

AMBER

RICHARD EKKEBUS

6TH AMBER WINTER menu

by richard ekkebus : culinary director

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menus

to optimize the dining experience, all the menus are to be prepared for the entire table

	THE DEGUSTATION		
	8-course menu : a collection of amber's signature dishes		1,688 per person
WINE PAIRINGS	8 wines		1,388 per person
	5 wines		788 per person
	THE LANDMARK		
	5-course menu : a celebration of black winter truffles		1,888 per person
WINE PAIRING	5 wines		988 per person

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

DEGUSTATION menu

a collection of amber's signature dishes

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

canapés & amuse bouches

sea urchin	in a lobster jell-O with cauliflower, caviar crispy seaweed waffles <i>2010 Marco de Bartoli 'Pietra Nera' Moscato di Alessandria, Sicily, Italy</i>
tasmanian salmon	confit & smoked avocado, horseradish & granny smith apple <i>NV Masumi 'Sanka' Junmai Daiginjo, Japan</i>
red amadai	fennel & orange confit, 'bottarga' grated new potatoes 'bouillabaisse' & manni olive oil emulsion <i>2009 Collovray & Terrier Pouilly Fuissé V.V, Burgundy, France</i>
duck foie gras	roasted with granny smith apples, 'boudin noir' white onions & mustard in a warm red cabbage coulis <i>2009 Maison Nicolas & Perrin, Crozes-Hermitage, Rhône, France</i>
kagoshima wagyu beef	sirloin MS: A4, oven roasted purée of 'forgotten' shallots <i>2008 Château de la Gardine, Châteauneuf-du-Pape, Rhône, France</i>
french farmer cheeses	matured by bernard antony <i>1998 Niepoort Colheita, Douro, Portugal</i>
clementines	sorbet with florentine's & confit zest a semi fredo inspired after 'calissons de provençe' <i>1990 Château Pierre Bise, Les Rayelles, Côtes Du Layon "Rochefort", Loire, France</i>
abinao 85% chocolate	soufflé with cacao sorbet <i>2008 Chapoutier Banyuls, Roussillon, France</i>
petits fours	coffee ◦ tea ◦ infusion

8 courses at 1,688 per person
paired with 8 wines, add 1,388 per person

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appetizers

heirloom beetroots	with autumn berries, 'hung' greek yohgurt spiced red wine reduction vinaigrette	300
sea urchin	in a lobster jell-O with cauliflower, caviar crispy seaweed waffles	468
brittany divers scallops	seared over autumn truffle coulis, lardo & belotta ham tartines toasted hazelnut sabayon & kabocha pumpkin gnocchi	498
tasmanian salmon	confit then smoked, avocado horseradish & granny smith apple please allow 35 minutes to be prepared	300
bresse quail	served as a salad with jerusalem artichoke fresh hazelnuts, pickled & dried muscat grapes	320
duck foie gras	roasted with granny smith apples, 'boudin noir' white onions & mustard in a warm red cabbage coulis	368

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main courses

	SEAFOOD & LINE CAUGHT FISH	
dover sole	steamed with lobster, warm lentil salad, chervil root, raw passe crassane pear in a lobster emulsion	728
red amadai	fennel & orange confit, 'bottarga' grated new potatoes 'bouillabaisse' & manni olive oil emulsion	728
petuna ocean trout	dorsal fillet confit, grenobloise condiment & yarra valley caviar seared belly, baby leeks deglazed with vintage sherry vinegar	548
langoustine	seared with cauliflower, fresh almonds & capers langoustine reduction with brown butter	588
	MEAT & POULTRY	
duck 'au sang'	breast roasted with fragrant spices & braised turnip, the leg stewed like a civet with 'handkerchief' pasta, cabbage & mushrooms	868
wild hare	saddle wrapped in lardo di colonnata, pan-fried foie gras roots vegetable, stewed leg 'à la royale' over a creamy polenta <i>with black winter truffles</i>	888 <i>add 350</i>
wild venison	roasted with beetroots, white onion purée black olives, cherries & sarawak 'poivrade' sauce	628
kagoshima wagyu beef	striploin MS: A4; oven roasted, purée of 'forgotten' shallots 'cocotte' of braised short ribs with button mushrooms & croutons	1428

please be aware that wild game dishes may contain shot pellets and small bones

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