

AMBER

RICHARD EKKEBUS

6TH AMBER BREAKFAST MENU

by richard ekkebus : culinary director

Amber at The Landmark Mandarin Oriental
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FRESH FRUITS & JUICES

assorted seasonal berries	120
fresh fruit salad	90
ruby red grapefruit segments	90
solo papaya with lime	90
seasonal fruit plate	120
fresh juice	
orange ° ruby red grapefruit ° mango ° watermelon or carrot	80
ask your waiter for the other freshly squeezed fruit juices available	
cloudy apple juice	70
tomato juice	70

FRESH FROM THE BAKERY

following selections are served with 'bordier' butter,
seasonal jams & acacia honey
our seasonal jams are prepared with tremendous care
by mr jacques sulem of château chinon ° burgundy ° france

breakfast basket	baker's selection of 5 mini pastries & breads croissant, chocolate croissant, blueberry muffin, brioche & baguette	110
toasted breads	choice of white ° whole wheat ° rye ° raisin english muffin or bagel	70

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

CEREALS

organic granola	with blueberry & low fat yoghurt as a detox breakfast trifle	85
hot oatmeal	prepared with water or milk served with condiments: dried raisins & muscovado sugar	85
breakfast cereals	choice of raisin bran ° bran flakes or corn flakes served with cold milk ° whole ° skimmed or soy	85
bircher muesli	bircher muesli	75
compliment your selection	with seasonal berries	add 35
	with strawberries	add 30
	with raspberries	add 35
	with blueberries	add 35
	with bananas	add 10

DAIRY

farmers yoghurt	plain or non-fat from 'fermes des peupliers'	50
	with fresh coulis & seasonal berries	95
	with fresh coulis & strawberries	90
	with fresh coulis & raspberries	95
	with fresh coulis & blue berries	95
	with bananas	60
	<i>our coulis is made of fresh red fruit purée without sugar being added</i>	

EGGS

organic eggs	fried ◦ scrambled ◦ poached ◦ omelette or boiled, served with breakfast hash browns, roasted 'roma' tomatoes & toast	120
with your choice of	home-smoked tasmanian salmon	add 30
	country ham	add 30
	hickory smoked bacon	add 30
	back bacon	add 30
	pork sausage	add 30
	chicken sausage	add 30
organic vegetable	frittata with green asparagus, baby spinach, fondant bell peppers, ricotta & focaccia	130
bacon egg's 'benedict'	english muffin topped with sautéed spinach, canadian bacon, two poached eggs, hollandaise sauce & green asparagus	150
smoked salmon egg's 'benedict'	english muffin topped with sautéed watercress, home smoked tasmanian salmon, two poached eggs, hollandaise sauce & green asparagus	175
organic egg 'amber'	english muffin topped with black winter truffle, green asparagus, two poached eggs, hollandaise sauce & crispy serrano ham	200
full english breakfast	two fried organic eggs served with baked beans, white button mushrooms, sautéed new potatoes, roasted 'roma' tomatoes, pork sausage, back bacon & toast	200

BREAKFAST SPECIALTIES

tasmanian salmon	home-smoked over an open-toasted bagel with cream cheese, kyuri cucumber, lettuce, capers & onions	165
deli platter	with italian cold cuts, seasonal french cheeses & crackers	165

Waffles & Pancakes

belgian waffle	with whipped vanilla cream & maple syrup	110
	with whipped vanilla cream & seasonal assorted berries	145
	with whipped vanilla cream & chocolate sauce	125
pancakes	with maple syrup	110
	baked with chocolate chips	125
	baked with blueberries	145
	with crispy hickory smoked bacon	140

asian BREAKFAST SPECIALTIES

plain congee	served with traditional condiments; spring onions, pickled cabbage, fried won ton crisps & salted peanuts	100
	with chicken	120
	with prawn	125
	with scallop	135
dim sum	assorted steamed	120
stir-fried vermicelli	with bean sprouts, bbq pork & soy sauce	120

THE CONTINENTAL

230

- fresh juice** choice of orange ◦ ruby red grapefruit ◦ mango ◦ watermelon or carrot
- breakfast basket** baker's selection of 5 mini pastries & breads
croissant, chocolate croissant, blueberry muffin, brioche & baguette
served with 'bordier' butter, seasonal jams & acacia honey
- coffee or tea** choice of illy coffee or pot of jing tea

THE CHINESE BREAKFAST

275

- congee** plain or chicken, served with traditional condiments
spring onions, fried won ton crisps & salted peanuts
- dim sum** assorted steamed
- stirfried vermicelli** with bean sprouts, bbq pork & soy sauce
- coffee or tea** choice of illy coffee or pot of jing tea

THE JAPANESE BREAKFAST

275

- tasmanian salmon** soy & mirin glazed
- rice** plain & steamed
- miso** soup with silky tofu & spring onions
- pickles** daikon & kyuri cucumber
- coffee or tea** choice of illy coffee or pot of jing tea

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COFFEE

illy	espresso	70
	macciato	70
	café latte	70
	cappuccino	70
	mocha	70

please note all coffees are available decaffeinated

fairtaste	arabica guatemala, freshly brewed filter coffee, served in a pot	70
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Tea

iced	amber blackcurrant & hibiscus iced tea	75
	LM original iced tea	75

JING Tea

green	dragon well/long jing	88
	china's most celebrated green tea: lively high definition flavours, grassy freshness, underscored with soft hazel complexities	
	japanese sencha/uji prefecture	98
	silky & thick mouth feel with flavours of sweet pea & umami sweet finish with light hints of rocket & radish	
roasted green	hoji cha	78
	savoury flavours of roasted green tea lifted by a sweet caramel finish	
white	silver needle/fuding bai hao yin zhen	88
	light, delicate quenching flavours underpinned by cucumber & melon freshness full textured with a satisfying velvety finish	

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Tea continued...

yellow	<p>jun shan silver/jun shan yin zhen 98</p> <p>china's most celebrated yellow tea: hand picked buds from jun shan island in china's hunan province ripe flavours of mellow autumn fruit & a very long, waxy finish</p>
jasmine	<p>jasmine pearls 80</p> <p>hand rolled & scented with fresh jasmine flowers rich, round & deeply jasmine infused with a beautifully thick, velvet texture</p>
oolong	<p>iron buddha/tie guan yin 108</p> <p>intensely floral with mineral complexities and crisp, tart finish</p>
	<p>wuyi big red robe/wuyi da hong pao 88</p> <p>intense and persistent flavours combining musky, peachy richness & deep mineral notes a unique & outstanding black tea composed entirely of golden tips</p>
	<p>taiwan jade oolong 98</p> <p>elegant, perfumed & understated with a refreshing grassy sappiness</p>
black	<p>jing english breakfast 78</p> <p>statuesque & broad assam tea, with plenty of structure & malty richness a rousing breakfast tea, perfect with milk</p>
	<p>yunnan gold/yunnan dian hong 88</p> <p>dark, rich & deep, with caramel & plenty of liquorice spice</p>
	<p>jing earl grey 78</p> <p>refreshing & bright, with citrus freshness lifting the rich ceylon tea base a perfectly focused classic</p>

Tea CONTINUED...

puerh	vintage cooked puerh harmonious, soothing & comforting richness with japanese plum sweetness	78
	1970s wenge loose puerh incredibly smooth texture, typical of mature, ripe, well-aged puerh	98
herbal	whole chamomile flowers mellow floral depths with a gentle & cleansing bitter complexity in the finish	78
	peppermint insistent, deep, grippy mint flavours with an almost oily mid palate, subsiding cleanly towards an intensely perfumed finish	78
	lemon verbena fresh, vivid with mint-like freshness & pressed lemon zest pungency softer, grassier notes to finish	98
	lemongrass & ginger	78