Ramsons ° Morels ° Langoustine °
Lardo di Colonnata ° Spring Garlic /

Aji ° Wheatgrass ° Celtus ° Kyuri °
Virgin Line Seed Oil

OR

Raw Grass-Fed Beef ° Dried Berberries °
Caper Leaves ° Shiraz ° Hibiscus

Aka Amadai ° Langoustine °
Lardo di Colonnata ° Myoga ° Sake Lees

OR

Longgang Chicken ° Baby Aubergine °
Maitake Mushrooms ° Buckwheat ° Tarragon

Avocado ° Lime ° Sicilian Pistachio °
Granny Smith ° Thai Basil

OR

Sake Lees ° Raspberry °
Puffed Black Camargue Rice ° Rice milk

EXTENDED AMBER
EXPERIENCE °

1,388

Aji ° Wheatgrass ° Celtus ° Kyuri °
Virgin Line Seed Oil

Teardrop Peas ° Pomelo ° Cuttlefish ° Wakame

Aka Amadai ° Langoustine °
Lardo di Colonnata ° Myoga ° Sake Lees

OR

Spring Lamb Loin ° Gunpowder °
Peppermint ° Lambfat ° Kabu

Avocado ° Lime ° Sicilian Pistachio °
Granny Smith ° Thai Basil

FULL AMBER
EXPERIENCE °

1,788

Okinawa Corn ° Caviar ° Seawater ° Sudashi

Aka Amadai ° Langoustine °
Lardo di Colonnata ° Myoga ° Sake Lees

Karuma ebi ° Okra ° Shishitou ° Kabosu °
Micro Mizuna

Wagyu Beef A5 Sirloin ° Red Miso ° Black Garlic °
Sansai Spring Mountain Vegetables

O R

Spring Lamb Loin ° Gunpowder °
Peppermint ° Lambfat ° Kabu

Bitter Chocolate ° Smokey Bourbon Barrel °
Michters ° Buckwheat

VEGETARIAN EXPERIENCE °

Menu can be adapted for vegans upon request

Menu available in Amber,
Extended Amber & Full Amber Menu Experience

AMBER EXPERIENCE / 998

EXTENDED AMBER EXPERIENCE / 1,388

FULL AMBER EXPERIENCE / 1,788

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

Okinawa Corn ° Salicornia ° Seawater °
Sudashi

Teardrop Peas ° Pomelo ° Chive Flowers °
Wakame

Aubergine ° Maitake ° Memil-Cha °
Puffed Buckwheat ° Tarragon

Sansai Spring Mountain Vegetables ° Jus °
Black Vinegar ° Black Garlic

Bitter Chocolate ° Smokey Bourbon Barrel °
Michters ° Buckwheat

AMBER CUISINE

Amber's progressive menu showcases pure flavours, masterful techniques and chef Richard Ekkebus's creative vision. Taking a thoughtful approach to fine dining, the new menu dispenses with dairy products, minimises refined sugar and reduces salt. Diners appreciate the flavours in their purest form. Drawing on his years of experience working across four continents, and driven by his innate sense of curiosity, Richard Ekkebus has reexamined how to best express taste. Through his considered approach, the finely constructed dishes showcase clean flavours and the freshest natural ingredients.

SUSTAINABILITY

Amber is committed to exploring solutions to minimise waste, reduce single-use plastics and limit our carbon footprint. As well as implementing a sustainable sourcing policy, Amber seeks the very best natural, nourishing and traceable ingredients. The Landmark, Mandarin Oriental Hong Kong has been at the forefront of eco-friendly initiatives, from banning plastic straws in 2015 and recycling abalone shells to replacing all plastic bottles with branded, reusable ones made of glass. As part of the hotel's long-term eco strategy, the property also created a rooftop garden to produce herbs and small vegetables for Amber and the other outlets.

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 The Landmark Mandarin Oriental, 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 ambience, service, engagement and execution.